



BRASSERIE & BAR

BROWNS

CELEBRATING
50 YEARS

A MAGICAL FESTIVE SEASON AT BROWNS.

SEASONAL MENUS

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BROWNS GIFT CARDS

For a perfectly thoughtful gift, choose a Browns gift card or gift experience.

From leisurely lunches and weekend brunches to afternoon teas and indulgent dinners, Champagne and hand-crafted cocktails, giving the gift of great memories couldn't be easier.

You can purchase our gift cards in any of our brasseries, or online to send via email, SMS text or post.

CHRISTMAS IS ALWAYS MAGICAL AT BROWNS.

Join us throughout December for our deliciously festive menus created just for the season.

We're open Christmas Day, Boxing Day and New Year's Eve too, with bespoke menus and the real sense of occasion you want on days like these, all topped off with a fabulous Champagne Bottomless Brunch on New Year's Day.

GROUP BOOKINGS

We specialise in big occasions, with menus ranging from five course feasts to buffets and canapés, and gluten free menus too.

Add our glittering spectrum of Champagne and sparkling, extensive wine list and excellent choice of craft beers, ciders and softs and you can be confident your guests will be well catered for.

DRINKS PACKAGES

Enjoy a Moët & Chandon Impérial Champagne reception for 10 per person, a Bellini for 7 per person, or prosecco for 5 per person.

We also offer an excellent choice of wine, beer and soft drinks packages to make planning your event even easier.

(Must be pre-ordered, minimum party size of 10)

HOW TO BOOK

Please visit browns-restaurants.co.uk/christmas or speak to one of our team.

FESTIVE & BOXING DAY

STARTERS

ROAST PARSNIP & APPLE SOUP (V) Parsnip crisps, crispy sprouts (vegan option available)

SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAÎCHE Capers, lemon, toasted ciabatta

NORTH ATLANTIC PRAWN COCKTAIL Classic cocktail sauce, sourdough

CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V) Rainbow beetroot, red wine & cranberry purée, lemon oil, toasted sourdough, pumpkin seeds

DUCK LIVER PARFAIT & SOUR CHERRY Pickled shallots, toasted brioche

MAINS

BROWNS FESTIVE TURKEY Cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

FILLET OF SEA BASS Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

BRAISED BLADE OF BEEF Buttered mash, maple roast carrots, crispy fried onions, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, black garlic sauce

BUTTERNUT SQUASH, GNOCCHI, BROWN BUTTER & BASIL PESTO (V) Torn mushrooms, Roscoff onions, ricotta, toasted pumpkin seeds

MAPLE & CINNAMON GLAZED PORK BELLY Sage mash, winter greens, brandy & Pink Lady jus, crackling

ROOT VEGETABLE WELLINGTON (VE) Garlic & thyme roast potatoes, butternut squash, wilted spinach

DESSERTS

CHRISTMAS PUDDING (V) Vanilla bean custard, brandy butter

DARK CHOCOLATE TORTE (V) Brandy snap basket, white chocolate & raspberry ice cream, raspberries

APPLE, BLACKBERRY & AMARETTI CRUMBLE (V) Ginger ice cream (vegan option available)

SALTED CARAMEL PROFITEROLES (V) Fresh berries, toffee sauce

LEMON MERINGUE TART (V) Raspberry sorbet

TO FINISH

BRITISH CHEESE BOARD (V) (5 supplement) Assorted biscuits, green tomato chutney, fig, celery

THREE COURSES • 38 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 12th December for our early week offer: Two courses for 29 per person, three courses for 33 per person

PLEASE VISIT WWW.BROWNS-RESTAURANTS.CO.UK/CHRISTMAS TO SEE OUR FESTIVE CHILDREN AND GLUTEN FREE MENUS

CHRISTMAS DAY

HORS D'OEUVRES: Crostini with duck parfait* and Fig & Bramley Apple chutney; Crostini with charred fig, whipped goat cheese and honey (V) (vegan option available)

STARTERS

PAN-SEARED SCALLOPS & BROWN SHRIMP Lemon butter, samphire

TWICE-BAKED CROPWELL BISHOP STILTON SOUFFLÉ (V) Apple, red chicory, seed granola, green tomato chutney

TRADITIONAL OAK-SMOKED ATLANTIC SALMON Horseradish crème fraiche, lilliput capers, rye bread

DUO OF DUCK Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing

ROAST BUTTERNUT SQUASH SOUP (VE) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil

MAINS

Served with garlic & thyme roast potatoes (VE), shaved Brussels sprouts with chestnuts (VE), maple roast carrots and parsnips (VE) and mulled wine braised red cabbage (V)

