

YOUR GUIDE TO
Christmas
2021



TOM
BROWNS
Established
Since 1986



TOM
BROWNS
*Established
Since 1986*

FREE
ENTRY

SUNDAY | 28TH NOVEMBER | 10AM-4.30PM

Christmas MARKET

FOOD STALLS | COFFEE & CAKE | BBQ
HANDCRAFTED GIFTS | INDIVIDUAL BOUTIQUES
FESTIVE MUSIC - WINTER BELLS LIVE
MULLED WINE



WHY NOT BOOK A TABLE IN THE RESTAURANT FOR BEFORE
OR AFTER YOUR VISIT, OR JUST POP IN FOR A DRINK!

Stall holders wanted!

TO BOOK A STALL PLEASE CONTACT US ON 0115 966 3642



CHRISTMAS CALENDAR

SUNDAY 28TH NOVEMBER

CHRISTMAS MARKET

Festive music by Winter Bells

(See opposite page)

THURSDAY 2ND DECEMBER

BUTLERS IN THE BUFF

3 Courses & Live Music by Just Ben

From 7pm, £39.99

(See pages 6&7)

FRIDAY 3RD DECEMBER

LIVE ACOUSTIC

8pm - 10pm Tee Dymond

10pm - 12am Just Ben

(See page 9)

SATURDAY 4TH DECEMBER

FESTIVE AFTERNOON TEA

Live Pianist Craig Baumber

1.15pm - 3.15pm

(See page 5)

LIVE ACOUSTIC

8pm - 10pm Tee Dymond

10pm - 12am Kris Ward

(See page 9)

FRIDAY 10TH DECEMBER

LIVE ACOUSTIC

8pm - 10pm Just Ben

10pm - 12am Kezia Gill

(See page 9)

SATURDAY 11TH DECEMBER

FESTIVE AFTERNOON TEA

Live Pianist Craig Baumber 1.15pm - 3.15pm

(See page 5)

LIVE ACOUSTIC

8pm - 10pm Rich Howells

10pm - 12am Kris Ward

(See page 9)

FRIDAY 17TH DECEMBER

LIVE ACOUSTIC

8pm - 10pm Ultra Lounge

10pm - 12am Heather Flint

(See page 9)

SATURDAY 18TH DECEMBER

FESTIVE AFTERNOON TEA

Live Pianist Craig Baumber 1.15pm - 3.15pm

(See page 5)

LIVE ACOUSTIC

8pm - 10pm Rich Howells

10pm - 12am Kris Ward

(See page 9)

FRIDAY 24TH DECEMBER

CHRISTMAS EVE

Live music by pianist Craig Baumber

7.30pm - 9.30pm

(See page 11)

THURSDAY 31ST DECEMBER

NEW YEARS EVE

8.30pm - 10.30pm Gaynor Smith 'Ultra Lounge'

10.30pm - 1am DJ Damian Wells

(See pages 14 & 15)

PLEASE NOTE THAT TOM BROWNS WILL BE CLOSED ON
MONDAYS DURING DECEMBER APART FROM THE BANK HOLIDAYS:
MONDAY 27TH DECEMBER & MONDAY 3RD JANUARY

THE MAIN MENU

TUESDAY TO SATURDAY | 12 NOON – 2PM & 6PM – 9PM

APPETISERS

Homemade Bread Selection, Flavoured Butter, Oil & Balsamic (V) - £3.95 (*Serves 2*)
Marinated Olives & Aioli (V) - £3.95 (*Serves 2*) | **Char Grilled Focaccia & Red Pepper Hummus** (V) - £4.95 (*Serves 2*)
Crispy Devilled Whitebait, Tartare Sauce - £4.95

STARTERS

Broccoli & Cropwell Bishop Soup, Sage Oil (GF) (V) - £5.95
Crispy Breaded Brie, Chorizo, Red Pepper & Tomato Chutney, Saffron Aioli (V) - £7.95
Wild Mushroom & Tarragon Fricassée, Grilled Focaccia, Shaved Parmesan, Truffle Oil (V) - £7.95
Tandoori Spiced Scallops, Crispy Squid, Mango Chutney, Mint Yoghurt, Onion Bhaji - £14.95
Smoked Salmon, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp (GF) - £8.95
KFC - Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion (VE) - £7.95

