

# LIVE ACOUSTIC

**2 Courses £22.50, 3 Courses - £27.50**

Wednesday 5th, 12th, 19th and Thursday 6th, 13th, 20th December

## APPETISER

Homemade Tomato & Granary Bread, Flavoured Butter (V) £3.50 (Serves Two)

Marinated Olives with Aioli (V) (GF) £3.95

## STARTERS

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

Tom Browns Famous Crispy Egg, Fricassée of Peas, Broad Beans, Bacon,  
Black Pudding, Truffle Mayonnaise

Whipped Goats Cheese, Beetroot & Candied Walnut Salad, Crostini (V)

Tom Browns Fishcakes, Capers, Chilli & Olive Dressing, Aioli, Chorizo,  
Sun Blush Tomatoes (£2.00 Supplement)

Ham Hock Terrine, Celeriac Purée, Sauerkraut, Pickled Mushrooms, Crouton

## MAIN COURSES

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

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

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

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) (GF)

Stilton, Cheddar & Brie, Red Onion Chutney, Grapes, Celery & Biscuits  
(£2.00 Supplement) (Extra Cheeses £1.50 per portion)

£10 per person deposit is required for all parties of 8 or more to secure your reservation. Parties 8+ must also pre-order their food at least one week in advance. Deposits / payments are non-refundable in the event of a cancellation. A discretionary 10% service charge will be added to all tables.