

**CHARLIE'S**

## CHRISTMAS LUNCH MENU 2024

TRUFFLE COMTÉ GOUGÈRES

DEVILS ON HORSEBACK

CHESTNUT AND WHITE ONION SOUP

~

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 WHITE TRUFFLES

~

NORFOLK BRONZE TURKEY FROM THE TROLLEY, WITH TRADITIONAL GARNISHES

ROAST SIRLOIN OF BEEF, YORKSHIRE PUDDING, ROAST POTATOES AND HORSERADISH

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)

~

MONT BLANC

BROWN'S CHRISTMAS PUDDING, BRANDY BUTTER

CHARLIE'S YULE LOG

BUCHANAN'S CHEESES FROM THE TROLLEY

£305 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.