



**T O M  
B R O W N S**  
*Celebrating*  
30 YEARS

## Christmas Eve Menu

2 courses £28  
3 Courses £35

### Starters

Broccoli & Cropwell Bishop Soup, Sage Oil (GF)  
Crispy Breaded Brie, Chorizo, Red Pepper & Tomato Chutney, Saffron Aioli  
Smoked Salmon, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp  
Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion (VE)  
Wild Mushroom & Tarragon Fricassée, Grilled Focaccia, Shaved Parmesan, Truffle Oil (GF)

### Main Courses

#### Beef

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

#### Sea Bream

Sea Bream Fillet, King Prawns, Goan Coconut Curry Sauce, Bok Choi, Sugar Snaps, Fragrant Rice (GF)

#### Butternut Squash

Roasted Butternut Squash, Crispy Kale, Potato Gnocchi & Hazelnut Crumble, Sage Cream (V)

#### Duck

Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, 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

French Fries, Beef Dripping Hand Cut Chips, Creamy Mash, Garlic Ciabatta,  
Broccoli & Caper Butter, Mixed Vegetables, Creamed Brussels, Red Cabbage – All £4.25  
Truffle & Parmesan Fries - £4.95

### Desserts

Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V)  
Tom Browns Traditional Christmas Pudding, Brandy Sauce (V)  
Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)  
Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF\*)

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

(V)= Suitable for vegetarians | (GF) = Gluten free | (GF\*) = Gluten Free on Request

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.



[www.tombrowns.co.uk](http://www.tombrowns.co.uk)