



BROWNLEE ARMS

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Food and Drink Allergies

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time you order any food or drink item.

CHRISTMAS FAYRE MENU 27th November-24th December

3 courses £31.95, 2 courses lunchtime offer £26.95, 12-4pm Monday-Saturday

Deposit of £10/person required at the time of booking for parties of more than 16 persons.

Starters

Winter Vegetable & Lentil Soup with crusty bread (V)

Homemade Chicken Liver Paté with cranberry & mulled wine chutney and thick cut toast

Skagen Toast served on sourdough

Creamy Garlic Mushrooms on sourdough, thyme, parsley

Crispy Breaded Brie (V)

Mains

Traditional Roast Turkey Dinner served with all the trimmings

Vegan Nut Roast (VE) served with vegan trimmings

Christmas Game Burger: beef and venison, smoked bacon, deep fried camembert, cranberry sauce, rocket salad, pig in blanket, chips and stuffing (V*)

Slow Braised Beef Bourguignon; sage & onion mash, mulled wine braised red cabbage

Boneless Seabass Stuffed with Lemon & Dill sauteed new potatoes, kale and sprouts

Sirloin Steak +£2.50 served with chunky chips and peppercorn, diane or bearnaise sauce

Pork Belly maple & cinnamon glazed , sage mash, brandy & apple gravy, crackling

Desserts

Traditional Christmas Pudding served with brandy sauce (VE*, GF*)

Gingerbread Crème Brûlée

Winter Fruit and Mulled Wine Crumble, custard, cream, ice cream or brandy sauce Warm

Chocolate Brownie served with ice cream & chocolate sauce

Stilton & Festive Chutney

CHRISTMAS DAY MENU £82

children up to age 10 £41, highchairs £15

Deposit of £20/person due at the time of booking (non-refundable)

Full payment & Pre-order by 10th December (non-refundable)

Starters

Classic French Onion Soup served with a gruyere crouton (V)

Chicken Liver Paté with pancetta, porcini mushrooms, port and cream served on toasted brioche

Goat's Cheese Paté with cucumber, blackberries and crisp ciabatta

Scotch Egg with piccalilli

Mains

Turkey - Butter basted turkey breast served with pigs in blankets, roast root veg, braised red cabbage, roast potatoes, roast parsnips, green beans with bacon & shallots, sprouts and gravy

Rack of Lamb mustard, garlic and rosemary crusted, fondant potato, artichoke puree, rich jus

Fillet Steak with a blue cheese, sage and roast onion croquette, asparagus spears and black truffle butter.

Lobster Thermidor

Portobello Mushroom Wellington with tarragon cream sauce, tender stem broccoli and kale(V)

Desserts

Traditional Christmas Pudding, served with brandy sauce

Tiramisu

Gingerbread, Sherry & Caramel Trifle

Lemon Meringue Pie

Cheese and Biscuits, local cheeses served with chutney, fruit, nuts and crackers
Tea & Coffee, mince Pies & Petit Fours

BOXING DAY 2 Courses £32 /3 Courses £36, Children up to age 10 £12/£14

Open from 12 noon and last booking at 7pm. Bookings up to 9 persons can be made online.
Please contact us for bookings of 10 or more as deposits of £10/person required at the time
of booking (non-refundable)

Starters

Tomato & Basil Soup (V, GF*) bread & butter
Homemade Chicken Liver Paté (GF*) toast, red onion marmalade
Deep Fried Brie (V) berry chutney
Skagen Toast (GF*) prawn, red onion, crème fraîche, dill, toasted bread
Mushrooms On Toast (V,GF*) parsley, thyme, garlic, sourdough, crème fraîche
Salt & Pepper Calamari aioli

Mains

Roast Beef, Ham, Pork or Nut (V,VE*); Roast potatoes, Yorkshire pudding, mash, vegetables
and lashings of gravy
Fish & Chips Served with homemade chips & mushy peas (may contain bones)
Brownlee Burger, smoked applewood cheddar, streaky bacon, crispy onions, shredded
iceberg lettuce, pickles, smoked bbq sauce
Chicken, Bacon & Avocado Burger grilled chicken breast & crispy streaky bacon with fresh
avocado & mayo.
Steak & Ale Pie chips & vegetables
Veggie Burger (V,VE*) meat style, baby gem, harissa mayo, crispy onion & chips.
Jerk Chicken, Salmon or Halloumi Caesar salad – fresh mango, baby gem, herbs and charred
lime
Fillet of Salmon- sautéed new potatoes, asparagus and hollandaise sauce

Desserts

Lemon Meringue Pie fruit coulis
Warm Chocolate Brownie –ice cream
Winter Fruit & Mulled Wine Crumble Custard
Ferrero Roche Cheesecake
Sticky Toffee Pudding Caramel sauce & icecream
Ice cream trio (VE) choice of sauces
Cheese Board selection of cheeses, grapes, celery, biscuits, red onion marmalade +£2

Children menu

Hummus & Veg Sticks Sausage & Mash (v*) Mini Brownie

Tomato & Basil Soup (v)
Pigs in blankets red sauce

Roast Dinner (v*)
Chicken Goujons

Mini Sticky Toffee Pudding
Ice Cream