

YOUR GUIDE TO
Christmas
AT TOM BROWNS



TOM
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Established
Since 1986



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TOM BROWNS

90'S
THEME

LEGENDARY **FANCY DRESS THEMED** BONKERS DAYTIME PARTY!



BEAUJOLAIS BREAKFAST

FESTIVAL OF FOOD,
WINE AND PARTYING,
5 COURSE BREAKFAST
1/2 BOTTLE RED OR WHITE

FRI 15TH NOVEMBER

LIVE BAND, PARTY GAMES AND DJ

FINISHING AT 5.15PM

ARRIVE 10AM / DINE 10.30AM

➤➤➤➤➤ **TICKET £45**





LIVE MUSIC & EVENTS

FRIDAY 15TH NOVEMBER BEAUJOLAIS BREAKFAST

Arrive 10am Dine 10.30am
THEME 90's

Legendary fancy dress themed bonkers daytime party! 2 day festival of food, wine and partying, 5 course breakfast, ½ bottle Nouveau, followed by live band, party games and DJ finishing at 5.15pm (see page 2)

SATURDAY 16TH NOVEMBER WINTER BALL 'ELECTRIC CABARET'

Dine 7.45pm, 8pm or 8.15pm

Black Tie Event: Cocktail reception, 3 course meal, an amazing evening of cabaret entertainment, followed by club classics to fill the dancefloor
Ticket £70 (see page 4)

THURSDAY 28TH NOVEMBER REISS FASHION SHOW

Full live runway show and concessions with meal
£25pp (see page 8)

SATURDAYS FROM 30TH NOVEMBER TO 21ST DECEMBER FESTIVE AFTERNOON TEA

Afternoon teas with a festive twist! With live lounge pianist Craig Baumber
£25pp (see page 20)

SUNDAY 1ST DECEMBER CHRISTMAS MARKET

10am - 4.30pm
Free entry (see page 11)

THURSDAY 5TH DECEMBER BUTLERS IN THE BUFF

Prosecco on arrival, Butlers in the Buff serving you a 3 course meal, then party the night away to the acoustic sounds of Just Ben
Ticket £39.99 (see page 12)

FRIDAY 6TH DECEMBER THE FRANDELLS LIVE BAND

Menu: Set Menu £39.95pp (see page 9)

SATURDAY 7TH DECEMBER NANNA RADLEYS BAND

Menu: Set Menu £39.95pp (see page 9)

WEDNESDAY 11TH & 18TH THURSDAY 12TH & 19TH DECEMBER ACOUSTIC NIGHTS

Live music by Tee Dymond and Just Ben
Menu: Live Acoustic Menu (see page 7)

FRIDAY 13TH DECEMBER

RICHIE MUIR BAND

Menu: Set Menu £39.95pp (see page 9)

SATURDAY 14TH DECEMBER

THE FRANDELLS LIVE BAND

Menu: Set Menu £39.95pp (see page 9)

FRIDAY 20TH DECEMBER

RICHIE MUIR BAND

Menu: Set Menu £39.95pp (see page 9)

SATURDAY 21ST DECEMBER

THE FRANDELLS LIVE BAND

Menu: Set Menu £39.95pp (see page 9)

TUESDAY 24TH DECEMBER

CHRISTMAS EVE

With live lounge pianist Craig Baumber
Menu: Christmas Eve (see page 10)

WEDNESDAY 25TH DECEMBER

CHRISTMAS DAY

Menu: Christmas Day £95.00pp (see page 13)

THURSDAY 26TH DECEMBER

BOXING DAY

Menu: Boxing Day £37.95pp (see page 14)

SATURDAY 28TH DECEMBER

SKOOL DISCO

Arrival drink, 2 course proper skool dinner or pack lunch and disco (see page 15)