BROWNS FESTIVE TURKEY Cranberry stuffing, pigs in blankets, red wine jus

BEEF WELLINGTON Seared beef fillet wrapped in mushrooms, pancakes & puff pastry, red wine jus, beef dripping crumb

PAN-ROASTED HALIBUT WITH CLAMS & BROWN BUTTER Celeriac, samphire, Pommes Anna

ROAST RACK OF LAMB White onion & cider purée, pulled mushrooms, Roscoff onions, Bordelaise sauce, redcurrants

PORTOBELLO MUSHROOM, CHESTNUT, SPINACH & LENTIL WELLINGTON (VE) Onion gravy

DESSERTS

CHRISTMAS PUDDING (V) Vanilla bean custard, brandy butter

CARAMELISED PINEAPPLE, MANGO & PASSION FRUIT MESS (V) Broken meringue, double cream, fresh mint

APPLE, BLACKBERRY & AMARETTI CRUMBLE (V) Ginger ice cream (vegan option available)

CITRUS TRIO Glazed St Clement's tart, lemon posset profiterole, blood orange sorbet in home-baked brandy snap basket

CHOCOLATE TRIO (V) Double chocolate ice cream in home-baked brandy snap basket, bitter chocolate tart, salted caramel profiteroles

COFFEE, TEA, TRUFFLES AND MINCE PIES (V) to finish

ADD A BRITISH CHEESE BOARD (V) for 5 per person

• 92 PER PERSON

PLEASE VISIT WWW.BROWNS-RESTAURANTS.CO.UK/CHRISTMAS TO SEE OUR CHRISTMAS DAY CHILDREN AND GLUTEN FREE MENUS

NEW YEAR'S EVE

HORS D'OEUVRES: *Crostini with duck parfait* and Fig & Bramley Apple chutney; Crostini with charred fig, whipped goat cheese and honey (V) (vegan option available)*

STARTERS

PAN-SEARED SCALLOPS WITH APPLE & PANCETTA *Parsnip purée, sautéed sprouts, chestnuts*

TWICE-BAKED CROPWELL BISHOP STILTON SOUFFLÉ (V) *Apple, red chicory, seed granola, green tomato chutney*

TRADITIONAL OAK-SMOKED ATLANTIC SALMON *Horseradish crème fraîche, lilliput capers, rye bread*

DUO OF DUCK* *Confit duck leg bon bons, smoked duck breast, beetroot, orange dressing*

ROAST BUTTERNUT SQUASH SOUP (VE) *Butternut squash crisps, apple, toasted pumpkin seeds, sage oil*

MAINS

30 DAY AGED 10oz RIB EYE STEAK *Confit tomatoes, roast mushrooms, Béarnaise* sauce, fries*

PAN-FRIED SEA BASS *Sautéed heritage potatoes, roasted vine tomatoes, capers, salsa verde*

ROAST RACK OF LAMB *White onion & cider purée, pulled mushrooms, Roscoff onions, Bordelaise* sauce, redcurrants*

PORTOBELLO MUSHROOM, CHESTNUT, SPINACH & LENTIL WELLINGTON (VE) *Onion gravy*

PESTO-CRUSTED CHICKEN BREAST *Heritage potatoes, wilted spinach, wild mushroom & white wine velouté*

16oz CHATEAUBRIAND FOR TWO (5 supplement per person) *Fries, onion rings, grilled mushrooms, asparagus, choice of two sauces: Béarnaise*, peppercorn* or Bordelaise**

WHOLE FRESH LOBSTER (10 supplement) *Fries, watercress and garlic butter or thermidor sauce*

FILLET STEAK SURF & TURF FOR TWO (10 supplement per person) *Whole fresh lobster, two 7oz fillet steaks, fries, choice of two sauces: Béarnaise*, peppercorn* or Bordelaise**

DESSERTS

CHOCOLATE TRIO (V) *Double chocolate ice cream in home-baked brandy snap basket, bitter chocolate tart, salted caramel profiteroles*

CITRUS TRIO *Glazed St Clement's tart, lemon posset profiterole, blood orange sorbet in home-baked brandy snap basket*

CARAMELISED PINEAPPLE, MANGO & PASSION FRUIT MESS (V) *Broken meringue, double cream, fresh mint*

APPLE, BLACKBERRY & AMARETTI CRUMBLE (V) *Ginger ice cream (vegan option available)*

BRIOCHE BREAD & BUTTER PUDDING (V) *Appleton Estate rum-soaked raisins, vanilla ice cream*

COFFEE, TEA, TRUFFLES AND MINCE PIES (V) *to finish*

ADD A BRITISH CHEESE BOARD (V) *for 5 per person*

• 65 PER PERSON INCLUDING A BELLINI

FESTIVE AFTERNOON TEA

Served with your choice of Good Earth Tea: planet conscious, natural teas. Loose Leaf Tea; English Breakfast or Earl Grey

