

**CHARLIE'S**

# CHRISTMAS EVE DINNER 2024

CHESTNUT AND WHITE ONION SOUP

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PRAWN AND LOBSTER COCKTAIL, AVOCADO AND SAUCE MARIE ROSE  
TERRINE OF DUCK AND DUCK LIVER, SAUTERNES-SOAKED RAISINS, BRIOCHE  
ROASTED DELICA PUMPKIN, GOATS CURD AND CRISPY KALE

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CHARLIE'S BEEF WELLINGTON, CREAMED POTATOES, TRUE SPINACH,  
TRUFFLED BORDELAISE

GRILLED HALIBUT 'VERONIQUE', CREAMED POTATOES  
LIGHTLY SPICED ROAST CAULIFLOWER, PINE NUTS AND PARSLEY SALAD

NEW SEASON WHITE TRUFFLE FROM ALBA, ADD TO A DISH OF YOUR CHOICE  
(SUPPLEMENT £30 PER 5G)

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MONT BLANC

BROWN'S CHRISTMAS PUDDING, BRANDY BUTTER

CHARLIES YULE LOG

£165 PER PERSON

A discretionary service charge of 15 % 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.