MAIN COURSES

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus - £15.95
Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF) - £22.95
Braised Beef, Creamy Mash, Braised Red Cabbage, Parsnip Puree, Roasted Baby Parsnip, Jus (GF) - £19.50
Sea Bream Fillet, King Prawns, Goan Coconut Curry Sauce, Bok Choi, Sugar Snaps, Fragrant Rice (GF) - £21.95
Roasted Butternut Squash Gnocchi, Crispy Kale & Hazelnut Crumble, Sage Cream (V) - £13.95
Salmon Fillet, Sauteed New Potatoes, Roasted Beetroot, Beetroot Puree, Horseradish Cream, Watercress (GF) - £22.50
Wild Mushroom & Leek Arancini, Shallot Purée, Tenderstem Broccoli, Baby Onions, Leek Ash, Truffle Honey (V) - £14.95

FROM THE CHARGRILL

Classic Burger - Sirloin Mince, Brioche Bun, Tomato, Gherkin, Gem, Celeriac Slaw, Fries - £13.95
ADD Cheese £1, Bacon £1
Falafel Burger, Pickled Red Onions, Baby Gem, Red Pepper & Tomato Chutney, Hummus, Fries (VE) - £12.95
ADD Vegan Cheese £1.50

STEAKS (GF)

Served with Home Dried Tomato, Grilled Mushroom & Dressed Leaves, Beef Dripping Hand Cut Chips
OR French Fries. *ADD Peppercorn Sauce OR Tarragon & Shallot Mayo for £2.95*

8oz Sirloin Steak (*Best Served Medium Rare*) - £24.95

8oz Fillet Steak (*How you like it*) - £29.50

18oz Chateaubriand Steak (*Served Pink*) - £65.95

(*2 to share*) A beautifully tender steak cut from the Beef Fillet. Lean with a buttery texture and subtle flavour.

Served with Seasonal Veg, Mushroom and Tomato, a choice of Peppercorn Sauce OR Blue Cheese Sauce and choice of Truffle & Parmesan Fries, Fries, Hand Cut Chips OR Mash

DESSERTS

Tom Browns Traditional Christmas Pudding, Brandy Sauce (V) - £6.95
Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF) - £7.95
Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V) - £7.95
Chocolate & Baileys Cheesecake, Candied Orange, Orange Sorbet (V) - £7.95
Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF*) - £8.95
Brie De Meaux, Lincolnshire Poacher, Cropwell Bishop Stilton

Festive Afternoon Tea

SATURDAY 4TH, 11TH & 18TH DECEMBER

£25 PER PERSON

WITH LIVE LOUNGE SINGER & PIANIST

Craig Baumber

FROM 1.15PM - 3.15PM

Booking essential
(24hr notice required)

Bookings available
between 12.30 & 2.30pm
All tables must vacate by 5pm



OR BOOK AFTERNOON TEA THROUGHOUT THE WEEK
£20 PER PERSON

Parties of 8+ accepted for festive midweek afternoon tea
(No live music)



TOM
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Since 1986

Thursday
2nd December

BOOKINGS BETWEEN 7PM - 9PM




Festive
**Butlers
in the
buff**

£39.99
PER PERSON

LIVE MUSIC
FROM 9PM-11PM
BY JUST BEN



PROSECCO ON ARRIVAL
BUTLERS IN THE BUFF
SERVING YOU A
3 COURSE MEAL

GIRLS' NIGHT OUT

BUTLERS IN THE BUFF | LIVE MUSIC FROM JUST BEN | £39.99PP

APPETISER

Selection of Home-Made Breads with Flavoured Butter (V)

STARTERS

Soup

Broccoli & Cropwell Bishop Soup, Sage Oil (GF) (V)

Brie

Crispy Breaded Brie, Chorizo, Red Pepper & Tomato Chutney, Saffron Aioli (V)

