



# BROWNS OCCASION MENU

## FOUR COURSES FOR 49

ADD A MOËT & CHANDON IMPÉRIAL CHAMPAGNE RECEPTION FOR 10 PER PERSON

### STARTERS

#### MUSHROOMS ON SOURDOUGH (VE)

Wilted spinach, white wine, garlic, parsley, toasted pine nuts. 224kcal

#### GARLIC PRAWNS & CHORIZO

Garlic butter, chilli, dipping sourdough. 766kcal

#### TERIYAKI CHICKEN SKEWERS

Pickled vegetables, lemongrass & ginger dipping sauce. 451kcal

#### DEVON CRAB & AVOCADO

Heritage potato salad, crab mayo, sourdough toast. 617kcal

#### PAN-SEARED SCALLOPS & PANCETTA

Cauliflower purée, Parmesan, gran reserva sherry vinaigrette. xxxkcal

### MAINS

#### HARISSA-SPICED LAMB RACK

Cous cous, preserved lemon, semi-dried tomatoes, mint yoghurt, pomegranate, micro coriander. 1361kcal

#### MAPLE & CINNAMON GLAZED PORK BELLY

Sage mash, winter greens, brandy & Pink Lady jus, crackling. xxxkcal

#### ROAST COD & KALE SALSA VERDE

Pommes anna, peas, leeks, broad beans, Tenderstem broccoli, watercress, cornflowers. xxxkcal

#### 7oz FILLET STEAK

Fries, dressed watercress, your choice of Béarnaise\* (205kcal), peppercorn\* (82kcal) or Bordelaise\* (47kcal) sauce. 669kcal

#### BUTTERNUT SQUASH GNOCCHI, BROWN BUTTER & BASIL PESTO (V)

Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds. xxxkcal

#### 16oz CHATEAUBRIAND FOR TWO

10 supplement per person

Fries, grilled mushrooms, onion rings, asparagus, cherry vine tomatoes and Béarnaise\* (205kcal), peppercorn\* (82kcal) or Bordelaise\* (47kcal) sauce. 1688kcal

### DESSERTS

#### POACHED FRESH PINEAPPLE IN SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime. 468kcal

#### STICKY TOFFEE PUDDING (V)

Bourbon vanilla ice cream, salted seed granola, brandy snap tuille. 849kcal

#### HOME-BAKED CHOCOLATE BROWNIE (V)

Dark chocolate bark, honeycomb ice cream. 634kcal

#### CARAMELISED BANANA & GLAZED CINNAMON SPONGE PUDDING\* (V)

Stem ginger ice cream, caramel. 791kcal

#### BROWNS DESSERT TRIO\*

Vanilla crème brûlée, chocolate fondant with caramelita ice cream, mango & passion fruit torte. 1008kcal

### FOR THE TABLE

#### BRITISH CHEESEBOARD (V)

Green tomato chutney, celery, figs, assorted biscuits. 636kcal

#### TEA & COFFEE

Please refer to our drinks menu for full calorie information.

Adults need around 2000kcal a day.

An optional 10% service charge will be added to all tables, all of which is shared fairly amongst the team in this restaurant.



BRASSERIE & BAR  
· BROWNS ·  
CELEBRATING 50 YEARS



*It's been 50 years since the first Browns Brasserie and Bar opened its doors in the seaside town of Brighton. Our classic seasonal food and signature cocktails can now be enjoyed all over the country in locations that are quintessentially British and rich in heritage.*



Allergen Information: Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. \* = this dish contains alcohol.

All calories are correct at the time of menu print. Live nutrition information is available online.

All items are subject to availability.