

GROUP DINING PACKAGES

Dining Party Package - £45 per head

Prosecco arrival reception, glass per person
Three course dining menu
Half a bottle of wine or two beers per person for the table
Picpoul de Pinet, France | Sauvignon Blanc, Chile
Pinot Grigio Rose, Italy
Pinot Noir, France | Merlot, Chile

Premium Dining Party Package - £55 per head

Mercier NV Brut Champagne arrival reception, glass per person
Three course dining menu
Half a bottle of selected premium wines per person or two beers per person for the table
Sauvignon Blanc, New Zealand | Chablis, France
Classique Rosé, France
Malbec/Cabernet, Argentina | Rothschild Reserve St Emilion, Bordeaux

Ultimate Dining Party Package - £70 per head

Veuve Cliquot Yellow Label Brut Champagne arrival reception
Three course dining menu
A bottle of selected premium wine per person / five beers per person for the table
Sauvignon Blanc, New Zealand | Chablis, France
Classique Rosé, France
Malbec/Cabernet, Argentina | Rothschild Reserve St Emilion, Bordeaux

Suggested wines are recommendations of popular among our guests. Alternatives may be possible on request.
Group must select the same red, white and rose wine for the whole party

All prices are per person, include VAT, excluding service at 10%.

Dinning Party Package

Set Menu

Starter

TORCHED FETA SALAD (V)

Heritage tomatoes, samphire, basil

PRAWN COCKTAIL

*Classic cocktail sauce, brioche
croutons, buttered sourdough*

DUCK LIVER PARFAIT

*Red onion marmalade, toasted
brioche*

Mains

FISH & CHIPS

*Line-caught cod fillet in
crisp seasoned batter, pea
& mint purée, tartare
sauce, thick cut chips*

PORTOBELLO MUSHROOM TART (VE)

*Puff pastry filled with
portobello & seasonal
mushrooms, asparagus &
pea shoot salad*

STEAK FRITES

*Garlic butter, confit tomato,
fries slow cooked*

SALTED PORK BELLY

*Savoury apple pie, buttered
green beans, mash,
crackling, red wine jus
Complement this dish with
scallops:*

Dessert

SALTED CARAMEL PROFITEROLES (V)

*Devon cream toffee sauce, homemade
salted caramel*

APPLE, CHERRY & ALMOND CRUMBLE (V)

Vanilla Ice Cream

TRIO OF CHOCOLATE

*Warm chocolate fondant, white
chocolate pot, chocolate ice cream,
hazelnut praline*

Premium dinning Party Package

Set Menu

Starter

PULLED BEEF BRISKET & BROWN
SAUCE CROQUETTES
Golden beetroot piccalilli

DEVON CRAB
& AVOCADO
Crab mayonnaise, sourdough toast

TORCHED FETA SALAD (V)
Heritage tomatoes, samphire, basil

Main

9oz RIBEYE
*Served with baby
watercress & thick cut chips*

LOBSTER RISOTTO
*Parmesan, chive, lemon,
cherry tomato*

PORTOBELLO MUSHROOM
TART (VE)
Puff pastry filled with
Portobello & seasonal
mushrooms, asparagus & pea
shoot salad

PAN FRIED SEA BASS
*On a stew of prawns,
mussels, squid, heritage
potatoes, tomato, fennel
& white wine sauce*

Dessert

CARAMELISED LEMON TART (V)
With blueberry Eton mess

CHOCOLATE BROWNIE
*Honeycomb ice cream, Devon cream
toffee sauce*

BANOFEE PIE
*Caramelised banana, chocolate
popping candy*

Ultimate dinning party package

Set Menu

Starter

TORCHED FETA SALAD (V)
Heritage tomatoes, samphire, basil

ASPARAGUS & PROSCIUTTO HAM
Poached free range egg, hollandaise

Main

ROASTED LAMB RUMP
*Potato gratin, crushed
minted peas, red wine jus*

HALF ROAST CHICKEN
*Lemon, garlic & thyme
marinade, fries, Bordelaise
sauce*

PORTOBELLO
MUSHROOM TART (VE)
*Puff pastry filled with
Portobello & seasonal
mushrooms, asparagus &
pea shoot salad*

WHOLE LEMON SOLE
*Prawn & parsley butter,
sautéed heritage potatoe*

Dessert

CRÈME BRÛLÉE (V)
Shortbread biscuit

STICKY TOFFEE
PUDDING (V)
Ginger ice cream, granola

BANOFEE PIE
*Caramelised banana, chocolate
popping candy*

BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973