



# BROWNS CHRISTMAS MENU 2009

£35.00

## SPICED PARSNIP & BUTTERNUT SOUP

*served with crusty bread*

## SMOKED SCOTTISH SALMON

*with capers, lemon parsley oil and brown bread and butter*

## WARM ROASTED PEAR SALAD

*with a walnut and blue cheese dressing*

## PHEASANT, RABBIT, ARMAGNAC & PRUNE TERRINE

*with toasted ciabatta*

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## TRADITIONAL ROAST TURKEY

*with apricot and chestnut stuffing, bacon wrapped chipolatas and cranberry gravy*

## BEEF WELLINGTON

*with a roast shallot and Madeira jus*

## GRILLED SALMON

*with braised fennel, olives and cherry tomatoes*

## CONFIT OF DUCK

*with winter spiced, brandy marinated cherries*

## FIELD MUSHROOM TART TATIN

*with a creamed herb sauce*

ALL SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES

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## CHRISTMAS PUDDING

*with a brandy cream sauce*

## RICH CHOCOLATE CHEESECAKE

*with black cherry compote*

## BREAD & BUTTER PUDDING

*with a Grand Marnier syrup*

## LEMON TART

*with crème fraîche*

## CHEESE & BISCUITS

*with fresh bread, crackers and grapes*



**WHY NOT PRE ORDER SOME WINE TO BE READY ON THE TABLE**

SOME OF OUR DISHES MAY CONTAIN NUTS

An optional service charge of 12.5% will be added to parties of 5 or more, which goes directly to the team who serve you.