

## Menu

All Dishes Supplied Pre-Prepared, Cooked, and Chilled with Simple Re-heating Instructions

Collect from the Venue on 31st December (Between 4pm & 6pm)

### Starters

#### *Ham Hock*

Pressed Ham Hock Terrine, Fig & Apple Chutney, Dressed Salad

Or

#### *Feta Tart*

Warm Filo Pastry Tart of Feta Cheese, Sundried Tomato, Olive & Onion Chutney, Dressed Salad (V)

### Main Courses

All Served with Selection of Vegetables

#### *Duck*

Confit Duck Leg, Duck Fat Confit Potato, Celeriac & Truffle Puree,  
Honey Glazed Chantey Carrots, Duck Sauce

Or

#### *Wellington (v)*

Wild Mushroom & Butternut Squash Wellington, Honey Roasted Parsnips & Carrots, Kale & Walnut Cream

Or

#### *Pork*

Roast Pork Belly, Asian Glaze, Soy & Sesame Fondant Potato, Thai Carrot Salad, Sriracha Mayo, Crackling

### Desserts

Chocolate & Hazelnut Brownie, Orange Segments, Orange Sauce, Clotted Cream (V)

Or

Profiteroles with Rich Chocolate Sauce (V)

Takeaway will come labelled and with cooking instructions.  
Meal is pre-cooked, so will only need re-heating in the oven.  
It is designed to be easy, so you can relax and enjoy!

Best Social Media Pictures Of The Meal Win A Prize!  
@tombrownsbrasserie (Facebook or Instagram)

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

V = Suitable for vegetarians | GF = Gluten free

Tom Browns Brasserie

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