

CHRISTMAS SET MENU



◆ STARTERS

Chicken liver & brandy parfait, toasted sourdough
 Spiced parsnip & sweet potato soup, salsa verde (ve)
 Smoked salmon, pickle fennel & watercress salad
 Burrata, orange & fennel salad, caramelized blood orange dressing,
 candied pistachio nuts (v)
 Atlantic prawns potted in garlic butter, melba toast

◆ MAIN COURSES

Browns festive roast turkey, cranberry stuffing, pigs in blankets, red wine jus,
 served with garlic & thyme roast potatoes, maple roast carrots, parsnips,
 shaved brussels sprouts with chestnuts, mulled wine braised cabbage
 Pork belly, apple chutney, crackling, buttery mashed potatoes,
 braised red cabbage, carrot & cinnamon purée
 Baked fillet of salmon, hollandaise sauce, chive mashed potatoes, buttered green beans
 Slow cooked leg of duck in a blood orange sauce, creamy dauphinoise potatoes,
 tenderstem broccoli, sweet onion purée
 Portobello mushroom, chestnut, spinach, lentil wellington, onion gravy (ve)
 Corn fed chicken wrapped in bacon, mashed potatoes, sweet onion purée, creamy spinach

◆ DESSERTS

Traditional Christmas pudding, brandy sauce (v)
 Baileys crème brûlée, cinnamon shortbread (v)
 Glazed apple tarte tatin, caramel sauce, vanilla ice cream (v)
 French cheese board, plum & date chutney, grapes, savoury crackers (v)

◆ 3 COURSES FOR £48

This menu is available for lunch or dinner.
 Menu choices will need to be pre ordered 3 working days before your booking.
 V.A.T included at current rate. An optional 12.5% Service charge will be added to your bill.
 Most items available G/F