Mushrooms on Toast

Wild Mushroom & Tarragon Fricassée, Grilled Focaccia, Shaved Parmesan, Truffle Oil (V)

Salmon

Smoked Salmon, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp (GF)

MAIN COURSES

Turkey

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

Braised Beef

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

Sea Bream

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

Arancini

Wild Mushroom & Leek Arancini, Shallot Purée, Tenderstem Broccoli, Baby Onions, Leek Ash, Truffle Honey Cream (V)

DESSERTS

Tom Browns Traditional Christmas Pudding, Brandy Sauce (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)

Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V)

LARGE PARTY MENU

GROUPS 8+ | WEEKENDS £40PP | MID-WEEK £35PP

LUNCH TIME OFFER - 2 Courses £27 | 3 Courses £32

APPETISER

Selection of Home-Made Breads with Flavoured Butter (V)

STARTERS

Soup

Broccoli & Cropwell Bishop Soup, Sage Oil (GF) (V)

Brie

Crispy Breaded Brie, Chorizo, Red Pepper & Tomato Chutney, Saffron Aioli (V)

Mushrooms on Toast

Wild Mushroom & Tarragon Fricassée, Grilled Focaccia, Shaved Parmesan, Truffle Oil (V)

Salmon

Smoked Salmon, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp (GF)

KFC

Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion (VE)

MAIN COURSES

Turkey

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

Braised Beef

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

Salmon

Salmon Fillet, Sauteed New Potatoes, Roasted Beetroot, Beetroot Puree, Horseradish Cream, Watercress (GF)

Sea Bream

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

Arancini

Wild Mushroom & Leek Arancini, Shallot Purée, Tenderstem Broccoli, Baby Onions, Leek Ash, Truffle Honey Cream (V)

DESSERTS

Tom Browns Traditional Christmas Pudding, Brandy Sauce (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)

Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V)

Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF*)

V = Suitable for Vegetarians | GF = Gluten Free | GF* Gluten Free available on request

Please see Terms & Conditions for the Large Party Menu, including deposit information on Page 18

Live Acoustic

**CHRISTMAS WEEKENDS
JUST GOT BETTER!**

**EVERY FRIDAY + SATURDAY
DURING THE BUILD UP TO
CHRISTMAS WE HAVE LIVE
SOLO ACOUSTIC**

8-10PM

LAI D BACK ACOUSTIC COVERS

10PM-12AM

MORE UPBEAT
FOR THOSE WHO
WANT TO PARTY!



*Please book
in advance*



THE
ALPINE
SOCIAL

THE ALPINE SOCIAL IS A SUPER FESTIVE OUTDOOR SPACE, DECORATED AS A WOOD CABIN WITH REINDEER SKINS, FLAME HEATERS, CHRISTMAS TREES AND AN ABUNDANCE OF BAUBELS!



» ENJOY OUR COSY OUTSIDE AREA BEFORE OR AFTER YOUR MEAL, OR JUST COME FOR FESTIVE DRINKS! «

CHRISTMAS EVE

2 COURSES £28 or 3 COURSES £35 | LIVE LOUNGE PIANIST CRAIG BAUMBER

STARTERS

- Broccoli & Cropwell Bishop Soup**, Sage Oil (GF)
- Crispy Breaded Brie**, Chorizo, Red Pepper & Tomato Chutney, Saffron Aioli (V)
- 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

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*)

CHRISTMAS DAY

4 COURSES & COFFEE | CHAMPAGNE RECEPTION
£99.00 PER PERSON | £49.50 KIDS UNDER 12

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Soup

Broccoli & Cropwell Bishop Soup, Sage Oil (GF)(V)

Fish Trio

Beetroot Cured Salmon, Fishcake, Scallop, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp

Ham & Eggs

Ham Hock Terrine, Crispy Hen's Egg, Pineapple Salsa, Smoked Paprika Mayonnaise

Goats Cheese

Whipped Goat's Cheese, Pickled Celery, Apple, Walnut's & Grape Endive, Crostini,
Honey Mustard Dressing (GF*)(V)

