

# Christmas Fayre Menu



## STARTERS

SMOOTH ROASTED ROOT VEGETABLE SOUP  
with crispy sage leaves



MACKEREL PÂTÉ  
with beetroot chutney, parsley and mint pesto and warm ciabatta

TRUFFLED BEEF CARPACCIO  
with balsamic glazed onions and mustard pickled cauliflower

ROASTED BEETROOT AND RED ONION TARTLET  
with whipped ricotta and sage oil



## MAINS

ROASTED TURKEY CROWN OR MARMALADE ROASTED HAM  
with goose fat roast potatoes, pigs in blankets, roasted seasonal vegetables,  
sage and onion stuffing and rich gravy

PAN-FRIED SEABASS  
in a carrot and ginger sauce, with confit potato and salt-fried samphire

STOUT AND BROWN SUGAR GLAZED BELLY PORK  
rolled with apple and caramelised onion stuffing, served with smooth mash and green vegetable medley

PAN-SEARED CAULIFLOWER STEAK  
on butternut and sage risotto with parsnip crisps



## PUDDINGS

APPLE AND GINGER SPONGE  
with candied ginger, caramel sauce and Madagascan vanilla ice cream



TRADITIONAL CHRISTMAS PUDDING  
with crème anglaise



BLACK FOREST CHOCOLATE BROWNIE  
with Chantilly cream



PASSIONFRUIT CHEESECAKE  
with raspberry coulis



THE BROWN COW

COUNTRY PUB

# Christmas Fayre Menu



2 COURSES £19.50

3 COURSES £24.50

AVAILABLE BY RESERVATION ONLY

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browncowbingley@gmail.com

IN ORDER TO SECURE YOUR BOOKING WE  
REQUIRE A DEPOSIT OF £5 PER PERSON



PLEASE COMPLETE OUR BOOKING FORM:

Lead Name.....

Date & Time of Booking .....

Number of People in Party .....

Telephone Number.....

Email Address .....



Name	Choice	Soup	Mackerel Pâté	Beef Carpaccio	Beetroot Tartlet	Roast Turkey	Roast Ham	Seabass Fillets	Belly Pork	Cauliflower Steak	Apple & Ginger	Christmas Pudding	Black Forest Brownie	Cheesecake	Passionfruit
e.g Holly		X			X					X					

Please tell us if you have any dietary requirements or special requests and we will do our utmost to accommodate you.

Some dishes can be altered to gluten free.