

Appetiser

Selection of Home Made Breads with Flavoured Butter (V)

Starters

Soup

Roast Curried Cauliflower Soup, Golden Raisins, Toasted Pine Nuts (GF) (V)

Egg

Crispy Hens Egg, Caramelized Onions, Smoked Sausage, Celeriac & Black Truffle (GF)

Salmon

Treacle Cured Salmon, Pickled Beetroot, Baby Fennel, Radish, Lemongrass & Ginger Puree (GF)

Goats Cheese

Whipped Goats Cheese, Marinated Artichoke Salad, Quince Puree, Toasted Walnuts (V) (GF)

Main Courses

Chicken

Chicken Breast, Potato terrine, Celeriac Puree, Braised Leeks, Oyster Mushrooms, Truffled Cream Sauce

Sea Bream

Sea Bream Fillets, Potato Fondant, Caper & Raisin Puree, Tender Stem Broccoli, Pickled Grapes (GF)

Duck

Duck Breast, Potato Terrine, Truffled Celeriac Puree, Charred Figs, Hazelnuts, Jus (GF)

Wellington

Wild Mushroom & Butternut Squash Wellington, Roasted Beetroot, Kale & Walnut Cream (V)

Beef

8oz Sirloin Steak, Beef Dripping Chunky Chips, Green Beans, Roasted Tomatoes, Peppercorn Sauce

Desserts

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice-Cream

Pineapple Turnover Cake, Coconut Ice Cream, Rum & Toffee Sauce (V)

Chocolate Tart, Cherries, Cherry Sorbet, Vanilla Chantilly Cream (V)

Tom Browns' Three Cheese Board – Served with Caramelised Red Onion Chutney,
Mixed Grapes, Celery and Wheat Crackers

£10 per person deposit is required to secure your reservation.

All parties of all sizes must pay in full and preorder their food by the 7th December.

All Deposits / Payments are non-refundable in the event of a cancellation.

A discretionary 10% service charge will be added to all tables.

TOM BROWNS IS CLOSED FROM 6PM ON THE EVENING OF BOXING DAY



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 34 years | 1986 – 2020