

*An*  
— UNMISTAKABLY —  
**BROWNS**  
— CHRISTMAS —



BRUNCH | LUNCH | AFTERNOON TEA  
DINNER | PARTIES | COCKTAILS

## CHRISTMAS TIME WELL SPENT

Make your Christmas extra special at Browns Brasserie & Bar. You'll be greeted with all our usual refinements – with added festive sparkle – done in our own unique way. From our specially created dishes made using fresh, seasonal ingredients, to our expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere.

Bring everyone together and let us make this wonderful time of the year that extra bit special for you all – in a way only we can.

### BOOK A TABLE TODAY

To find out more about what you can enjoy at Browns this Christmas, please ask a team member or visit [browns-restaurants.co.uk/christmas](http://browns-restaurants.co.uk/christmas)



IT'S BEGINNING TO LOOK  
A LOT LIKE CHRISTMAS

## FESTIVE MENU

3 COURSES FOR £31.95

JOIN US SUNDAY TO WEDNESDAY 12PM TO 5PM

FOR OUR EARLY WEEK PRICE:

2 COURSES £22.95 | 3 COURSES £26.95



### STARTERS

#### SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

#### NORTH ATLANTIC PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

#### SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, crostini

#### ROAST SQUASH SALAD (VE)

Braised red cabbage purée, baby watercress, savoury granola

#### DUCK LIVER PARFAIT

Sour cherry & sloe gin chutney, walnut & raisin toast

### MAINS

All our festive mains are served with mulled wine braised red cabbage and shaved brussel sprouts with smoked pancetta & chestnuts

#### ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

#### SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, Bramley apple butter, crackling, red wine gravy

#### FILLET OF SALMON

Lemon & dill mash, shellfish, lobster & Champagne sauce

#### BRAISED BLADE OF BEEF<sup>^</sup>

Bubble & squeak, forestiere sauce, horseradish crème fraîche

#### CRANBERRY, WALNUT & ALMOND ROAST (VE)

Roast potatoes, thyme roasted carrots & parsnips, onion gravy

### DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING\* (V)

Jersey cream & amaretti custard

#### SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

#### DARK CHOCOLATE TORTE (V)

Ginger ice cream, brandy snap & raspberry coulis

#### LEMON POSSET

Raspberry meringue, shortbread biscuits

### TO FINISH

#### SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts

AVAILABLE FROM 12TH NOVEMBER TO 30TH DECEMBER 2018.  
EXCLUDING CHRISTMAS DAY AND BOXING DAY

(V) = vegetarian; (VE) = vegan. <sup>^</sup>Contains alcohol. \*Contains nuts and alcohol.



'TIS THE SEASON TO TREAT YOURSELF

# CHRISTMAS DAY MENU

ENJOY 5 COURSES FOR £74.95

## STARTERS

### HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

### SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, horseradish crème fraîche, toasted sourdough

### BETROOT, PORCINI & RED WINE CRUMBLE (V)

Whipped goat's cheese, savoury granola

### PAN-SEARED SCALLOPS

Cauliflower purée, pickled cauliflower, festive spices

### PARTRIDGE & PEAR TERRINE

Rum-soaked baby figs, Bramley apple butter, sourdough crisps

## MAINS

*All of our mains are served with goose fat roast potatoes, mulled wine braised red cabbage, shaved brussel sprouts with smoked pancetta & chestnuts and honey & thyme roasted carrots and parsnips*

### ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, red wine gravy

### PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON^ (V)

Sautéed beech mushrooms, onion gravy

### WHOLE LEMON SOLE

Devon crab, clam & parsley butter, lightly-dressed watercress

### ROAST LOIN OF VENISON^

Caramelised shallot purée, heritage baby carrots, redcurrant jus

### BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms, pancakes & puff pastry with red wine gravy

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING\* (V)

Jersey cream & amaretti custard

### APPLE & CHERRY CRUMBLE (V)

Vanilla bean custard

### CHOCOLATE & HAZELNUT DUO (V)

Chocolate truffle torte, hazelnut ice cream, hot caramel sauce, praline

### LEMON, RASPBERRY & AMARETTI TRIFLE

Raspberry & white chocolate meringue

### BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, crostini

## TO FINISH

Coffee, truffles\* & mini mince pie

CHILDREN'S CHRISTMAS DAY MENU AVAILABLE £29.95

(V) = vegetarian; (VE) = vegan. ^Contains alcohol. \*Contains nuts and alcohol.