SUNDAY 29TH & MONDAY 30TH DECEMBER

NEW YEARS EVE - THE REHEARSALS

3 Courses and amazing party! Menu: New Years Eve Rehearsals £38.95pp (see page 17)

TUESDAY 31ST DECEMBER

NEW YEARS EVE

Live acoustic and vinyl DJ. Menu: New Years Eve £75.00pp (see page 18)

WEDNESDAY 1ST JANUARY

NEW YEARS DAY

Menu: New Years Day (see page 21)
From £22.95pp



TOM
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WINTER
BALL

ELECTRIC CABARET



..... HEADLINE DJ
JEREMY HEALY

SATURDAY
NOVEMBER 16TH



COCKTAIL RECEPTION, 3 COURSE MEAL,
AN AMAZING EVENING OF CABARET ENTERTAINMENT
FEATURING BURLESQUE, SONG, DANCE, CIRCUS ACTS
AND MAGIC FOLLOWED BY CLUB CLASSICS

BLACK TIE EVENT | CARRIAGES AT 2AM | TICKET £70

EARLY BIRD MENU

2 COURSES £19.95 | 3 COURSES £24.95

Mon to Fri Lunch 12 - 2.30pm | Sun to Tues Dinner 6 - 9.30pm | Wed to Sat Dinner 6 - 6.45pm

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Chicken

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast

Fishcakes

Tom Browns Fishcakes, Peanut, Kimchi, Lime & Coriander Mayonnaise
(Supplement of £2.00 with this dish)

Pear

Red Wine Poached Pear, Chicory, Walnut, Roquefort Salad, Champagne Vinaigrette (GF) (V)

MAIN COURSES

Beef

Braised Beef, Creamy Mash, Red Cabbage, Roast Parsnip, Parsnip Purée, Jus (GF)

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Cream
(Supplement of £2.00 with this dish) (GF)

Arancini

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Cavolo Nero, Hazelnuts (V)

Pork

Pork Loin Steak, Caramelised Apple, Baked Celeriac Fondant, Kale, Cider Jus (GF)

Turkey

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes,
Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds,
Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each
Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Christmas Pudding, Cranberry Compote & Brandy Sauce (V)

Winter Berry Pavlova, Vanilla Mascarpone, Winterberry Compote (V)

White Chocolate, Raspberry Cheesecake, Ginger, Pistachio Ice Cream (V)

Chef's Cheese Assiette *(Supplement of £2.00 with this dish)* (V)

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the Early Bird Menu including deposit information on Page 22

LIVE ACOUSTIC MENU

2 COURSES £22.50 | 3 COURSES £27.50

Wednesday 11th & 18th, Thursday 12th & 19th December

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Chicken

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast

Fishcakes

Tom Browns Fishcakes, Peanut, Kimchi, Lime & Coriander Mayonnaise
(Supplement of £2.00 with this dish)

Pear

Red Wine Poached Pear, Chicory, Walnut, Roquefort Salad, Champagne Vinaigrette (GF) (V)

MAIN COURSES

Beef

Braised Beef, Creamy Mash, Red Cabbage, Roast Parsnip, Parsnip Purée, Jus (GF)

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Cream (GF)

Arancini

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Cavolo Nero, Hazelnuts (V)

Pork

Pork Loin Steak, Caramelised Apple, Baked Celeriac Fondant, Kale, Cider Jus (GF)

Turkey

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds,

Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each

Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Sticky Toffee Pudding, Clotted Cream, Butterscotch (V)

Dark Chocolate & Cherry Pavé, Amaretto Ice Cream (V) (GF)

Mango & Passion Fruit Cheese Cake (V)

Chef's Cheese Assiette (Supplement of £2.00 with this dish) (V)

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the Live Acoustic Menu, including deposit information, on Page 22

