



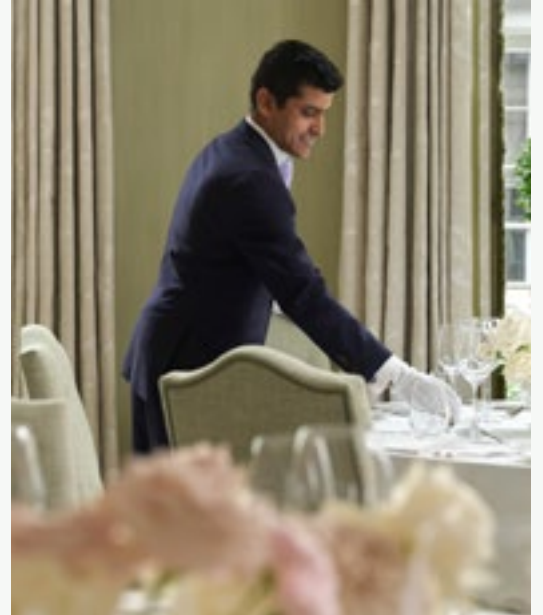
# Welcome

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Discover the timeless charm of Brown's Hotel, where British elegance meets modern sophistication.

Whether an exclusive launch or an intimate wedding, our dynamic event spaces, outstanding catering and discreet team create events that fulfill and celebrate your vision. Guided by Chef Director Adam Byatt, our menus reflect the depth of British culinary heritage, embracing a contemporary twist with thoughtfully sourced, seasonal ingredients.

Whatever you're planning, elevate your occasion at Brown's, where redefining excellence in events comes as standard.





## Menu

Coffee Break

Buffet Breakfast

Plated Breakfast

Roadshow  
Breakfast

Roadshow Lunch

Light Lunch Buffet

Afternoon Tea

Canapés

Bowl Food

3 Course  
Lunch/Dinner

Beverage List

Wine List

# Adam Byatt Brown's Classic Menu

*Select one starter, main and dessert for the entire party.  
Pre-requested dietary requirements can be catered for.*

Trinity bread with Brown's butter

### Starter

Lightly spiced crab tart with courgette blossom  
Carpaccio of Angus beef, truffle cream, pickled mushrooms  
Orkney Isle scallop ceviche, hazelnut milk, turnip

### Main

Fillet of wild turbot, celeriac purée, roast chicken and lemon dressing  
Roast loin of veal, artichokes, chanterelle, lemon thyme cooking juices  
Herb crusted saddle of lamb, three-cornered leek, shallot, sherry vinegar purée

### Dessert

Choux à la Crème, almond praline and chocolate sorbet  
New season strawberry tartlet, lemon verbena  
A slice of Tarte Tatin with prune and Armagnac ice cream

Tea, coffee, petit fours

**£120 per person**

V - Vegetarian / VG - Vegan / GF - Gluten Free

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.