

CHRISTMAS DAY

£95pp

12:00 - 3:30PM

Bookings between 12 - 1pm will be required to vacate their table after 2.5 hours

**4 Courses & Coffee
Champagne Reception**

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Leek & Smoked Potato Soup, Potato Scraps, Spring Onion (V) (GF)

Gin Cured Salmon, King Prawns, Lovage Mayonnaise, Cucumber Salad (GF)

Crispy Duck Egg, Bacon & Pea Fricassée, Black Pudding, Black Truffle Mayonnaise

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

MAIN COURSES

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets,
Duck Fat Roast Potatoes, Carrots, Parsnips, Creamed Brussels & Bacon,
Cranberries, Turkey Jus

Cod Fillet, Baton Potatoes, Brown Shrimps, Samphire, Capers, Bergamot Sauce (GF)

Duck Breast (served pink), Duck Croquette, Green Beans, Braised Red Cabbage,
Truffle Mash, Jus

Fillet of Beef (pink or cooked through), Braised Oxtail, Potato Terrine, Celeriac Purée,
Green Beans & Wild Mushrooms, Jus (GF)

Warm Tartlet of Jerusalem Artichoke, Potato & Wild Mushroom, Carrot,
Crispy Mushrooms & Stilton Sauce (V)

DESSERTS

Home Made Christmas Pudding, Brandy Sauce, Cranberry Compote (V)

Assiette of Cheese

Assiette of Chocolate

Mince Pies & Brandy Butter | Coffee

£30 per person deposit is required to secure your reservation.

All parties of all sizes must pay in full by 1st December and preorder their food by 10th December.

Deposits / payments are non-refundable in the event of a cancellation. | Bar closes 6pm | Venue closes 6:30pm

TOM BROWNS IS CLOSED ON THE EVENING OF CHRISTMAS DAY