Browns Restaurant Derry Tasting Menu 2017

Browns Northwest

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
Using the best of seasonally available produce, we have prepared the beautiful tasting menu, accompanied with a great choice of wines. We hope you enjoy it.

**Browns Tasting Menu**
*(Available anytime, Vegetarian Tasting Menu also available. To be ordered by the entire table)*

**Pre Starter** – Canapés, Soup
Santero Sparkling Brut N.V

*Cured Mackerel* – Garam Masala Yoghurt, Pickled Vegetables
Fairhall Cliffs Sauvignon Blanc, 2014

************

*Ravioli* – Langousteine Thermidore, Mussels, Chive
Santa Alicia Chardonnay, 2013

************

**Pork Belly** – Walnut, Pear, Jerusalem Artichoke

************

*Duck Breast* – Smoked Potato, Salsify, Sweetcorn
Santa Gloria Merlot, 2014

************

*Aged Beef Rump* – Caramelised Onion, Broccoli, Gremolata
Anubis Malbec, 2015

************

*White Chocolate & Cider Parfait* – Poached Rhubarb

************

*Chocolate* – Hot Fondant, Coffee, Peanut
Maison Sichel Sauternes, 2010

************

*Cheese* – Optional from our trolley £7.50
(Serves two)

£75 per person with wine
£45 per person without wine