Browns Restaurant Derry Vegegarian Tasting Menu 2017

Browns Northwest

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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 Vegetarian Tasting Menu**  
*(Available anytime; to be ordered by the entire table)*

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

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**Cauliflower & Lentil Salad** – Red Pepper, Kilcreen Cheese  
Fairhall Cliffs Sauvignon Blanc, 2015

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**Wild Mushroom Arancini** – Apple, Parsley, Béarnaise  
Santa Alicia Chardonnay, 2015

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**Risotto** – Truffle, Onion, Cauliflower

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**Goats Cheese Semi-Freddo**- Walnut, Pickled Vegetables  
Santa Gloria Merlot, 2016

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**Spiced Carrot Falafel** – Shallot, Creamed Cabbage, Hazelnut  
Anubis Malbec 2015

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Sorbet

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**Chocolate** – Hot Fondant, Milk, Tuille  
Maison Sichel Sauternes, 2010

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Optional selection of cheese from our trolley £7.50  
(Serves two)

£65 per person with wine  
£35 per person without wine