

2 courses £22.50

3 Courses £27.50

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)

Sea Bream

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

Arancini

Beetroot Arancini, Goats Cheese, Pickled Red Onion, Tenderstem Broccoli, 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 (GF*)

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 (V)

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

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

All parties of 8+ must pre-order. Deposits / Payments are non-refundable in the event of a cancellation

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

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

