

# Christmas Menu

2 COURSE €40 | 3 COURSE €48

## Starter

### Seafood Chowder

Fresh salmon, cod & smoked haddock, flavoured with herbs & served with toasted sourdough

### Prawn Cocktail

King prawns, bloody Mary sauce, cucumber, avocado mousse

### Herb-crusted Tipperary Brie

Panko and herb-coated Tipperary Brie, pear & walnut salad, cranberry sauce

### Pulled Pork Croquettes

Honey roast parsnip puree, red wine reduction, parsnip crisp blackcurrant coulis

## Main Course

### Turkey Ham Roast

Roast turkey & maple glazed ham, bacon brussels sprouts, duck fat roast potatoes, onion & sage stuffing, cranberry compote, red wine jus

### Brown's Fish Pie

Cod, salmon, smoked haddock & king prawn tails, local herbs, creamy mash potato crust, served with dressed garden salad

### Roast Irish Chicken Supreme

Smoked bacon & leek white wine sauce, grilled leek, fondant potato

### Porcini & Wild Mushrooms Gnocchi

Served with roasted, crushed chestnuts and potato gnocchi

### Slow-braised Feather Blade

Feather blade braised in red wine, served with creamy mash, glazed heritage carrots and roast baby turnip, rich port jus

## Dessert

### Raspberry Rose

Raspberry mousse, fresh berries, blackcurrant coulis

### Eton Mess

Vanilla ice cream, poached pear, whipped cream, caramel, meringue, toasted almond.

### Christmas Pudding

Brandy flambé, butterscotch sauce



# BROWN'S BRASSERIE

## Christmas Menu

