



BROWN'S HOTEL
LONDON

A ROCCO FORTE HOTEL

Festive Canapes

Savoury

Comté gougère (V)
Quail's egg tartlet
Smoked salmon roulade
Brown's steak tartare and pickled mushrooms
Deep-fried oysters & seaweed
Beetroot quavers (VG)
Cacio e pepe arancini
Foie gras bonbon
Parmesan sablé crackers (V)
Crispy potato, taramasalata, and radish
Vegetable rice paper roll, shiso (VG)
Polenta, sweetcorn beignet (V)
Petit aioli (V)
Crispy Fosse Meadow chicken, yuzu
Crab and parmesan quiche

Sweet

Petit banoffee
Brown's chocolate tart
Piedmont gianduja macaron
Piña colada pâte de fruit
Diplomatico rum baba
Miso caramel and Bahibé 46% bonbon
Fruit guimauve

3 canapés £25 per person

5 canapés £35 per person

7 canapés £45 per person

V - Vegetarian / VG - Vegan / GF - Gluten Free

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT.

Please inform our team if you have any allergies we need to be aware of.

Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce.

We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.



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Festive Menu

Select one starter, main and dessert for the entire party.

Pre-requested dietary requirements can be catered for.

Price per person to include Trinity bread with Brown's butter to start and tea, coffee, petit fours to finish

Starters

- Prawn and lobster cocktail, avocado and sauce Marie £36
- Rose delicata squash soup with pumpkin seed pesto (V) £20
- Creamed cep, chestnut and Madeira soup, cep gougère canapé (V) £26
- Angus beef carpaccio with truffle dressing, roquette £34
- Vegetable salad with hazelnut gazpacho, quail eggs and nasturtium (V) £20
- Terrine of duck and duck liver, sauternes-soaked raisins, toasted brioche £26
- Roasted delicata pumpkin, goats curd and crispy kale (V) £18
- Tartlet of roasted ceps and white truffle with soft quail egg and hollandaise (V) £30

Mains

- Norfolk bronze turkey with traditional garnishes £58
- Venison wellington, roast celeriac puree, salt baked beetroots £63
- Sirloin of beef, Yorkshire pudding, roast potatoes and horseradish £53
- Steamed wild sea bass, salsify, beurre blanc, Oscietra caviar £52
- Breast of goose with confit leg, cranberries and creamed cabbage £65
- Braised halibut with creamed potato Veronique £60
- Butter poached wild turbot with lobster bisque and young leeks £65
- Roasted delicata squash with sage, pine nuts and ricotta (V) £35

Desserts

- Warm mince pie, Christmas pudding butter (V) £18
- Brown's Christmas trifle £18
- Cheeses from Buchanan's £15 – 3 pieces / £25 – 6 pieces
- Mont Blanc £18
- Brown's Christmas pudding, brandy butter £18
- Brown's yule log £18

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