

2 courses £22.95

3 Courses £28.50

**Starters**

*Soup*

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

*Chicken*

Chicken Liver Parfait, Spiced Orange Marmalade, Brioche Toast

*Fishcakes*

Tom Browns Fishcakes, Peanut, Kimchi, Lime & Coriander Mayonnaise

(Supplement of £2.00 with this dish)

*Pear*

Red Wine Poached Pear, Chicory, Walnut, Roquefort Salad, Champagne Vinaigrette (GF) (V)

**Main Courses**

*Beef*

Braised Beef, Creamy Mash, Braised Red Cabbage, Roast Parsnip, Parsnip Puree, Jus (GF)

*Bream*

Sea Bream Fillets, Potato Terrine, Pea, Lettuce, Cray Fish Fricassee, Dill Cream

(Supplement of £2.00 with this dish) (GF)

*Arancini*

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Cavolo Nero, Hazelnuts (V)

*Pork*

Pork Loin Steak, Caramelised apple, Baked Celeriac Fondant, Kale, Cider Jus (GF)

*Turkey*

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

**Side Orders**

Home Made Chunky Chips, French Fries, Creamy Mash, Honey Glazed Carrots & Caraway Seeds, Broccoli & Caper Butter, Truffle Cauliflower Cheese, Seasonal Vegetables £3.50 Each

**Desserts**

Christmas Pudding, Cranberry Compote & Brandy Sauce (V)

Winter Berry Pavlova, Vanilla Mascarpone, Winterberry Compote (v)

White Chocolate, Raspberry Cheesecake, Ginger, Pistachio Ice Cream (v)

Chef's Cheese Assiette

Thank you

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free |

All of our Fried Fish & Fried Potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil.

MOST DISHES CAN BE ADAPTED FOR A GLUTEN FREE DIET - PLEASE ADVISE US OF YOUR REQUIREMENTS

Music to start 7.15pm

All Tables of 8+ will require a deposit of £10

Tom Browns Brasserie | Proud to celebrate 33 years | 1986 – 2019