EAT DRINK AND BE MERRY

# BOXING DAY MENU

3 COURSES FOR £31.95



## STARTERS

### HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

### DUCK LIVER PARFAIT

Sour cherry & sloe gin chutney, walnut & raisin toast

### PRAWN COCKTAIL

Classic cocktail sauce, buttered sourdough

### BETROOT, PORCINI & RED WINE CRUMBLE (V)

Whipped goat's cheese, savoury granola

### SALMON, HORSERADISH & SPINACH FISHPASTE

Caper & egg mayonnaise, rocket

## MAINS

### ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

### CHICKEN & HAM PIE

Crisp puff pastry, buttered mash

### FILLETS OF SEA BASS

Lemon & dill mash, shellfish, lobster & Champagne sauce

### SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, Bramley apple butter, crackling, red wine gravy

### 8oz SIRLOIN STEAK

£5 supplement

Dauphinoise, lightly-dressed watercress, Bordelaise sauce

### CORONATION CAULIFLOWER (VE)

Saag aloo, coconut raita, mango, toasted almonds, broccoli shoots, beluga lentils, curry oil

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING\* (V)

Jersey cream & amaretti custard

### FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

### SALTED CARAMEL CHOCOLATE POT (V)

Whipped cream, shortbread biscuit

### BAKEWELL CRUMBLE (V)

Ginger ice cream

## TO FINISH

### SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, sourdough crisps, roast fig, celery, toasted walnuts



(V) = vegetarian; (VE) = vegan. ^Contains alcohol. \*Contains nuts and alcohol.





FOR AULD LANG SYNE

# NEW YEAR'S EVE MENU

5 COURSES FOR £44.95  
INCLUDING A CLASSIC BELLINI

## CANAPÉS ON ARRIVAL

Devon crab on toast, duck parfait & red onion marmalade on brioche, whipped goat's cheese & cherry tomato crostini

## STARTERS

### RED KING EDWARD POTATO & WATERCRESS SOUP (V)

Warm sourdough

### PRAWN & CRAB COCKTAIL

Buttered sourdough

### BEETROOT, PORCINI & RED WINE CRUMBLE (V)

Whipped goat's cheese, savoury granola

### PAN-SEARED SCALLOPS & RASPBERRIES

Black pudding, raspberry vinaigrette

### SMOKED DUCK SALAD

Wheatberries, beetroot, rocket, horseradish crème fraîche

## MAINS

### 28 DAY AGED SIRLOIN STEAK

Lightly-dressed watercress, fries

### HERITAGE TOMATO TART (V)

Caramelised goat's cheese, courgette & basil salad

### FILLETS OF SEA BASS

Lemon & dill mash, asparagus, shellfish, lobster & Champagne sauce

### SLOW-COOKED SALTED PORK BELLY

Fondant potato, buttered green beans, crackling, red wine gravy

### ROAST RACK OF LAMB

Dauphinoise, caramelised shallot purée, heritage baby carrots, redcurrant jus

## DESSERTS

### PEACH MELBA

Peach, raspberries, vanilla ice cream, meringue

### APPLE, STRAWBERRY & PROSECCO CRUMBLE (V)

Granola, ginger ice cream

### CHOCOLATE & HAZELNUT DUO (V)

Chocolate truffle torte, hazelnut ice cream, hot caramel sauce, praline

### BLACK CHERRY & AMARETTO TART TATIN (V)

Hazelnut ice cream

## BRITISH CHEESE PLATE (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, crostini



(V) = vegetarian; (VE) = vegan. ^Contains alcohol. \*Contains nuts and alcohol.



WE'RE HAVING A  
WONDERFUL CHRISTMAS TIME

# FESTIVE AFTERNOON TEA

£19.50 PER PERSON  
MINIMUM 2 PEOPLE

AVAILABLE 3PM TO 5.30PM



Enjoy our traditional afternoon tea  
with an exciting festive twist.

Featuring a selection of savoury delights, home-baked  
buttermilk scones and festive mini desserts  
with tea or coffee.

## CHAMPAGNE AFTERNOON TEA

Browns festive afternoon tea plus a perfectly chilled glass  
of Moët & Chandon Impérial Champagne

£26.50 PER PERSON



WE WISH IT COULD BE CHRISTMAS EVERYDAY

## PARTY PACKAGES

MINIMUM 10 PEOPLE  
ONLY AVAILABLE IN THE BAR,  
WHEN PRE-ORDERED

## BUFFET MENU

£19.50 PER PERSON

### CUMBERLAND PIGS IN BLANKETS AND CLEMENTINE & FIG STUFFING BALLS

Red onion marmalade

### TURKEY & CRANBERRY BRIOCHE ROLLS

### SEVERN & WYE SMOKED SALMON ON SOURDOUGH

### CHEESEBURGER SLIDERS

### LIGHTLY-DUSTED CALAMARI

Aioli

### BEETROOT AND SMASHED AVOCADO HASH (V)

Straw fries

### ARTICHOKE & WILD GARLIC HOUMOUS (VE)

Chicory, baby heritage carrots

### ROAST BUTTERNUT SQUASH SALAD (VE)

Rocket, sprouting beans, savoury granola

### SEASONED FRIES (V)

ADD THE BELOW DESSERTS TO YOUR  
BUFFET FOR £4.95 PER PERSON

### BELGIAN CHOCOLATE BROWNIES (V)

### SALTED CARAMEL PROFITEROLES (V)

### ELDERFLOWER & GIN POSSET (V)

Strawberry milkshake crumb

THE SPIRIT OF CHRISTMAS

## PARTY PACKAGES

COMPLEMENT YOUR FESTIVE PARTY WITH OUR RANGE  
OF DRINKS PACKAGES, EACH SUITABLE FOR 10 GUESTS.

