

# NEW YEAR'S EVE MENU

**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



BRASSERIE & BAR

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*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. Live nutrition information is available online. All items are subject to availability.*