Browns Restaurant Derry Vegetarian 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