



T O M
B R O W N S
*Established
Since 1986*

Marquee Banquet

December 2018
3 Courses

Appetiser

Homemade Bread with Flavoured Butter

Starters

Soup

Cream of Parsnip Soup, Curry Oil, Onion Bhaji (V)(GF)

Goats Cheese

Whipped Goats Cheese, Beetroot & Candid Walnut Salad (V)(GF)

Terrine

Ham Hock Terrine, Celeriac Puree, Sauerkraut, Pickled Mushrooms, Crostini

Main Courses

Turkey

Butter Poached Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes,
Creamed Brussel Sprouts & Bacon, Carrots, Parsnips & Turkey Jus

Trout

Pan Seared Stream Trout Fillet, Beetroot, Potato Terrine, Broccoli (GF)

Chicken

Roasted Chicken Breast, Caramelised Shallots, Celeriac Purée, Mushrooms,
Green Beans, Jus

Beef

Braised Blade of Beef, Creamy Mash, Caramelised Shallots, Celeriac Purée, Mushrooms,
Green Beans, Jus (GF) (£3.00 supplement with this dish)

Tagliatelle

Butternut Squash, Sage, Cavolo Nero & Smoked Cheese Tagliatelle, Sage Crisps (V)

Desserts

Christmas Pudding, Cranberry Compote & Brandy Sauce (V)

Dark Chocolate Brownie, Salted Caramel, Peanut Butter Ice Cream

Passion Fruit Meringue Tart, Raspberry Sauce, Coco Nibs (V)

Stilton, Cheddar & Brie, Red Onion Chutney, Grapes, Celery & Biscuits
(£2.50 Supplement) (Extra Cheeses £1.50 per portion)

Choose one dish for each course from selection above for
whole party, we will obviously provide alternatives for dietary
requirements

ALLERGY ADVICE - Please inform staff if you suffer from a
food allergy
V = Suitable for vegetarians | GF = Gluten free
Tom Browns Brasserie | Proud to celebrate 32
years | 1986 – 2016

