

An
— UNMISTAKABLY —
BROWNS
— CHRISTMAS —



BRUNCH | LUNCH | AFTERNOON TEA
DINNER | PARTIES | COCKTAILS

CHRISTMAS TIME WELL SPENT

Make your Christmas extra special at Browns Brasserie & Bar. You'll be greeted with all our usual refinements – with added festive sparkle – done in our own unique way. From our specially created dishes made using fresh, seasonal ingredients, to our expertly mixed cocktails overflowing with Christmas cheer, all served in a buzzing atmosphere.

Bring everyone together and let us make this wonderful time of the year that extra bit special for you all – in a way only we can.

BOOK A TABLE TODAY

To find out more about what you can enjoy at Browns this Christmas, please ask a team member or visit browns-restaurants.co.uk/christmas



IT'S BEGINNING TO LOOK
A LOT LIKE CHRISTMAS

FESTIVE MENU

3 COURSES FOR £34.95

JOIN US MONDAY TO WEDNESDAY 12PM TO 6PM

FOR OUR EARLY WEEK PRICE:

2 COURSES £25.95 | 3 COURSES £29.95



STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons, buttered sourdough

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, crostini

DUCK LIVER PARFAIT

Date, fig & balsamic chutney, sourdough toast

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

MAINS

All served with shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage

ROAST BREAST OF TURKEY

Clementine, tarragon & fig stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW ROAST BELLY OF PORK

Sage mash, spiced apple pie, crackling, red wine gravy

BRAISED BLADE OF BEEF[^]

Bubble & squeak, forestiere sauce, horseradish cream

FILLET OF SALMON

Buttered mash, clams, samphire & Champagne thermidor sauce

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Roast potatoes, thyme roasted carrots and parsnips, onion gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

DARK CHOCOLATE TORTE (V)

Vanilla crème fraîche, hazelnut praline

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

PASSIONFRUIT MERINGUE PIE (V)

Torched meringue, blackcurrant curd

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery

AVAILABLE FROM 15TH NOVEMBER TO 30TH DECEMBER 2017.
EXCLUDING CHRISTMAS DAY AND BOXING DAY

(v) = vegetarian; (ve) = vegan. [^]Contains alcohol. *Contains nuts and alcohol.



'TIS THE SEASON TO TREAT YOURSELF

CHRISTMAS DAY MENU

ENJOY 5 COURSES FOR £74.95

STARTERS

HONEY ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

BEETROOT & GOAT'S CHEESE TATIN (V)

Smoky beetroot tatin, crumbled goat's cheese, golden beetroot piccalilli

PORK, PANCETTA & APPLE TERRINE

Pickled beech mushrooms, Bramley apple butter, crackling

SMOKED SALMON PATÉ^

Smashed avocado, beetroot chutney, crostini

LOBSTER & CHAMPAGNE THERMIDOR TART

Baby watercress, basil & lemon oil

MAINS

All served with goose fat 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

WHOLE BABY HALIBUT^

Devon crab, clam & parsley butter, lightly dressed watercress

PORTOBELLO MUSHROOM, CHESTNUT, WALNUT & SPINACH WELLINGTON^ (V)

Sautéed beech mushrooms, onion gravy

ENGLISH RACK OF LAMB^

Caramelised shallot purée, heritage baby carrots, redcurrant jus

BEEF WELLINGTON

Seared beef fillet wrapped in mushrooms, pancakes and puff pastry with red wine gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

TRIO OF CHOCOLATE (V)

Belgian chocolate brownie, salted caramel chocolate pot, chocolate ice cream & hazelnut praline

APPLE, STRAWBERRY & PROSECCO CRUMBLE (V)

Granola, ginger ice cream

FRUIT TRIO (V)

Black cherry mousse, glazed lemon tart, strawberry & prosecco sorbet

SELECTION OF BRITISH CHEESE (V)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery

TO FINISH

Coffee, truffles* & mince pies

CHILDREN'S CHRISTMAS DAY MENU AVAILABLE £29.95

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EAT DRINK AND BE MERRY

BOXING DAY MENU

2 COURSES FOR £29.95

3 COURSES FOR £34.95



STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons, buttered sourdough

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, crostini

DUCK LIVER PARFAIT

Date, fig & balsamic chutney, sourdough toast

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

MAINS

All served with shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY

Clementine, tarragon & fig stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW ROAST BELLY OF PORK

