

BOXING DAY – 2007
Serving from 12:00pm – 3:00pm
£32.50 per person

STARTERS

- Cream of White Onion Soup – Winter Truffle Oil (v).
Timbale of Smoked Salmon, Crab and Prawns – Citrus & Caper
Vinaigrette – Malted Brown Toast.
Carpaccio of Derbyshire Beef Fillet with Rocket & Parmesan Salad
& Extra Virgin Oil.
Thai Fish Cakes – Sweet Chilli Sauce.
Stilton, Walnut & Picked Apple Salad – Honey Mustard Dressing. (v)

MAIN COURSES

- Grilled Sirloin Steak- Served Medium - Peppercorn Sauce and Chunky
Chips – Garlic Button Mushrooms
Roast Corn Fed Chicken Breast wrapped in Pancetta – Confit Potato –
Savoy Cabbage – Caramelised Baby Onion & Thyme Jus.
Pan Fried Salmon Fillet – Leek Mash – Caper & Dill Cream &
Asparagus.
Rump of Lamb – Served Medium – Dauphinoise Potato – French Beans
– Red Wine ,Mint & Lamb Jus.
Puff Pastry Tart filled with Woodland Mushrooms , Spinach & Pine
Nuts – Parsnip Mash – Grain Mustard Cream. (v).

SWEETS

- Passion Fruit Cheese Cake – Raspberry Sauce
Vanilla Crème Brulee - Hazelnut & Chocolate Biscotti
Treacle Tart with clotted Cream & Cinnamon Ice Cream

Service is at your Discretion!

£15 per person Deposit is required to secure your reservation
Meal Choices are required at least fourteen days prior to the event
Deposits/Payments are non refundable in the event of a cancellation

TOM BROWNS IS CLOSED ON BOXING DAY NIGHT