Tea Bags; Elderflower & Pear; Passion Fruit & Orange; Green Tea; Ginger, Turmeric & Lemon; Rooibos Chai

SAVOURIES

SANDWICHES (on sesame multi-grain bread):

Turkey & cranberry, Heritage hen egg mayo (V), Cheddar & Bramley apple chutney (V)

BRIOCHE ROLLS

Smoked salmon & cream cheese, Prawn & baby gem lettuce

WARM SCONES (V)

Fruit scone; Plain scone

Clotted cream, blackcurrant jam, strawberry jam

MINI CAKES & PUDDINGS

Mini mince pies (V), Victoria sponge (V), Mango & passion fruit torte, Glazed chocolate delicie (V),

Lemon posset profiteroles

• 23 Per Person

Or with a glass of Moët & Chandon Impérial Champagne • 33 Per Person

WE ARE PROUD TO DONATE 50P FROM EVERY BROWNS AFTERNOON TEA TO SHELTER*, THE HOUSING AND HOMELESSNESS CHARITY.



GLUTEN FREE FESTIVE

STARTERS

PARSNIP & APPLE SOUP (V) Parsnip crisps, crispy sprouts (vegan option available)

CHARRED FIG, WHIPPED GOAT CHEESE & BEETROOT SALAD (V) Rainbow beetroot, red wine & cranberry purée, lemon oil, toasted gluten free bread, pumpkin seeds

SCOTTISH SMOKED SALMON & HORSERADISH CRÈME FRAÎCHE Capers, lemon, toasted gluten free bread

MAINS

BROWNS FESTIVE TURKEY Garlic & thyme roast potatoes, maple roast carrots and parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus

MAPLE & CINNAMON GLAZED PORK BELLY Sage mash, winter greens, brandy & Pink Lady jus, crackling

BRAISED BLADE OF BEEF Buttered mash, maple roast carrots, crispy fried onions, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, black garlic sauce

FILLET OF SEA BASS Sautéed heritage potatoes, red peppers, black olive tapenade, salsa verde

BUTTERNUT SQUASH & BEETROOT RISOTTO (VE) White wine, beetroot crisps, fried sage, pea shoots

DESSERTS

APPLE & BLACKBERRY CRUMBLE (V) Ginger ice cream (vegan option available)

ST CLEMENT'S POSSET (V) Broken meringue

FRESH BERRIES & SORBET (VE) Strawberries, raspberries, blueberries, raspberry sorbet

TO FINISH

BRITISH CHEESE BOARD (V) (5 supplement) Green tomato chutney, celery, gluten free bread

THREE COURSES • 38 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 12th December for our early week offer: Two courses for 29 per person, three courses for 33 per person

GLUTEN FREE CHRISTMAS DAY

HORS D'OEUVRES: Crostini with duck parfait* and Fig & Bramley Apple chutney; Crostini with charred fig, whipped goat cheese and honey (V)

STARTERS

ROAST BUTTERNUT SQUASH SOUP (V) Butternut squash crisps, apple, toasted pumpkin seeds, sage oil (vegan option available)

PAN-SEARED SCALLOPS & BROWNS SHRIMP Lemon butter, samphire

TRADITIONAL OAK-SMOKED ATLANTIC SALMON Horseradish crème fraîche, lilliput capers, gluten free bread

MAINS

Served with garlic & thyme roast potatoes (VE), shaved Brussels sprouts with chestnuts (VE), maple roast carrots and parsnips (VE) and mulled wine braised red cabbage (V)

BROWNS FESTIVE TURKEY Red wine jus

ROAST RACK OF LAMB White onion & cider purée, pulled mushrooms, Roscoff onions, Bordelaise* sauce, redcurrants

PAN-ROASTED HALIBUT WITH CLAMS & BROWN BUTTER Celeriac purée, samphire, heritage potatoes

BUTTERNUT SQUASH & BEETROOT RISOTTO (VE) White wine, beetroot crisps, fried sage, pea shoots

DESSERTS

APPLE & BLACKBERRY CRUMBLE (V) Ginger ice cream (vegan option available)

HOME-BAKED CHOCOLATE BROWNIE (V) Honeycomb ice cream

FRESH BERRIES & SORBET (VE) Strawberries, raspberries, blueberries, raspberry sorbet