Sage mash, spiced apple pie, crackling, red wine gravy

FILLET OF SALMON

Buttered mash, clams, samphire & Champagne thermidor sauce

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Roast potatoes, thyme roasted carrots and parsnips, onion gravy

BRAISED BLADE OF BEEF^

Bubble & squeak, forestiere sauce, horseradish cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

DARK CHOCOLATE TORTE (V)

Vanilla crème fraîche, hazelnut praline

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

PASSIONFRUIT MERINGUE PIE (V)

Torched meringue, blackcurrant curd

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery



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FOR AULD LANG SYNE

NEW YEAR'S EVE MENU

5 COURSES FOR £44.95
INCLUDING A GLASS OF PROSECCO ON ARRIVAL

CANAPÉS ON ARRIVAL

Mini pulled brisket croquettes, beetroot & feta crostini, Devon crab on toast

STARTERS

SLOW BRAISED BEEF SHIN & PAN SEARED SCALLOPS*

Golden beetroot piccalilli

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

PORK, PANCETTA & APPLE TERRINE

Red onion marmalade, baby watercress, crostini

CREAM OF ASPARAGUS SOUP (V)

Sourdough croutons

SMOKED SALMON & PEA FISHCAKE

Soft poached egg, hollandaise

MAINS

28-DAY AGED SIRLOIN STEAK

Lightly dressed baby watercress, fries

SLOW COOKED SALTED PORK BELLY

Fondant potato, buttered green beans, crackling, red wine gravy

SMOKY BEETROOT & GOAT'S CHEESE TATIN (V)

Warm green beans, rocket

ROASTED LAMB RUMP*

Potato & celeriac dauphinoise, baby onion & pancetta jus

FILLETS OF SEA BASS

Buttered mash, clams, samphire & Champagne thermidor sauce

DESSERTS

APPLE, STRAWBERRY & PROSECCO CRUMBLE (V)

Granola, ginger ice cream

TRIO OF CHOCOLATE (V)

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

BLUEBERRY & WHITE CHOCOLATE MESS* (V)

Meringue

GLAZED LEMON TART (V)

Raspberry sorbet

SELECTION OF BRITISH CHEESE (V)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery

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WE'RE HAVING A
WONDERFUL CHRISTMAS TIME

FESTIVE AFTERNOON TEA

£19.95 PER PERSON
MINIMUM 2 PEOPLE

AVAILABLE 2.30PM TO 5PM

A SELECTION OF SAVOURIES:

Smoked salmon & cream cheese on whisky & thyme oatcake, egg mayonnaise brioche roll, Devon crab brioche roll, turkey & cranberry brioche roll

HOME-BAKED BUTTERMILK SCONES

With clotted cream and strawberry jam

MINI DESSERTS:

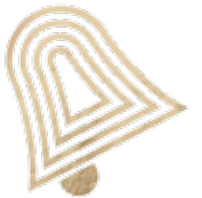
Mini mince pies, black cherry mousse, carrot cake

TEA OR COFFEE

CHAMPAGNE AFTERNOON TEA

Browns festive afternoon tea plus a perfectly chilled glass of Mercier Champagne

£25.95 PER PERSON



WE WISH IT COULD BE CHRISTMAS EVERYDAY

PARTY PACKAGES

MINIMUM 10 PEOPLE
ONLY AVAILABLE IN THE BAR,
WHEN PRE-ORDERED

BUFFET MENU

£16.95 PER PERSON

**CUMBERLAND PIGS IN BLANKETS AND
CLEMENTINE & FIG STUFFING BALLS**
Red onion marmalade

**TURKEY & CRANBERRY
BRIOCHE ROLLS**

SMOKED SALMON BRIOCHE ROLLS
Cream cheese, chive

BEEF SLIDERS
Beef burger, Irish Cheddar, mustard mayonnaise

SALT & PEPPER CRISPY SQUID
Aioli

CHICKEN LOLLIPOPS
Truffle mayonnaise

BEETROOT HOUMOUS (V)
Crumbled feta, crostini

**BABY KALE, QUINOA
& BEETROOT SALAD (VE)**

**ROASTED HERITAGE POTATOES
WITH PARSLEY AND SEA SALT (V)**

SEASONED FRIES (VE)

ADD THE BELOW DESSERTS TO YOUR
BUFFET FOR £4 PER PERSON

MINI MINCE PIES (V)
Jersey cream & amaretti custard

GLAZED LEMON TART (V)

WHITE CHOCOLATE POT (V)

CARROT CAKE (V)

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THE SPIRIT OF CHRISTMAS

PARTY PACKAGES

COMPLEMENT YOUR FESTIVE PARTY WITH OUR RANGE
OF DRINKS PACKAGES, EACH SUITABLE FOR 10 GUESTS.