ACOUSTIC & cocktails



DECEMBER DATES

WED 11TH & 18TH | TEE DIAMOND
THURS 12TH & 19TH | JUST BEN

EASE IN TO THE FESTIVE SPIRIT WITH
POPULAR LAID BACK COVERS



2-4-1 COCKTAILS



2 COURSES £22.50 | 3 COURSES £27.50

MUSIC STARTS 8 - 8.30PM

REISS

FASHION SHOW



TOM
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THURSDAY 28TH NOVEMBER

PROSECCO
ON ARRIVAL

2 COURSE MEAL
FOLLOWED BY
LIVE RUNWAY SHOW

ARRIVE 6.45PM
DINE 7.15 | 7.30PM

TICKET £25 PER PERSON

FASHION CONCESSIONS:

Cleo Lacey

Image Consultant and Personal Shopper



LESLEY CREE
OPTICIANS

DECEMBER SET MENU

FRIDAY & SATURDAY £39.95pp (3 Courses and Entertainment)

SUNDAY TO THURSDAY £37.00 (3 Courses)

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Chicken

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast

Stream Trout

Gin & Juniper Cured Stream Trout Salad, Beetroot Coleslaw, Horseradish Cream (GF)

Goats Cheese

Goats Cheese, Squash & Fig Tartlet, Honey & Truffle Dressing (V)

MAIN COURSES

Turkey

Butter Poached Turkey Breast, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Creamed Brussels & Bacon, Parsnips, Carrots, Turkey Jus

Duck

Duck Breast, Confit Duck Croquette, Creamy Truffle Mash, Red Onion Purée, Beetroot, Jus

Hake

Hake Fillet, Girolle Mushroom Risotto, Roasted Salsify, Braised Leeks (GF)

Wellington

Wild Mushroom & Walnut Wellington, Spinach, Creamy Mash, Roast Carrots, Stilton Sauce (V)

Steak

Rump Pave Steak (*served pink or cooked through*), Chunky Chips, Grilled Mushroom, Home Dried Tomato, Peppercorn Sauce (GF)

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds, Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each
Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Christmas Pudding, Cranberry Compote with Brandy Sauce (V)

Winter Berry Pavlova, Vanilla Mascarpone, Winterberry Compote (V) (GF)

White Chocolate, Raspberry Cheesecake, Ginger, Pistachio Ice Cream (V)

Tom Browns' Three Cheese Board - Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat Crackers (V)

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the December Set Menu including deposit information on Page 22

CHRISTMAS EVE MENU

2 COURSES £25.00 | 3 COURSES £30.00

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Chicken

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast

Fishcakes

Tom Browns Fishcakes, Peanut, Kimchi, Lime & Coriander Mayonnaise
(Supplement of £2.00 with this dish)

Pear

Red Wine Poached Pear, Chicory, Walnut, Roquefort Salad, Champagne Vinaigrette (GF) (V)

MAIN COURSES

Beef

Braised Beef, Creamy Mash, Red Cabbage, Roast Parsnip, Parsnip Purée, Jus (GF)

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Cream (GF)

Arancini

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Cavolo Nero, Hazelnuts (V)

Pork

Pork Loin Steak, Caramelised Apple, Baked Celeriac Fondant, Kale, Cider Jus (GF)

Turkey

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds,
Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each
Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Christmas Pudding, Cranberry Compote & Brandy Sauce (V)

Winter Berry Pavlova, Vanilla Mascarpone, Berry Compote (V)

White Chocolate, Raspberry Cheesecake, Ginger, Pistachio Ice Cream (V)

Chef's Cheese Assiette *(Supplement of £2.00 with this dish)* (V)

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FREE
ENTRY

SUNDAY | DECEMBER 1ST | 10AM-4.30PM

Christmas MARKET

FOOD STALLS | COFFEE & CAKE | BBQ
HANDCRAFTED GIFTS | INDIVIDUAL BOUTIQUES
FESTIVE MUSIC | MULLED WINE



WHY NOT BOOK A TABLE IN THE RESTAURANT BEFORE OR AFTER
YOUR VISIT, OR JUST POP IN FOR A DRINK!



Stall holders wanted!

