JUDGE'S MENU

3 courses for £44.95 or 4 courses for £49.95

STARTERS

LOBSTER AND CRAB RILLETTES

with red pepper, avocado mayonnaise, pea shoots and semi-dried cherry tomatoes

PULLED PORK & PIG CHEEK TERRINE

with Bramley apple butter

with a tomato & rhubarb chutney, rocket salad and honey & lime dressing

GRATINATED IN-SHELL SCALLOPS with Parmesan breadcrumbs, garlic butter and watercress

WARM CAPRICORN GOAT'S CHEESE (V)

TOMATO & RED PEPPER VOLUTE (VE)

with drizzle of Basil & Lemon Oil

MAINS

BEEF FILLET

served on brioche with dauphinoise potato, cherry tomatoes on the vine and peppercorn sauce^

PAN FRIED SEA BASS

On a stew of prawns, mussels, squid, heritage potatoes, tomato, fennel & white wine sauce

COURGETTE TOMATO & SPINACH STACK (VE)

served with red pepper & tomato coulis and basil & lemon oil

ENGLISH RACK OF LAMB

with a herb mustard crust, green beans, sugar snap peas, asparagus, wilted spinach, fondant potato, port jus and redcurrant

CAULIFLOWER CHERRY TOMATO & CHEESE TART (V)

with green beans, sugar snap peas, asparagus, wilted spinach and roast Heritage potatoes

DESSERTS

BANOFFEE PIE (V)

Caramelised banana, chocolate popping candy

CHOCOLATE TART (V)

with raspberries and vanilla crème fraiche

CRÈME BRÛLÉE (V)

STICKY TOFFEE PUDDING (V) with Devonshire cream and toffee sauce

CHEESEBOARD

A selection of cheese and biscuits

This menu is served with a selection of bread rolls and butter, still and sparkling water, tea or coffee and petits fours and macaroons.

PRE ORDER REQUIRED



www.browns-restaurants.co.uk/restaurants/london/covent-garden/events