CHAMPAGNE PACKAGE £290

5 x bottles of Veuve Clicquot Yellow Label (70cl)

WINE PACKAGE £100

Any 5 bottles of the below wines:

Pinot Grigio (Il Pallone)

Merlot (Tomorino)

Pinot Grigio Rosé (Il Pallone)

PREMIUM WINE PACKAGE £150

Any 5 bottles of the below wines:

Chablis (Jean-Marc Brocard)

Malbec/Cabernet Sauvignon (Amancaya)

Chateau D'Angles Rosé (La Clape)

SUPERIOR WINE PACKAGE £200

Any 5 bottles of the below wines:

Sauvignon Blanc (Cloudy Bay)

Merlot (Eagle's Nest)

Miraval Rose (Côte de Provence)

BEER PACKAGE £120

30 x bottles of Peroni Nastro Azzurro Piccola (250ml)

WATER £20

5 x large bottles of still or sparkling water (750ml)

'TIS THE SEASON TO TREAT YOURSELF

FESTIVE GLUTEN FREE MENU

3 COURSES FOR £34.95

JOIN US MONDAY TO WEDNESDAY

12PM TO 6PM FOR OUR EARLY WEEK PRICE:

2 COURSES £25.95 | 3 COURSES £29.95

STARTERS

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraîche, toast

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

DUCK LIVER PARFAIT

Date, fig & balsamic chutney, toast

MAINS

All served with shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY^

Goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW ROAST BELLY OF PORK^

Sage mash, crackling, red wine gravy

FILLET OF SALMON^

Buttered mash, clams, samphire

BRAISED BLADE OF BEEF^

Bubble & squeak, forestiere sauce, horseradish cream

COURGETTE, MINT & LEMON PASTA (VE)

Courgette ribbons, lemon, mint & toasted pumpkin seed pesto

DESSERTS

CHOCOLATE BROWNIE (V)

Honeycomb ice cream, Devon cream toffee sauce

FRESH BERRIES (V)

Strawberries, raspberries & blueberries topped with strawberry & prosecco sorbet

CRÈME BRÛLÉE (V)

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, toast, grapes, celery

CHRISTMAS DAY GLUTEN FREE MENU

5 COURSES FOR £74.95

STARTERS

HONEY ROASTED PUMPKIN SOUP (V)

Crème fraîche, sage, lemon & pumpkin seed pesto

DUCK LIVER PARFAIT

Date, fig & balsamic chutney, toast

SMOKED SALMON PATÉ^

Smashed avocado, beetroot chutney, toast

MAINS

All served with shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY

Red wine gravy

WHOLE BABY HALIBUT^

Devon crab, clam & parsley butter, lightly dressed watercress

ENGLISH RACK OF LAMB^

Caramelised shallot purée, heritage baby carrots, redcurrant jus

COURGETTE, MINT & LEMON PASTA (VE)

Courgette ribbons, lemon, mint & toasted pumpkin seed pesto

DESSERTS

TRIO OF CHOCOLATE (V)

Belgian chocolate brownie, salted caramel chocolate pot, chocolate ice cream & hazelnut praline

FRESH BERRIES (V)

Strawberries, raspberries & blueberries topped with strawberry & prosecco sorbet

CRÈME BRÛLÉE (V)

SELECTION OF BRITISH CHEESE (V)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, toast, grapes, celery

TO FINISH

Coffee & truffles*



ENJOY CHRISTMAS AT BROWNS

Whether you are booking a festive meal with friends and family or looking to organise your festive party, there is no better place to make your Christmas extra special than here at Browns.

To book your table or enquire about an event visit

www.browns-restaurants.co.uk

or contact your local events manager (details below).



An
— UNMISTAKABLY —
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— CHRISTMAS —

GIFT CARDS



Our new gift experiences – the perfect festive gift idea.

Treat someone special to something they will really savour this Christmas with a Browns gift experience.

Ask a member of our team today or purchase online at www.browns-restaurants.co.uk/giftcards



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.