TO BOOK A STALL PLEASE CONTACT ADAM K ON 0115 966 3642



**TOM
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Butlers in the buff

**THURSDAY
5TH DECEMBER**

**PROSECCO ON ARRIVAL
BUTLERS IN THE BUFF SERVING YOU A 3 COURSE MEAL
THEN DANCE TO THE SOULFUL SOUNDS OF JUST BEN**



**£39.99 PER PERSON
-BOOKINGS 7.15 TO 9.15PM -**

CHRISTMAS DAY MENU

£95 PER PERSON | 4 COURSES & COFFEE
CHAMPAGNE RECEPTION

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Salmon

Gin & Juniper Cured Salmon, Spiced Crayfish Cocktail, Charred Citrus & Thai Basil Salad (GF)

Duck Egg

Crispy Duck Egg, Bacon & Pea Fricassée, Black Pudding, Black Tarragon Mayonnaise

Tart

Whipped Goats Cheese, Heritage Beetroot Salad, Candied Walnuts & Crostini (V)

MAIN COURSES

Turkey

Traditional Roast Crown of Norfolk Turkey, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Crème Fraîche (GF)

Venison

Pavé of Venison (served pink), Creamy Bacon Mash, Braised Red Cabbage, Onion Purée, Jus

Beef

Fillet of Beef (pink or cooked through), Braised Ox Tail, Potato Terrine, Celeriac Purée, Green Beans & Wild Mushrooms, Jus (GF)

Wellington

Wild Mushroom & Walnut Wellington, Spinach, Roasted Carrots, Creamy Mash & Stilton Sauce (V)

DESSERTS

Home Made Christmas Pudding, Brandy Sauce, Cranberry Compote (V)

Dark Chocolate Yuletide Log, Cherries, White Chocolate, Amaretto Ice Cream (V)

Tom Browns' Three Cheese Board - Served with Caramelised Red Onion Chutney, Mixed Grapes, Celery and Wheat Crackers (V)

Mince Pie & Brandy Butter

Coffee

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the Christmas Day Menu, including deposit information on Page 22

BOXING DAY MENU

26TH DECEMBER 2019 | 3 COURSES | £38.50 PER PERSON

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Trout

Gin & Juniper Cured Stream Trout, Beetroot Slaw, Horseradish Mayonnaise (GF)

Egg

Crispy Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding, Tarragon Mayonnaise

Crispy Beef

Oriental Crispy Beef & Radish Salad, Cashew Nuts, Spring Onion, Carrots

MAIN COURSES

Pork Belly

Crispy Pork Belly, Pearl Barley Risotto, Wild Mushrooms, Tarragon, Carrots, Jus (GF)

Chicken

Butter Poached Chicken Breast, Crispy Skin, Celeriac Dauphinoise, Truffle, Kale,
Black Garlic Purée, Crispy Chicken Wing, Jus (GF)

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Crème Fraiche (GF)

Arancini

Arancini of Olive & Sun-Dried Tomato, Courgettes, Basil Pesto Purée, Almonds, Tomato Dressing (V)

Beef

8oz Pave of Beef, Beef Dripping Chunky Chips, Green Beans, Roasted Tomatoes, Peppercorn Sauce

DESSERTS

Sticky Toffee Pudding, Clotted Cream, Butterscotch (V)

Dark Chocolate & Cherry Pavé, Amaretto Ice Cream (V) (GF)

Mango & Passion Fruit Cheese Cake (V)

Tom Browns' Three Cheese Board - Served with Caramelised Red Onion Chutney,
Mixed Grapes, Celery and Wheat Crackers (V)

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SATURDAY 28TH DECEMBER



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SKOOL XMAS DISCO

..... PACKAGE ONE

FROM 7PM | £25

ARRIVAL DRINK, 2 COURSE PROPER SKOOL DINNER & DISCO

..... PACKAGE TWO

FROM 8PM | £12.50

ARRIVAL DRINK & ENTRY TO THE PARTY
(TICKET INCLUDES PACK LUNCH)

DISCO | PARTY GAMES | FROLICS | NAUGHTINESS

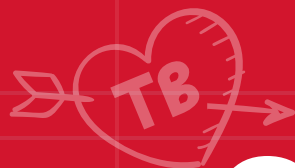


FANCY DRESS
COMPULSORY



BAR CLOSSES 12.30

(UNLESS YOU GET DETENTION)



santa
rulez





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NEW YEARS EVE THE REHEARSAL

THE ALTERNATIVE NEW YEARS EVE PARTY!
SAVE ON EXPENSIVE TAXI FARES AND BABY SITTERS!
DIFFERENT NIGHT... SAME PARTY!



