

TB

CHRISTMAS DAY

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£175 pp



LIVE PIANIST 1-4 PM

CANAPÉS

Gruyère Gougère
Cranberry Gel (V)

Venison & Beetroot Tartare
Pickled Shallot, Crispy Wonton Cracker (DF)

Bread For The Table
Black Treacle Butter, Salted English Butter (GFA)(DFA)(V)



APPETIZERS

Leek & Potato Soup
House Crumpet, Cheese Custard, Crispy Leeks
(DFA)(GFA)(V)

Chicken Liver Parfait
Clementine Gel, Pedro Ximénez Soaked Raisins,
Toasted Brioche, Chicken Skin Cracker,
Spiced Apple Chutney (GFA)

Citrus Cured Salmon
Dill Crème Fraîche, Cucumber, Jerusalem Artichoke
Crisps, Pickled Candy Beetroot, Passionfruit
Buttermilk Dressing (GFA) (DFA)

MAINS

Treacle Glazed Rump Of Beef
Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem
Broccoli, Spiced Red Cabbage, Horseradish Cream, Braised Beef Stuffed
Yorkshire Pudding, Pigs in Blankets, Bone Marrow Gravy (GFA) (DFA)

12-Hour Roasted Apricot-Stuffed Pork Belly
Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem
Broccoli, Spiced Red Cabbage, Braised Beef Stuffed Yorkshire Pudding,
Pigs in Blankets, Bone Marrow Gravy (GFA) (DFA)

Mushroom & Chestnut Wellington
Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem
Broccoli, Spiced Red Cabbage, Yorkshire Pudding, Vegetarian Gravy
(V)(VGA)(N)

Pan Roasted Turbot
Orange & Carrot Purée, Buttered Leeks, Parma Ham Crisp, Roasted
Cauliflower Florets, Champagne Beurre Blanc, Caviar (GF)

Cauliflower Cheese For The Table

DESSERT

Selection of 4 British Cheeses
Grapes, Quince Gel, Tomato & Chilli Jam,
Sourdough Crackers (GFA)

Christmas Pudding,
Brandy and Cointreau Crème Anglaise

Dark Chocolate & Cherry Délice
Clementine, Honeycomb, Roasted
Banana Ice Cream (GFA)

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill



..... **CHRISTMAS DAY**



KIDS MENU

£75 pp



Every child will receive a special Tom Brown's gift and a very special visit from Santa's Elves!



STARTERS

Tomato & Roasted Red Pepper Soup

Prawn Cocktail

Coldwater Prawns, Marie Rose, Cucumber, Gem Lettuce

Cheesy Garlic Bread

MAINS

12-Hour Roasted Apricot-Stuffed Pork Belly

Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem Broccoli, Spiced Red Cabbage, Horseradish Cream, Braised Beef Stuffed Yorkshire Pudding, Pigs in Blankets, Bone Marrow Gravy (GFA) (DFA)

Treacle Glazed Rump of Beef

Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem Broccoli, Spiced Red Cabbage, Horseradish Cream, Braised Beef Stuffed Yorkshire Pudding, Pigs in Blankets, Bone Marrow Gravy (GFA) (DFA)

Mushroom Wellington

Roast Potatoes, Honey Mustard Glazed Carrots and Parsnips, Tender Stem Broccoli, Spiced Red Cabbage, Yorkshire Pudding, Vegetarian Gravy

Tomato & Basil Pasta or Plain Pasta

Served with Parmesan Cheese (DFA)

DESSERTS

Chocolate Brownie

Vanilla Ice Cream

Selection of Ice Cream:

Chocolate, Banana, Vanilla

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