



# GLUTEN-FREE CHRISTMAS DAY MENU

FIVE COURSES • 115 PER PERSON

Camembert & Cranberry Crostini (v) & Salmon Pâté Crostini.

## STARTERS

### PRAWN COCKTAIL\*

Bloody Mary cocktail sauce, King prawn, Little Gem lettuce, toasted gluten-free bread.

### DUO OF SALMON

Smoked salmon pâté, toasted gluten-free bread, lemon oil, salmon roe.

### SOMERSET BRIE & ROASTED FIG SALAD (v)

Watercress, chicory, cinnamon, clementine dressing, toasted gluten-free bread.

### CELERIAC & TRUFFLE SOUP (v)

Artichoke crisps, truffle oil, toasted gluten-free bread.  
*(vegan option available)*

## MAINS

*Browns Festive Turkey 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

Pigs in blankets, red wine jus.

### SEARED VENISON STEAK

Celeriac purée, artichoke crisps, blackberry jus.

### PAN-ROASTED HALIBUT\*

Sautéed baby potatoes, cavolo nero, Scottish mussels, lobster infused velouté.

### BEETROOT RISOTTO\* (v)

Beetroot, goats cheese, candied seeds.  
*(vegan option available)*

## DESSERTS

### FRESH BERRIES & SORBET (ve)

Raspberry sorbet, strawberries, raspberries, blueberries.

### BRAMLEY APPLE, PLUM & CRANBERRY CRUMBLE (v)

Ginger ice cream.  
*(vegan option available)*

### CHOCOLATE TRIO (v)

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

COFFEE, TEA AND CHOCOLATE TART (v) TO FINISH.

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