PART ONE
SUNDAY
29TH DECEMBER

**URBAN INTRO
BAND**



PART TWO
MONDAY
30TH DECEMBER

**SIMON FAULKNER
BAND**

£38.95 PER PERSON | 3 COURSE MEAL & AMAZING PARTY

CALL 0115 9663642 TO BOOK

NYE THE REHEARSAL MENU

£39.95 PER PERSON | 3 COURSES | 29TH & 30TH DECEMBER 2019

LIVE MUSIC FROM 10.30PM

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Trout

Gin & Juniper Cured Stream Trout, Beetroot Slaw, Horseradish Mayonnaise (GF)

Egg

Crispy Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding, Tarragon Mayonnaise

Crispy Beef

Oriental Crispy Beef & Radish Salad, Cashew Nuts, Spring Onion, Carrots

MAIN COURSES

Pork Belly

Crispy Pork Belly, Pearl Barley Risotto, Wild Mushrooms, Tarragon, Carrots, Jus (GF)

Chicken

Butter Poached Chicken Breast, Crispy Skin, Celeriac Dauphinoise, Truffle, Kale,
Black Garlic Purée, Crispy Chicken Wing, Jus (GF)

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce & Cray Fish Fricassée, Dill Crème Fraiche (GF)

Arancini

Arancini of Olive & Sun-Dried Tomato, Courgettes, Basil Pesto Purée, Almonds, Tomato Dressing (V)

Steak

8oz Pavé of Beef (*Served pink*), Beef Dripping Chunky Chips, Green Beans, Roasted Tomatoes, Peppercorn Sauce

DESSERTS

Sticky Toffee Pudding, Clotted Cream, Butterscotch (V)

Dark Chocolate & Cherry Pavé, Amaretto Ice Cream (GF) (V)

Mango & Passion Fruit Cheese Cake (V)

Tom Browns' Three Cheese Board – Served with Caramelised Red Onion Chutney,
Mixed Grapes, Celery and Wheat Crackers (V)

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the New Years Eve Rehearsal Menu, including deposit information, on Page 22

NEW YEARS EVE MENU

£75.00 PER PERSON | 31ST DECEMBER 2019

ARRIVAL

Champagne and Canapés

STARTERS

Soup

Onion & Cider Soup, Rosemary Crouton, Grilled Onion (V)

Trout

Stream Trout, Shellfish Bisque, Grilled Corn, Courgette, Saffron Aioli (GF)

Egg

Crispy Hens Egg, Celeriac & Truffle Sauce, Morteau Sausage, Wild Rice

Terrine

Pressed Duck Terrine, Cherries, Foie Gras Mousse, Hazelnuts, Crostini

MAIN COURSES

Duck

Duck Breast, Potato Rosti, King Oyster Mushroom, Cep Ketchup, Salsify, Pistachio, Red Wine Jus (GF)

Chicken

Butter Poached Chicken Breast, Crispy Skin, Celeriac Dauphinoise, Truffle, Kale,
Black Garlic Purée, Crispy Chicken Wing, Jus (GF)

Cod

Cod Fillet, Tender Stem Broccoli, Caper & Raisin Purée, Hazelnut Buerre Noisette, Crispy Potatoes (GF)

Wellington

Wild Mushroom & Walnut Wellington, Spinach, Creamy Mash, Roast Carrot, Stilton Sauce (V)

