CHRISTMAS DAY 2025 MENU

glass of prosecco or orange juice on arrival

Goat's cheese bruschetta with honey glazed balsamic pears & prosciutto ham

Smoked salmon & crab ballotine with cucumber & caper ketchup, pickled radish & pea shoots

Spiced butternut squash soup with garlic & coriander brioche

Beef wellington tartlet with parsnip puree & crispy prosciutto

Roast turkey with apricot & chestnut stuffing, pigs in blankets, roast potatoes & parsnips, brussel sprouts, roasted carrots & rich gravy

Pressed belly pork with braised red cabbage, chive mashed potato, sauteed greens & apple gravy

Smoked haddock, prawn & spinach pie topped with cheddar mashed potato, with sauteed greens & roasted carrots

Mushroom, stilton & chestnut parcel with roast potatoes & parsnips, sauteed greens, roasted carrots & vegetarian gravy

Christmas pudding with a gingerbread biscuit, brandy butter & creme anglaise

Creme brulee tart with a raspberry pastry twist

Vanilla panna cotta topped with black cherry compote & orange zest

Dark chocolate orange mousse cake with candied oranges & chantilly cream

Tea/coffee, mince pies & stollen

CHRISTMAS DAY 2025 BOOKING INFO

Sitting 1-4pm

We recommend arriving at 12:30pm to get your welcome drink & find your table

£95 adults £50 children under 12 yrs £22.50 children under 5 yrs

AVAILABLE BY RESERVATION ONLY
01275 564345
browncowbingley@gmail.com

IN ORDER TO SECURE YOUR BOOKING WE REQUIRE A DEPOSIT OF £20 PER PERSON

