

NEW YEAR'S EVE MENU

• 75 PER PERSON

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

STARTERS

Baked Scallops* Baked in the shell, lemon & thyme velouté, baby spinach, herb crumb, lemon.

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

10oz Ribeye* Fries, Béarnaise sauce, dressed watercress.

7oz Fillet Surf & Turf* (supplement: 10) Lobster tail, fries, hollandaise, confit tomato, watercress.

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

Roasted Monkfish & Chorizo Sautéed baby potatoes, cavolo nero, peas, leeks, basil pesto.

Whole Lemon Sole Sautéed baby potatoes, capers, samphire, charred lemon.

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

16oz Chateaubriand to Share (supplement: 5 per person) Fries, onion rings, watercress and choice of two sauces: Béarnaise*, Peppercorn* or Bordelaise*.

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.

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

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

Dark Chocolate Torte (v) Blackcurrant sorbet, Belgian chocolate crumb, blackberries.

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



BRASSERIE & BAR

· BROWNS ·

ESTABLISHED 1973

Allergen Information: Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. Desserts containing alcohol cannot be sold to under 18s.