

✂️ FESTIVE MENU ✂️

THREE COURSES • 46.50 PER PERSON

Early Week Offer: Three courses £40 per person on Mondays & Tuesdays until 8th December.

Complimentary glass of sparkling wine for every guest booked between 10th and 30th November.

✂️ STARTERS ✂️

TRADITIONAL OAK-SMOKED SALMON

Maple braised cranberries, rye bread.

GRILLED GOAT'S CHEESE & CARAMELISED PEAR SALAD (v)

Watercress, crystal bread croutons, clementine dressing.

PRAWN COCKTAIL*

Bloody Mary cocktail sauce, cold water prawns, Little Gem lettuce, toasted brioche.

DUCK LIVER PARFAIT*

Fig & honey chutney, toasted brioche.

BUTTERNUT SQUASH & SAGE SOUP (v)

Pumpkin seeds, crispy sage, toasted sourdough.
(vegan option available)

✂️ MAINS ✂️

BROWNS FESTIVE TURKEY

Cranberry & sage stuffing, Cumberland pigs in blankets, garlic & thyme roast potatoes, maple-roasted carrots & parsnips, shaved Brussels sprouts with chestnuts, red wine jus.

BRAISED BLADE OF BEEF

Buttery mash, sautéed cavolo nero, maple-roasted carrot, roast shallot, red wine jus.

PAN-SEARED TROUT

Sautéed baby potatoes & leeks, Champagne velouté, salmon roe.

CRANBERRY-GLAZED PORK BELLY

Brussels sprout colcannon, star anise carrot purée, crispy sage, apple & cider jus.

ROOT VEGETABLE NUT ROAST^ (ve)

Garlic & thyme roast potatoes, maple-roasted carrots & parsnips, onion gravy.

✂️ DESSERTS ✂️

CHRISTMAS PUDDING (v)

Double cream brandy custard.

CHOCOLATE TORTE (v)

Marmalade mascarpone, Belgian chocolate crumb.

BRAMLEY APPLE, PLUM & CRANBERRY CRUMBLE (v)

Ginger ice cream.
(vegan option available)

GLAZED LEMON TART (v)

Crème fraîche.

SALTED CARAMEL PROFITEROLES (v)

Dulce de leche sauce, amaretti crumb.

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