COFFEE, TEA & CHOCOLATE TART* to finish

ADD A BRITISH CHEESE BOARD (V) for 5 per person

• 92 PER PERSON

CHILDREN'S FESTIVE MENU

STARTERS

- TOMATO & BASIL SOUP (V)** *Sourdough bread & butter*
- PRAWN COCKTAIL** *Chopped iceberg, classic cocktail sauce*
- GARLIC BREAD (V)** *Toasted sourdough, garlic & parsley butter*
- VEGETABLE CRUDITÉS (VE)** *Cucumber, carrot and pepper batons, smashed avocado*

MAINS

- BROWNS FESTIVE TURKEY** *Roast potatoes, pigs in blankets, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, cranberry stuffing, onion gravy*
- TOMATO LINGUINE (VE)** *Roast heirloom tomato sauce*
- FILLET OF SEA BASS** *Buttered mash, dressed watercress*

DESSERTS

- SALTED CARAMEL PROFITEROLES (V)** *Whipped cream*
- ICE CREAM (V)** *Choose two scoops of vanilla, chocolate or honeycomb*
- HOME-BAKED CHOCOLATE BROWNIE (V)** *Honeycomb ice cream*
- FRESH BERRIES & SORBET (VE)** *Strawberries, raspberries, blueberries, raspberry sorbet*

TWO COURSES • 15.50 PER CHILD
THREE COURSES • 17.50 PER CHILD

CHILDREN'S CHRISTMAS DAY

STARTERS

- TOMATO & BASIL SOUP (V)** *Sourdough bread & butter*
- PRAWN COCKTAIL** *Chopped iceberg, classic cocktail sauce*
- GARLIC BREAD (V)** *Toasted sourdough, garlic & parsley butter*
- VEGETABLE CRUDITÉS (VE)** *Cucumber, carrot and pepper batons, smashed avocado*

MAINS

- BROWNS FESTIVE TURKEY** *Roast potatoes, pigs in blankets, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, cranberry stuffing, onion gravy*
- SEARED FILLET OF BEEF WELLINGTON** *Roast potatoes, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, onion gravy*
- FILLET OF SEA BASS** *Buttered mash, maple roast carrots & parsnips, shaved Brussels sprouts with chestnuts, dressed watercress*
- TOMATO LINGUINE (VE)** *Roast heirloom tomato sauce*

DESSERTS

- SALTED CARAMEL PROFITEROLES (V)** *Whipped cream*
- ICE CREAM (V)** *Choose two scoops of vanilla, chocolate or honeycomb*
- HOME-BAKED CHOCOLATE BROWNIE (V)** *Honeycomb ice cream*
- FRESH BERRIES & SORBET (VE)** *Strawberries, raspberries, blueberries, raspberry sorbet*

HOT CHOCOLATE & MINCE PIES (V) *to finish*

• 40 PER CHILD

DRINKS PACKAGES

(Must be pre-ordered, minimum party size of 10)

MOËT & CHANDON IMPÉRIAL CHAMPAGNE RECEPTION

10 per person

BELLINI RECEPTION

7 per person

PROSECCO RECEPTION

5 per person



VEUVE CHAMPAGNE PACKAGE · 285

Five bottles of Veuve Clicquot Yellow Label (75cl)

MOËT CHAMPAGNE PACKAGE · 235

Five bottles of Moët & Chandon Impérial Champagne (75cl)

STANDARD WINE PACKAGE · 110

Any five bottles of the below wines:

Luisella Pinot Grigio (75cl)

Halton Estate Merlot (75cl)

Pinot Grigio Rosé (75cl)

PREMIUM WINE PACKAGE · 155

Any five bottles of the below wines:

Vidal Sauvignon Blanc (75cl)

Aguaribay Malbec (75cl)

Mirabeau Forever Summer (75cl)

SUPERIOR WINE PACKAGE · 190

Any five bottles of the below wines:

Journey's End Chardonnay

Château Des Laurets

Love By Léoube

BEER & CIDER PACKAGE · 130

Any 30 bottles of the below beer & cider:

Peroni Nastro Azzurro (330ml)

Rekorderlig Strawberry and Lime (500ml)

Rekorderlig Blood Orange (500ml)

Peroni Nastro Azzurro 0.0% (330ml) 76kcal

Rekorderlig Strawberry and Lime 0.0% (500ml) 195kcal

SOFT DRINKS PACKAGE · 80

A selection of 30 of the below:

Fentimans Rose Lemonade (275ml) 115kcal

Fentimans Ginger Beer (275ml) 108kcal

Coca Cola (330ml) 141kcal

Diet Coke (330ml) 1kcal

WATER · 20

Five large bottles of still or sparkling water (750ml)

ALLERGEN INFORMATION

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early August to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

Gluten free menus: These menus have been accredited by Coeliac UK. Processes and training are in place to ensure that meals on these menus are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination risks may occur.

(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. Adults need around 2000kcal a day. All items are subject to availability.