



Festive Celebrations

AT BROWN'S

As the capital transforms into a winter wonderland and festive sounds fill the air, what better place to celebrate the season than at London's first hotel?

Toast to the year gone by and ring in new beginnings with friends and family over a three-course meal curated by Michelin-starred chef, Adam Byatt and his team at Charlie's, paired with sommelier-selected wine.

Hosted in your own private dining space, allow us to add an unmistakably Brown's sparkle to your festive celebrations this year.

Classic Package

One glass of Laurent Perrier on arrival

3-Course Festive Dinner with Trinity bread with whipped butter to start

Tea, coffee, and petit fours to finish

Bottled water

Place cards, table plan, Christmas crackers

Music system

£170 per person

Minimum party of 12 guests



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Signature Package

Two canapes per person, chef's choice- Upon arrival

One glass of Laurent Perrier on arrival

3-Course Festive Dinner with Trinity bread with whipped butter to start

Tea, coffee, and petit fours to finish

Bottled water

Place cards, table plan, Christmas crackers

Music system

£210 per person

Minimum party of 12 guests



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Upgrades/Add-ons

Make your celebration extra special with a menu upgrade supplement or choose a five-course meal and/or additional canapés

Beverage packages can be booked to avail of a wide variety of fine wines, cocktails and liqueurs

Add special hand-crafted touches and personalisations to table settings and room décor

Add a pop of colour to your celebrations, choose floral arrangements for your drinks reception, top table and guest tables during a consultation with our in-house florist Ellie Hartley

Dance the evening away to lively tunes with a musician or DJ

A THREE-COURSE FESTIVE MENU BY MICHELIN-STARRED CHEF ADAM BYATT

Please create a set menu for the entire party by selecting one starter, one main and one dessert.
Pre-requested dietary requirements can be catered for.

Starters

Prawn and lobster cocktail, avocado and sauce Marie
Rose delicata squash soup with pumpkin seed pesto (V)
Creamed cep, chestnut and Madeira soup, cep gougère canapé (V)
Angus beef carpaccio with truffle dressing, roquette
Vegetable salad with hazelnut gazpacho, quail eggs and nasturtium (V)
Terrine of duck and duck liver, sauternes-soaked raisins, toasted brioche
Roasted delicata pumpkin, goats curd and crispy kale (V)
Tartlet of roasted ceps and white truffle with soft quail egg and hollandaise (V)

Mains

Norfolk bronze turkey with traditional garnishes
Beef wellington, roast celeriac puree, salt baked beetroots
Sirloin of beef, Yorkshire pudding, roast potatoes and horseradish
Steamed wild sea bass, salsify, beurre blanc, Oscietra caviar
Breast of duck with confit leg, cranberries and creamed cabbage
Braised halibut with creamed potato Veronique
Butter poached wild turbot with lobster bisque and young leeks
Roasted delicata squash with sage, pine nuts and ricotta (V)
Roasted cauliflower, spiced tahini cream, caper and walnut salsa (V)

Sides

Steamed green beans | Steamed spinach | Mash potato

Desserts

Warm mince pie, Christmas pudding butter (V)
Brown's Christmas trifle
Cheeses from Buchanan's – £15 – 3 pieces / £25 – 6 pieces
Mont Blanc
Brown's Christmas pudding, brandy butter

V Vegetarian VG Vegan

A discretionary service charge of 15 % will be added to your bill. Prices are inclusive of VAT.
Please inform our team if you have any allergies we need to be aware of. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.
Information about ingredients is available upon request.

Brown's Hotel supports local suppliers and British Farmers to celebrate the wealth and diversity of British produce.
We also ensure, where possible, to use sustainable, quality ingredients throughout our menus.