

2017

Browns Restaurant Derry Tasting Menu 2017

Browns Northwest

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BROWNS

restaurant and champagne lounge

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 – Langoustine 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**