

# FESTIVE MENU

*Available from Tuesday 11th November until Tuesday 30th December (excluding Christmas Day)*

## THREE COURSES

*Add a glass of Moët & Chandon Impérial Champagne on arrival*

Join us Monday and Tuesday, from midday to 5pm, until 9th December for our early week offer

## STARTERS

**Traditional Oak-Smoked Salmon** Orange braised cranberries, rye bread.

**Grilled Goats Cheese & Maple Fig Salad (v)** Fig & honey chutney, Sherry vinegar dressing.

**Classic Prawn Cocktail** King prawns, cocktail sauce, toasted brioche.

**Duck Liver Parfait\*** Pickled grapes, Bramley apple & fig chutney, toasted brioche.

**Roasted Butternut Squash Soup (v)** Pumpkin seeds, butternut squash crisps, toasted sourdough.  
*(vegan option available)*

## MAINS

**Browns Festive Turkey** Cranberry stuffing, pig in blanket, garlic & thyme roast potatoes, maple roasted carrots & parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus.

**Braised Blade of Beef** Buttered mash, mulled wine braised red cabbage, roasted carrots & shallot, red wine jus.

**Pan-Seared Rainbow Trout** Cauliflower velouté, sautéed baby potatoes, Tenderstem® broccoli, capers.

**Maple & Cinnamon Glazed Pork Belly** Buttery mash, mulled wine braised red cabbage, candied apple purée, red wine jus, crackling.

**Root Vegetable Nut Roast^ (ve)** Garlic & thyme roast potatoes, maple roasted carrots & parsnips, mulled wine braised red cabbage, onion gravy.

## DESSERTS

**Christmas Pudding (v)** Vanilla bean custard, brandy butter.

**Dark Chocolate Torte (v)** Blackcurrant sorbet, Belgian chocolate crumb, blackberries.

**Apple, Rhubarb & Cinnamon Crumble (v)** Ginger ice cream. *(vegan option available)*

**Lemon Meringue Tart (v)** Berry coulis, mint.

**Salted Caramel Profiteroles (v)** Fresh berries, toffee sauce.

Add a British Cheese Board (v) for 6 per person.