

Appetiser

Selection of Home Made Breads with Flavoured Butter (V)

Starters

Soup

Cream of Celeriac & Truffle Soup (V) (GF)

Salmon

Gin & Juniper Cured Salmon, Spiced Crayfish Cocktail, Charred Citrus & Thai Basil Salad (GF)

Duck Egg

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

Tart

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

Main Courses

Turkey

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

Sea Bream

Sea Bream Fillets, Potato Terrine, Pea, Lettuce, Cray Fish Fricassee, Dill Crème Fraiche (GF)

Venison

Pave of Venison (*served pink*), Creamy Bacon Mash, Braised Red Cabbage, Onion Puree, Jus

Beef

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

Wellington

Wild Mushroom & Walnut Wellington, Spinach, Roasted Carrots, Creamy Mash & Stilton Sauce (V)

Desserts

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

Dark Chocolate Yuletide Log, Cherries, White Chocolate, Amaretto Ice Cream (V)

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

Mince Pie & Brandy Butter Coffee

£30 per person deposit is required to secure your reservation. All parties of all sizes must pay in full and preorder their food. Full Payment by 25th November & food choices by 7th December. All Deposits / Payments are non-refundable in the event of a cancellation.

A discretionary 10% service charge will be added to tables of 8 or more.

TOM BROWNS IS CLOSED FROM 6PM ON THE

EVENING OF CHRISTMAS 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 33 years | 1986 – 2019