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

Duck

Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF)

Beef

Fillet of Beef (Med Rare or Med Well), Braised Red Cabbage, Parsnip Puree, Roasted Baby Parsnip, Jus (GF)

Filo Tart

Wild Mushroom & Butternut Squash Filo Tart, Roasted Beetroot, Baby Parsnips, Kale & Sage Cream (V)

DESSERTS

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

Chocolate & Baileys Cheesecake, Candied Orange, Orange Sorbet (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)

Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF*)

Mince Pie & Brandy Butter | Coffee

V = Suitable for Vegetarians | GF = Gluten Free | GF* Gluten Free available on request

BOXING DAY

3 COURSES | £39.95 PER PERSON | £20 KIDS UNDER 12

APPETISER

Selection of Home Made Breads with Flavoured Butter (V)

STARTERS

Soup

Broccoli & Cropwell Bishop Soup, Sage Oil (GF) (V)

Ham Hock Terrine

Ham Hock Terrine, Pineapple Salsa, Smoked Paprika Mayonnaise, Crostini (GF*)

Fishcakes

Fishcakes, Pickled Fennel, Lemon Aioli, Pea Purée, Peas, Caper Butter

KFC

Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion (VE)

MAIN COURSES

Chicken

Chicken Breast, King Prawns, Goan Coconut Curry Sauce, Bok Choi, Sugar Snaps, Fragrant Rice (GF)

Salmon

Salmon Fillet, Sauteed New Potatoes, Roasted Beetroot, Beetroot Puree, Horseradish Cream, Watercress (GF)

Duck

Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF)

Filo Tart

Wild Mushroom & Butternut Squash Filo Tart, Roasted Beetroot, Kale & Sage Cream (V)

Beef

8oz Sirloin Steak (Served Med Rare or Med Well), French Fries, Mushroom, Roasted Tomato, Peppercorn Sauce, Dressed Salad (GF)

DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)

Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V)

Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF*)

NEW YEARS EVE

CHAMPAGNE RECEPTION | 3 COURSES | £75 PER PERSON

APPETISER

Selection of Home-Made Breads with Flavoured Butter (V)

STARTERS

Soup

Jerusalem Artichoke Soup (V)(GF)

Prawn Cocktail

Smoked Salmon, Crayfish, Crispy Prawns, Pickled Cucumber, Sun Blushed Tomato, Smoked Paprika Mayonnaise, Avocado Purée (GF)

Asian Beef

Warm Teriyaki Sirloin of Beef (Served Pink), Asian Salad, Wasabi Mayonnaise (GF)

Goats Cheese Tart

Warm Goats Cheese Tart, Caramelised Fig Chutney, Hazelnut Crumb, Dressed Leaves (V)

MAIN COURSES

Duck Breast

Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF)

Cod

Grilled Cod Fillet, Crushed New Potatoes, Bacon, Girolles & Pea Fricassee, Tarragon Cream (GF)

Filo Tart

Wild Mushroom & Butternut Squash Filo Tart, Roasted Beetroot, Kale & Sage Cream (V)

Chicken Breast

Chicken Breast, Bombay Potato Terrine, Cauliflower Bhaji, Pickled Red Onion, Masala Sauce, Saag (GF)

Sea Bass

Seabass, Beetroot Risotto, Saffron Pickled Fennel, Goats Curd (GF)

SIDE ORDERS

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

DESSERTS

Chefs Chocolate Assiette (V)

Chefs Cheese Board (V)



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NEW YEARS EVE

31ST DECEMBER 2021

FINE DINING IN THE RESTAURANT
CELEBRATE THE NEW YEAR WITH A CHAMPAGNE RECEPTION
AND A FABULOUS 3 COURSE MEAL

GAYNOR SMITH 'ULTRA LOUNGE'
8.30-10.30PM | LIVE LOUNGE MUSIC

DJ DAMIAN WELLS
10.30PM-1AM | PARTY TUNES

- £75 PER PERSON -

BAR CLOSSES 1AM | VENUE CLOSSES 1.30AM

NEW YEARS DAY

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Jerusalem Artichoke Soup (V) (GF)