Steak

10oz Dry Aged Sirloin of Beef (*served pink*), Beef Dripping Chunky Chips, Green Beans,
Flat Cap Mushroom, Roasted Tomatoes, Béarnaise Sauce

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds,
Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each
Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Chef's Chocolate Assiette (V)

Chef's Cheese Assiette (V)

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Please see Terms & Conditions for the New Years Eve Menu, including deposit information, on Page 22



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NEW YEARS EVE

31ST DECEMBER 2019

ARRIVE TO CHAMPAGNE & CANAPES, FOLLOWED BY
A SUMPTUOUS 3 COURSE MEAL, WITH ENTERTAINMENT
TO SEE THE NEW YEAR IN WITH STYLE!

LIVE LOUNGE MUSIC BY GAYNOR WALTON

FOLLOWED BY

DJ DAMIAN WELLS

**ALL THE BEST SOUL, DISCO, FUNK, R&B,
HOUSE & POP HITS TO MAKE YOU MOVE!**

£75 PER PERSON | CALL 0115 9663642 TO BOOK YOUR TABLE
EARLY BIRD MENU AVAILABLE 6-6.45 (LIMITED AVAILABILITY) | £25PP | MUST VACATE AFTER 2 HOURS

SATURDAY LUNCHTIMES FROM NOVEMBER 30TH

Festive Afternoon Tea



*Book in for our wonderful Afternoon Tea
with a festive twist!*

THINK:
EDIBLE CHRISTMAS BAUBLES, CHOCOLATE SNOW,
CINNAMON SCONES WITH CRANBERRY JAM
AND OTHER FESTIVE SURPRISES!

With live lounge singer & pianist Craig Baumber

ALSO AVAILABLE WEEKDAYS IN DECEMBER
FOR PARTIES OF 10+ (EXCLUDING SUNDAYS)

**BOOKING ESSENTIAL | 24 HR NOTICE REQUIRED
FOR MORE INFO AND BOOKING PLEASE CALL 0115 966 3642**

BOOK BETWEEN 12.30 AND 2.30PM

MUSIC 1-3.30PM

ALL TABLES MUST VACATE BY 5PM

**£25
PP**



NEW YEARS DAY MENU

2 COURSES £23.50 | 3 COURSES £28.95

STARTERS

Soup

Cream of Celeriac & Truffle Soup (GF) (V)

Trout

Gin & Juniper Cured Stream Trout, Beetroot Slaw, Horseradish Mayonnaise (GF)

Egg

Crispy Hens Egg, Fricassée Of Peas, Broad Beans, Bacon, Black Pudding, Tarragon Mayonnaise

Crispy Beef

Oriental Crispy Pork & Radish Salad, Cashew Nuts, Spring Onion, Carrots

MAIN COURSES

Risotto

Pearl Barley Risotto, Wild Mushrooms, Tarragon Carrots, Jus (GF)

Chicken

Butter Poached Chicken Breast, Crispy Skin, Celeriac Dauphinoise, Truffle, Kale,
Black Garlic Purée, Crispy Chicken Wing, Jus (GF)

Fish

Beer Battered Haddock, Peas, Pea Purée, Tartar Sauce & French Fries

Arancini

Arancini of Olive & Sun-Dried Tomato, Courgettes, Basil Pesto Purée, Almonds, Tomato Dressing (V)

Beef

Roast Sirloin of Beef (Served pink), Seasonal Vegetables, Yorkshire Pudding,
Beef Dripping Roast Potatoes & Gravy (£2.50 Supplement with this dish)

Pork

Traditional Roast Loin of Pork, Stuffing & Crackling, Seasonal Vegetables,
Beef Dripping Roast Potatoes & Gravy

SIDE ORDERS

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Carrots & Caraway Seeds,

Broccoli & Caper Butter, Seasonal Vegetables, Mixed Salad - £3.95 each

Truffle & Parmesan Fries, Truffle Cauliflower Cheese - £4.50 each

DESSERTS

Sticky Toffee Pudding, Clotted Cream, Butterscotch (V)

