2017

Browns Restaurant Derry Vegetarian Vegan Lunch Menu 2017

Browns Northwest

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Vegetarian & Vegan Menu

**Starter**

*Soup* – Seasonal

**Asparagus Salad** – Red Pepper, Lentil, Feta
(Wine Recommended for this dish, Santa Gloria Merlot 2015 £5.20)

**Wild Mushroom Arancini** – Apple, Parsley, Béarnaise
(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £6.00)

**Goats Cheese Semi-Freddo** – Beetroot, Walnut, Pickled Vegetables
(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £7.05)

**Main Course**

**Spiced Carrot Falafel** – Red Pepper, Hazelnut
(Wine Recommended for this dish, Santa Gloria Merlot 2015 £5.20)

**Squash Ravioli** – Pea, Broad Bean, Wild Garlic
(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2014 £7.05)

**Baked Carrot** – Crispy Tofu, Soya, Broccoli
(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2014 £6.00)

**Saffron Risotto** – Radicchio, Pine Nut, Spring Onion
(Wine Recommended for this dish, Chianti Masi Renzo 2012 £6.55)

Served with a Choice of Chips, Seasonal Vegetables, Baby Potatoes, Fries, Organic Leaf Salad

**Desserts**

*Selection of Sorbets*

**Caramel Tart** – Vanilla, Poached Pear
(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.35)

**Milk Chocolate Ganache** – Peanut, Salted Caramel, Banana
(Wine Recommended for this dish, Woodstock Muscat Nv £7.35)

**Pear & Rhubarb** – Poached Pear, Strawed Rhubarb, Sorbet
(Wine Recommended for this Dish, Hukapappa Riesling 2010 £7.35)

**Apple Crumble** – Bramley, Hazelnut, Oats
(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.35)

V = Vegan Option

3 Courses £22.95