

Appetiser

Selection of Home Made Breads with Flavoured Butter (V)

Starters

Soup

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

Salmon

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

Hen's Egg

Crispy Hen's Egg, Caramelized Onions, Smoked Sausage, Celeriac & Black Truffle Sauce

Goats Cheese

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

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 Fondant, Capers & Raisin Puree, Tender Stem Broccoli, Pickled Grapes (GF)

Duck

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

Beef

Fillet of Beef (*pink or cooked through*), Braised Red Cabbage, Parsnip Puree, Roasted Baby Parsnip, Jus (GF)

Wellington

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

Desserts

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

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

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 all tables

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 34 years | 1986 – 2020