



GLUTEN-FREE CHRISTMAS DAY MENU

FIVE COURSES • 120 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.