Ham Hock Terrine, Pineapple Salsa, Smoked Paprika Mayonnaise, Crostini (GF*)

Smoked Salmon & Crayfish, Pickled Cucumber, Sun Blushed Tomato,
Smoked Paprika Mayonnaise, Avocado Purée (GF)

Whipped Goats Cheese, Pickled Celery, Apple, Walnut's & Grape Endive,
Honey Mustard Dressing (V) (GF)

Korean Fried Cauliflower, Chilli & Soy, Sesame Seeds, Spring Onion (VE)

MAIN COURSES

Chicken Breast

Chicken Breast, Bombay Potato Terrine, Cauliflower Bhaji, Pickled Red Onion, Masala Sauce, Saag (GF)

Fish & Chips

Beer Battered 'Fish & Chips', Peas, Fries, Pea Puree, Tartar Sauce

Braised Beef

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

Arancini

Wild Mushroom & Leek Arancini, Shallot Purée, Tenderstem Broccoli, Baby Onions,
Leek Ash, Truffle Honey (V)

Sirloin Steak

8oz Sirloin Steak (Served Med Rare/Med Well), French Fries, Mushroom,
Roasted Tomato, Peppercorn Sauce, Dressed Salad (GF)
(£4 Supplement with this dish)

Sea Bass

Sea Bass, Beetroot Risotto, Saffron Pickled Fennel, Goats Curd (GF)

SIDE ORDERS

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

DESSERTS

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice-Cream (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (V) (GF)

Warm Pear Frangipane Tart, Poached Pear, Cinnamon Anglais (V)

Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V) (GF*)

V = Suitable for Vegetarians | GF = Gluten Free | GF* Gluten Free available on request



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JANUARY SALE



DON'T GET THE JANUARY BLUES!

Let us tempt you out for a meal... it's cheaper than staying in!



**UP TO 50% OFF MEALS
THROUGHOUT JANUARY
ALL DAY TUESDAY TO FRIDAY**



TERMS & CONDITIONS

Normal menu applies Saturday & Sunday

Meal discounts given are up to 50% on selected dishes

Sale from 4th January until 28th January 2022

DIETARY REQUIREMENTS



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.

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy.
Most dishes can be adapted for a gluten free diet - please advise us of your requirements.

TERMS & CONDITIONS



LARGE PARTY MENU & GIRLS' NIGHT OUT

A £10 per person deposit is required for all parties. Deposits/payments are non refundable in the event of a cancellation. All parties must pre-order.

CHRISTMAS EVE MENU

Music to start 7.15pm. A £10 per person deposit is required for all parties.
Deposits/payments are non refundable in the event of a cancellation.

CHRISTMAS DAY MENU

£30 per person deposit is required to secure your reservation. All parties of all sizes must pay in full and pre-order their food. Full payment by 25th November and 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.

BOXING DAY MENU

£10 per person deposit is required to secure your reservation. All parties of all sizes must pay in full and pre-order their food by the 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 Boxing Day.

NEW YEARS EVE MENU

Live Lounge music from 8.30-10pm. DJ from 10pm til 1.30am. Please book taxis in advance for 1.30am. Bar closes at 2am. £30 per person deposit is required to secure your reservation.

Full payment is required at least 7 days before the event. All parties must pre-order.

All deposits/payments are non-refundable in the event of a cancellation.

NEW YEARS DAY MENU

£10 per person deposit is required to secure your reservation. All parties must pre-order. All parties must pay in full before the day. Deposits/payments are non-refundable in the event of a cancellation.

A discretionary 10% service charge will be added to your bill.

DEPOSITS

All deposits are non refundable including illness and COVID reasons unless there is a lockdown.





THANK YOU FOR YOUR
CONTINUED CUSTOMER SUPPORT
DURING 2021

WISHING YOU A VERY MERRY CHRISTMAS
AND A HAPPY NEW YEAR,
FROM ALL AT TOM BROWNS



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Since 1986



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