



THE BROWN COW

COUNTRY PUB

CHRISTMAS DAY 2022

SITTING 1-4PM

£70 PER PERSON

AVAILABLE BY RESERVATION ONLY

BROWNCOWBINGLEY@GMAIL.COM

01274 564345

IN ORDER TO SECURE YOUR BOOKING WE REQUIRE A
DEPOSIT OF £10 PER PERSON

PLEASE ASK FOR A BOOKING FORM



IMPORTANT INFO...

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM US BEFORE PLACING AN ORDER. AS WE HANDLE MANY DIFFERENT FOODS IN OUR KITCHEN AND EVEN THOUGH EVERY CARE IS TAKEN, WE CANNOT FULLY GUARANTEE ANY OF OUR DISHES ARE COMPLETELY FREE FROM ALLERGENS.



SUITABLE FOR VEGETARIANS



VEGAN DISHES

CHRISTMAS DAY MENU 2022

WELCOME GLASS OF PROSECCO OR ORANGE JUICE



SEAFOOD ASSIETTE

GARLIC & HERB KING PRAWNS, HOT SMOKED MACKEREL RILLETTE & SALMON GRAVLAX
WITH AN APPLE SALAD & DILL LIME CRÈME FRAICHE

CREAMY SWEET POTATO & ROASTED RED PEPPER SOUP

SERVED WITH WARM CIABATTA

CARAMELISED SHALLOT, BALSAMIC & THYME TART

WITH BEETROOT CHIPS & PEA SHOOTS

VENISON BACKSTRAP CROSTINI

WITH CARAMELISED RED ONION & ROCKET PARMESAN AIOLI



ROASTED TURKEY CROWN

WITH PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, ROASTED CARROTS & PARSNIPS,
SEASONAL GREENS, SAGE AND ONION STUFFING & RICH GRAVY

FILLET OF BEEF

WITH DAUPHINOISE POTATOES, ROASTED ROOT VEGETABLE & SHALLOTS & A PORT SAUCE

PARMA HAM WRAPPED COD LOIN

WITH ROASTED CELERIAC, BASIL PESTO, ROASTED VINE TOMATOES & CAULIFLOWER
ALFREDO SAUCE

MUSHROOM & CHESTNUT PITHIVIER

WITH ROASTED ROOT VEGETABLES, GARLIC & HERB CRUSHED NEW POTATOES &
VEGETARIAN GRAVY



CHRISTMAS PUDDING

WITH CRÈME ANGLAISE, DATE JAM & ORANGE SPUN SUGAR

CHOCOLATE PARFAIT

WITH AMARETTI BISCUIT, CHOCOLATE TUILLE & CHERRY SYRUP

PROFITEROLES

FILLED WITH DAIRY CREAM & DIPPED IN CHOCOLATE, SERVED WITH MINI CHOCOLATE
COVERED DIGESTIVES & SALTED CARAMEL SAUCE

APPLE TARTE TATIN

WITH VANILLA ICE CREAM



TEA OR COFFEE WITH MINCE PIES & STOLLEN

