



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

## NEW YEAR'S EVE MENU



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

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. V = made with vegetarian ingredients, VE = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. \* = these dishes contain nuts and alcohol. All prices include VAT at the current rate. Licensing hours apply.



FOR AULD LANG SYNE  
**NEW YEAR'S EVE MENU**

5 COURSES FOR £55  
INCLUDING A CLASSIC BELLINI

STARTERS

**TOMATO & THYME SOUP** (VE)  
Rustic bread

**PAN-SEARED SCALLOPS**  
Rhubarb, smoked pancetta, pea shoots

**SEVERN & WYE VALLEY SMOKED SALMON**  
Pickled fennel, orange dressing, dark rye crisps

**PEAR & STILTON TART** (V)  
Cropwell Bishop Stilton, rum-soaked figs, rocket, walnuts

**GRESSINGHAM SMOKED DUCK BREAST**  
Wheatberry, apple & cranberry salad, beetroot, nasturtium, charred shallot, hazelnut vinaigrette

MAINS

**28 DAY AGED SIRLOIN STEAK** ^  
Confit tomatoes, roast mushrooms, Béarnaise sauce, fries

**PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON** (VE)  
Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy

**FILLET OF SEA BASS**  
Crab bon bons, chargrilled broccoli, lobster & Champagne sauce

**SLOW-COOKED SALTED PORK BELLY**  
Fondant potato, buttered green beans, crackling, red wine jus

**DUO OF VENISON**  
Pan-fried loin and mini venison pie, celeriac mash, poached pear, herb crumb

**GARLIC, LEMON & THYME CHICKEN BREAST IN PANCETTA** ^  
Bordelaise sauce, fries, lightly dressed watercress

DESSERTS

**PASSION FRUIT, MANGO & RASPBERRY ETON MESS** (V)  
Passion fruit caramel

**APPLE & BLACKCURRANT CRUMBLE** (VE)  
Vegan vanilla "ice cream"

**APPLE TART FINE** (V)  
Ginger ice cream, spiced praline

**WHITE CHOCOLATE SNOWBALL MOUSSE** (V)  
Cherries, amaretto crumb, raspberry & pistachio

**CHOCOLATE TRIO** (V)  
Chocolate torte, chocolate & raspberry yule log, double chocolate ice cream

FOR THE TABLE

**BRITISH CHEESEBOARD** (V)  
Shirevale Wensleydale & Cranberry, Sandham Lancashire, St Helen's Farms goats cheese,  
Cornish Blue, sourdough crisps, Stokes red onion marmalade, rum-soaked figs, celery

TO FINISH

Coffee, loose leaf tea, truffles, mince pies\* (V)

*It's New Year's Eve, it's a new decade, it's a perfect Champagne occasion!*

**MOËT & CHANDON IMPÉRIAL ROSÉ**  
Intense, red berries, sophisticated (12%)  
Glass • 12 Bottle • 65

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