

CHARLIE'S NYE 2023

QUAIL EGG AND CEP TARTLET

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CHESTNUT AND JERUSALEM ARTICHOKE SOUP

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TERRINE OF DUCK AND DUCK LIVER, SAUTERNES-SOAKED RAISINS, BRIOCHE

MOXON'S SMOKED SALMON, OSCIETRA CAVIAR, CUCUMBER AND CRÈME FRAÎCHE

ENDIVE SALAD WITH WALNUTS, CLEMENTINE AND ROQUEFORT

BUTTER POACHED WILD TURBOT WITH LOBSTER BISQUE, DULCE AND COASTAL GREENS

GRILLED HALIBUT 'GRENOBLOISE'

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BALMORAL VENISON WELLINGTON SERVED FROM THE TROLLEY WITH VARIEGATED KALE,

PICKLED QUINCE AND CREAMED POTATOES

WITH WHITE ALBA TRUFFLE (SUPPLEMENT £35 / £60)

ROASTED DELICA SQUASH WITH SAGE, PINE NUTS AND RICOTTA

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BAKED ALASKA FOR TWO TO SHARE

CHRISTMAS PUDDING SOUFFLÉ, ARMAGNAC AND PRUNE ICE CREAM

£150 PER PERSON

A discretionary service charge of 12.5 % 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.

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.