





COURTROOMS FESTIVE MENU

3 COURSES FOR £39.95

THIS MENU IS SERVED WITH A SELECTION OF ARTISAN BREAD & BUTTER AND UNLIMITED STILL & SPARKLING WATER



STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraiche

DUCK LIVER PARFAIT

Date, fig & balsamic chutney

MAINS

All served with roast potatoes, honey & thyme roasted parsnips and carrots, shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY

Clementine, tarragon & fig stuffing, pigs in blankets, red wine gravy

SLOW ROAST BELLY OF PORK

Spiced apple pie, crackling, red wine gravy

FILLET OF SALMON

Clams, samphire & Champagne thermidor sauce

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Onion gravy

BRAISED BLADE OF BEEF[^]

Forestiere sauce, horseradish cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

DARK CHOCOLATE TORTE (V)

Vanilla crème fraiche, hazelnut praline

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

PASSIONFRUIT MERINGUE PIE (V)

Torched meringue, blackcurrant curd



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. (V) = vegetarian, (VE) = vegan, "Contains alcohol *Contains nuts and alcohol