Dark Chocolate & Cherry Pavé, Amaretto Ice Cream (V) (GF)

Mango & Passion Fruit Cheese Cake (V)

Chef's Cheese Assiette (Supplement of £2.00 with this dish) (V)

V = Suitable for Vegetarians | GF = Gluten Free

Please see Terms & Conditions for the New Years Day Menu, including deposit information, on Page 22

DIETARY REQUIREMENTS



All of our fried fish & fried potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil. ALLERGY ADVICE - Please inform staff if you suffer from a food allergy. Most dishes can be adapted for a gluten free diet - please advise us of your requirements.

TERMS & CONDITIONS



EARLY BIRD MENU

A £10 per person deposit is required for parties of 8+. Your table will be required back after 2 hrs.
Deposits/payments are non refundable in the event of a cancellation.

LIVE ACOUSTIC MENU

A £10 per person deposit is required to secure your reservation. Parties of 8+ must pre-order their food at least 1 week before their booking. Deposits/payments are non refundable in the event of a cancellation.

DECEMBER SET MENU

A £10 per person deposit is required to secure your reservation. Parties of 8+ must pre-order their food at least 1 week before their booking. Deposits/payments are non refundable in the event of a cancellation.

CHRISTMAS EVE MENU

Music to start 7.15pm. A £10 per person deposit is required for all parties.
Deposits/payments are non refundable in the event of a cancellation.

CHRISTMAS DAY MENU

£30 per person deposit is required to secure your reservation. All parties of all sizes must pay in full and pre-order their food. Full payment by 25th November & food choices by 7th December. All deposits/payments are non-refundable in the event of a cancellation. *Tom Browns is closed from 6pm on the evening of Christmas Day.*

BOXING DAY MENU

£10 per person deposit is required to secure your reservation. All parties of all sizes must pay in full and pre-order their food by the 7th December. All deposits/payments are non-refundable in the event of a cancellation.
Tom Browns is closed from 6pm on the evening of Boxing Day.

NEW YEARS EVE REHEARSAL MENU

Band starts approx 10.30pm. Please book taxis in advance. Bar closes at 12.30 am. £10 per person deposit is required to secure your reservation. All parties must pre-order by 7th December. All deposits/payments are all non-refundable in the event of a cancellation.

NEW YEARS EVE MENU

Entertainment starts approximately 9.00pm. DJ from 11pm til 2am. Please book taxis in advance. Bar closes at 2am. £30 per person deposit is required to secure your reservation. Full payment is required at least 7 days before the event. All parties must pre-order. All deposits/payments are non-refundable in the event of a cancellation.

NEW YEARS DAY MENU

£10 per person deposit is required to secure your reservation. All parties must pre-order. All parties must pay in full before the day. Deposits/payments are non-refundable in the event of a cancellation.
Tom Browns is closed from 6pm on the evening of New Years Day.

SERVICE CHARGE

A discretionary 10% service charge will be added to tables of 8 or more.

Festive
**BLACK
TUESDAYS**

UP TO 50% OFF

- WE WILL CONTINUE OUR FABULOUS BLACK TUESDAY
OFFER THROUGHOUT THE FESTIVE PERIOD -



EVERY TUESDAY THROUGHOUT THE YEAR
WE DISCOUNT THE ENTIRE A LA CARTE MENU
BY UP TO 50%


TOM
BROWNS
*Established
Since 1986*



JANUARY SALE



DON'T GET THE JANUARY BLUES!

Let us tempt you out for a meal... it's cheaper than staying in!



UP TO 50% OFF MEALS
THROUGHOUT JANUARY
ALL DAY EVERY DAY!



Terms & Conditions

Meal discounts given are up to 50% on selected dishes (see menu)

Sale starts 2nd January 2020 until 31st January 2020



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BROWNS
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Since 1986

Tom Browns Brasserie | Trentside | Gunthorpe | Nottingham | NG14 7FB

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