### CHAMPAGNE PACKAGE £300

5 x bottles of Veuve Clicquot Yellow Label (70cl)

### SUPERIOR WINE PACKAGE £195

Any 5 bottles of the below wines:

Chardonnay (Journey's End)

Merlot (Eagle's Nest)

Rose de Léoube (Château Léoube)

### PREMIUM WINE PACKAGE £160

Any 5 bottles of the below wines:

Chablis (Jean-Marc Brocard)

Malbec (Aguaribay)

Rosé (Angels and Cowboys)

### WINE PACKAGE £105

Any 5 bottles of the below wines:

Pinot Grigio (Il Pallone)

Merlot (Tomorino)

Pinot Grigio Rosé (Il Pallone)

### BEER PACKAGE £120

30 x bottles of Peroni Nastro Azzurro Piccola (250ml)

### WATER £20

5 x large bottles of still or sparkling water (750ml)

'TIS THE SEASON TO TREAT YOURSELF

## FESTIVE GLUTEN FREE MENU

3 COURSES FOR £31.95

JOIN US SUNDAY TO WEDNESDAY

12PM TO 5PM FOR OUR EARLY WEEK PRICE:

2 COURSES £22.95 | 3 COURSES £26.95

### STARTERS

#### SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

#### ASPARAGUS & SMOKED PANCETTA

Soft poached egg

#### SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, toast

### MAINS

*All our festive mains are served with mulled wine braised red cabbage and shaved brussel sprouts with smoked pancetta & chestnuts*

#### ROAST BREAST OF TURKEY

Goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

#### SLOW-COOKED BELLY OF PORK

Sage mash, festive spices, crackling, red wine gravy

#### BRAISED BLADE OF BEEF<sup>^</sup>

Bubble & squeak, forestiere sauce, horseradish crème fraîche

#### FILLET OF SALMON

Lemon & dill mash, shellfish, lobster & Champagne sauce

#### ROAST SQUASH SALAD (VE)

Braised red cabbage purée, baby watercress, sprouting beans

### DESSERTS

#### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

#### BAKEWELL CRUMBLE (V)

Flaked almonds, ginger ice cream

#### FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

### TO FINISH

#### SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Isle of Man Cheddar, Somerset camembert, Shirevale Wensleydale & cranberry, Sandham Lancashire, St. Helen's Farm goat's cheese, Cornish Blue, red onion marmalade, toast, roast fig, celery, toasted walnuts

## CHRISTMAS DAY GLUTEN FREE MENU

5 COURSES FOR £74.95

### STARTERS

#### HONEY-ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

#### SEVERN & WYE VALLEY SMOKED SALMON

Devon crab, horseradish crème fraîche, toast

#### PAN-SEARED SCALLOPS

Cauliflower puree, pickled cauliflower, festive spices

#### ASPARAGUS & SMOKED PANCETTA

Soft poached egg

### MAINS

*All of our mains are served with goose fat roast potatoes, mulled wine braised red cabbage, shaved brussel sprouts with smoked pancetta & chestnuts and honey & thyme roasted carrots and parsnip*

#### ROAST BREAST OF TURKEY

Red wine gravy

#### WHOLE LEMON SOLE

Devon crab, clam & parsley butter, lightly-dressed watercress

#### ROAST LOIN OF VENISON

Caramelised shallot purée, heritage baby carrots, redcurrant jus

#### ROAST SQUASH SALAD (VE)

Braised red cabbage puree, baby watercress, sprouting beans

### DESSERTS

#### HOME-BAKED CHOCOLATE BROWNIE (V)

Honeycomb ice cream

#### BAKEWELL CRUMBLE (V)

Flaked almonds, ginger ice cream

#### FRESH BERRIES (VE)

Strawberries, raspberries & blueberries topped with raspberry sorbet

### BRITISH CHEESEBOARD (V)

Somerset camembert, Isle of Man Cheddar, red onion marmalade, toast

### TO FINISH

Coffee & truffles\*



## ENJOY CHRISTMAS AT BROWNS

Whether you are booking a festive meal with friends and family or looking to organise your festive party, there is no better place to make your Christmas extra special than here at Browns.

To book your table or enquire about an event visit

[www.browns-restaurants.co.uk](http://www.browns-restaurants.co.uk)

or contact your local events manager (details below).



*An*  
— UNMISTAKABLY —  
**BROWNS**  
— CHRISTMAS —

## GIFT CARDS

---



**Our new gift experiences – the perfect festive gift idea.**

Treat someone special to something they will really savour this Christmas with a Browns gift experience.

Ask a member of our team today or purchase online at [www.browns-restaurants.co.uk/giftcards](http://www.browns-restaurants.co.uk/giftcards)



An optional service charge of 10% is added to all parties dining at Browns. 100% of this optional charge is shared fairly amongst the team. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. The information available is, to the best of our knowledge correct, however, this is subject to possible change between the time of advance booking and the time of dining. Please ask to see the allergen guide(s) at the time of your visit to check if there have been any changes that may affect you.