

CHRISTMAS DAY MENU

• 110 PER PERSON

Add a glass of Moët & Chandon Impérial Champagne on arrival for 11 per person

Hors d'Oeuvres: Brie & Cranberry Crostini (v) & Salmon Rilette on Rye.

STARTERS

Devonshire Crab & King Prawn Cocktail Classic cocktail sauce, toasted brioche.

Grilled Goats Cheese & Maple Fig Salad (v) Fig & honey chutney, Sherry vinegar dressing.

Scottish Smoked Salmon & Caviar Salmon roe, capers, rye bread.

Duo of Duck Roasted duck bon bons, smoked duck breast, beetroot, orange dressing.

Celeriac & Truffle Soup (v) Artichoke crisps, truffle oil, toasted sourdough. *(vegan option available)*

MAINS

Browns Festive Turkey and Beef Wellington are served with garlic & thyme roast potatoes, shaved Brussels sprouts with chestnuts, maple roasted carrots & parsnips, and mulled wine braised red cabbage.

Browns Festive Turkey Cranberry stuffing, pigs in blankets, red wine jus.

Beef Wellington Seared fillet, portobello duxelles, puff pastry, parsnip & honey purée, red wine jus, beef dripping crumb.

Duo of Lamb Seared lamb fillet, pressed lamb belly, buttered mash, stuffed Roscoff onion, wild garlic salsa verde, beef dripping crumb.

Portobello Mushroom, Chestnut & Lentil Wellington (ve) Garlic & thyme roast potatoes, maple roasted carrots & parsnips, spinach, salsa verde, onion gravy.

Pan-Seared Halibut* Mussel bouillabaisse, samphire, spinach, sautéed baby potatoes.

DESSERTS

Champagne Sabayon Moët & Chandon custard, macerated berries, crisp puff pastry.

Chocolate Trio (v) Black Forest chocolate pot, dark chocolate torte, double chocolate ice cream, brandy snap.

Christmas Pudding (v) Vanilla bean custard, brandy butter.

Roasted Pear Tarte Tatin (v) Cinnamon-spiced pear, crisp puff pastry, rum & raisin ice cream.

Apple, Rhubarb & Cinnamon Crumble (v) Ginger ice cream. *(vegan option available)*

Coffee, Tea, Truffles & Mince Pies (v) to finish.

Add a British Cheese Board (v) for 6 per person.