



✂ CHRISTMAS DAY MENU ✂

FIVE COURSES • 105 PER PERSON

Camembert & Fig Tartlette (v) and Salmon Pâté & Roe on Rye

✂ STARTERS ✂

PRAWN COCKTAIL*

Bloody Mary cocktail sauce, King prawn, Little Gem lettuce, toasted brioche.

DUO OF SALMON

Smoked salmon pâté, rye bread, lemon oil, salmon roe.

SOMERSET BRIE & ROASTED FIG SALAD (v)

Watercress, chicory, crystal bread croutons, cinnamon, clementine dressing.

DUO OF DUCK*

Smoked duck breast, crispy duck bon bon, apple purée, cherries.

CELERIAC & TRUFFLE SOUP (v)

Artichoke crisps, truffle oil, toasted sourdough.

(vegan option available)

✂ MAINS ✂

Browns Festive Turkey, Beef Wellington and Seared Venison Steak are served with goose fat & beef dripping roast potatoes, shaved Brussels sprouts with chestnuts, maple-roasted carrots & parsnips, and braised red cabbage.

BROWNS FESTIVE TURKEY

Cranberry stuffing, pigs in blankets, red wine jus.

BEEF WELLINGTON

Seared fillet, portobello duxelles, puff pastry, parsnip & maple purée, red wine jus, beef dripping crumb.

SEARED VENISON STEAK*

Celeriac purée, blackberry jus.

PAN-ROASTED HALIBUT*

Pomme Anna, cavolo nero, Scottish mussels, lobster-infused velouté.

BEETROOT & MUSHROOM PITHIVIER (v)

Sautéed baby potatoes, parsnip purée, onion gravy.

✂ DESSERTS ✂

CHRISTMAS PUDDING (v)

Double cream brandy custard.

MULLED WINE & BLACKBERRY TRIFLE

Mulled wine jelly, vanilla custard, whipped cream, macerated blackberries.

CHOCOLATE TRIO (v)

Black Forest chocolate pot, chocolate torte, double chocolate ice cream, chocolate shell.

BURNT CARAMEL TART (v)

Clotted cream ice cream, Belgian chocolate crumb.

BRAMLEY APPLE, PLUM & CRANBERRY CRUMBLE (v)

Ginger ice cream.

(vegan option available)

TEA, COFFEE, TRUFFLES & MINCE PIE (v) TO FINISH.

ADD A BRITISH CHEESE BOARD (v) FOR 6.50 PER PERSON.