





BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

B U F F E T



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.  = made with vegetarian ingredients,  = 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. All prices include VAT at the current rate. Licensing hours apply.

BUFFET

Minimum 10 people. Choose from the options below:

ANY 6 ITEMS 15.95 PER PERSON

ANY 8 ITEMS 19.95 PER PERSON

ANY 10 ITEMS 22.95 PER PERSON

Add extra for 2.50 per item, per person

MEAT

CHEESEBURGER SLIDERS

BRITISH OUTDOOR-BRED PORK SAUSAGES WITH STOKES RED ONION MARMALADE

PULLED SALT BEEF & ISLE OF MAN CHEDDAR CROQUETTES

CRISPY PORK BELLY BITES WITH BRAMLEY APPLE BUTTER

FISH

LIGHTLY-DUSTED CALAMARI WITH AIOLI

CRAB & AVOCADO ON TOAST

TEMPURA COD GOUJONS WITH TARTARE SAUCE

SEVERN & WYE SMOKED SALMON ON SOURDOUGH

SMOKED HADDOCK FISHCAKES WITH TARRAGON MAYONNAISE

VEGETARIAN

BRITISH CHEESE BOARD (V)

BEETROOT HASH WITH SMASHED AVOCADO & STRAW FRIES (V)

COURGETTE FRITTERS WITH BORAGE HONEY, YOGHURT & MINT (V)

SALAD/SIDES

Add any of the below for 1.50 per person

SEASONED FRIES (V)

BUTTERED HERITAGE POTATOES (V)

ROAST BUTTERNUT & APPLE HARVEST SALAD (VE)

DESSERTS

Add any of the below for 3.00 per person

BELGIAN CHOCOLATE BROWNIES (V)

SALTED CARAMEL PROFITEROLES (V)

LIME POSSET WITH GINGER DUSTED BISCUITS (V)