

# New Year's Eve Menu

Five courses and a Bellini for 55 per person

## Starters

### BUTTERNUT & SAGE SOUP (VE)

Toasted pumpkin seeds, sage oil, apple, butternut squash crisps

### DUO OF DUCK

Confit duck leg bon bons, smoked duck breast, beetroot, orange

### PAN-SEARED SCALLOPS

Parsnip purée, spiced orange beurre noisette, micro parsley

### TWICE BAKED CROXTON MANOR CHEDDAR SOUFFLÉ (V)

Roasted red onion, cherry tomato & rocket salad, fig & Bramley apple chutney

### SMOKED SALMON

Pickled fennel, cucumber ribbons, dill mustard dressing, dark rye crisps

## Mains

### FILLET OF SEA BASS

Chorizo, fennel, white wine & bouillabaisse risotto

### 10oz RIBEYE STEAK^

Confit tomatoes, roast mushrooms, Béarnaise sauce, fries

### PESTO-CRUSTED CHICKEN BREAST

Heritage potatoes, wilted spinach, wild mushroom & white wine velouté

### PORTOBELLO MUSHROOM, CHESTNUT & SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, green beans, onion gravy

### SLOW-COOKED SALTED PORK BELLY

Sage mash, crackling, baby carrots, cavolo nero, apple & cinnamon glaze, red wine jus

## Prime Steak & Lobster Specials

15 supplement per person

### CHATEAUBRIAND FOR TWO

Served with fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes and your choice of two sauces: Béarnaise^, peppercorn^ or Bordelaise^

### WHOLE FRESH LOBSTER

Served with fries, watercress and garlic butter or thermidor sauce

### FILLET STEAK SURF & TURF FOR TWO

Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes, and your choice of two sauces: Béarnaise^, peppercorn^ or Bordelaise^

*Please ask if you'd like a half portion for one*

## Desserts

### APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

*Please ask if you would prefer this dish to be vegan*

### SNOWBALL PAVLOVA (V)

White chocolate, fresh raspberry, lemon curd, amaretti crumb, baby Thai basil

### CHOCOLATE TRIO (V)

Double chocolate ice cream in homemade brandy snap basket, salted caramel profiteroles, chocolate mousse flower pot

### MANGO & PASSIONFRUIT SUNDAE (VE)

Coconut panna cotta, passionfruit caramel

### STICKY TOFFEE PUDDING (V)

Ginger ice cream, salted seed granola

## For The Table

### BRITISH CHEESEBOARD (V)

Double Gloucester, Shropshire Blue, Barbers Farmhouse Cheddar, Cricket St Thomas Somerset Camembert, sourdough crisps, fig & Bramley apple chutney, celery

## To Finish

Coffee, tea, truffles\*

*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. \*Dish contains nuts*



BRASSERIE & BAR

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

**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 other cross contamination risks 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. 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.

^ = dish contain alcohol. \* = dish contain nuts.