



BROWN'S HOTEL
LONDON

Christmas Menu Selection

Thank you so much for the interest you have shown in Brown's Hotel, which is part of The Rocco Forte Collection.

Please find the following sample Christmas menus for your consideration, allowing you to choose from a variation of specially selected dishes, menus may be mixed if required. We would kindly ask you to select one set menu for your entire party. Should any of your guests be vegetarian or have special dietary requirements, we would be pleased to arrange suitable alternative dishes for them.

Our Executive Chef, Lee Streeton, would be delighted to personally meet with you and discuss any requirements you may have. He would also be pleased to tailor-make your private dining event to your specific requirements.

All our private dining rooms enjoy an abundance of natural daylight, high ceilings and beautiful antiques.

Each event is tailor-made to your specific requirements with special attention being given to the small details that make a difference. Christmas decorations, luxury crackers and Christmas trees can all be arranged.

We look forward to hearing from you and hope that we may have the chance to welcome you and your guests to Brown's in the near future.



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Christmas Menus

Menu 1

£60.00

De Beauvoir smoked salmon "Hix cure"

Roast Holy Farm free-range turkey with cranberry sauce,
chipolatas, Brussels sprouts with roasted chestnuts, roasted parsnips and potatoes

Brown's Christmas pudding with brandy butter

Menu 2

£60.00

De Beauvoir smoked salmon "Hix cure"

Roast rib of Hereford beef with Yorkshire pudding,
roasted parsnips and potatoes, Brussels sprouts and Heritage carrots

Brown's Christmas pudding with brandy butter

Menu 3

£60.00

De Beauvoir smoked salmon "Hix cure"

East London honey glazed leg of ham with grain mustard,
roasted parsnips and potatoes, Brussels sprouts and Heritage carrots

Brown's Christmas pudding with brandy butter

All above are served with coffee, tea and chocolate truffles