

# GLUTEN FREE FESTIVE MENU

## 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 • 42 PER PERSON

Join us Monday or Tuesday, midday to 5pm, until 12th December for our early week offer: Two courses for 33 per person, three courses for 37 per person



BROWNS BRASSERIE & BAR ARE DELIGHTED  
TO BE ACCREDITED BY COELIAC UK





BRASSERIE & BAR

· BROWNS ·

CELEBRATING  
50 YEARS

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.

This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu 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 and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, 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.

Live nutrition information is available online.