
BROWNS LANE

BAR • RESTAURANT

new years eve



Kromeskies – chicken ballontine wrapped in Parma ham, in a lightly spiced beer batter served with saffron and chive aioli

❖ Goat's cheese cheesecake textures of beetroot and pea

❖ Butternut squash and sage risotto

New England clam chowder, herb focaccia

Ham hock terrine, pickled vegetables, apricot chutney and toasted sour dough

Peach Prosecco Sorbet



Roasted guinea fowl breast with tarragon stuffed thigh, cream potatoes, roasted parsnips, kale and a red wine jus

Rump of lamb, parmentier potatoes, roasted roots, date jus

❖ Roasted Vegetable Pativier, Spiced Tomato Reduction, roast potatoes

Sea Trout, Baby Potatoes, tiger prawn and chive cream, wilted spinach

❖ Wild mushroom tortellini with a mushroom and truffle veloute

Fillet Steak Rossini with chicken parfait, toasted crouton and a rich red wine jus served with green beans and roasted chantenays



Chocolate Pave, Banana Puree, Caramelized banana

Winter Berry Panna-cotta, Berry Compote, Tuille

Apple tart tatin, vanilla ice cream

Limoncello tart with raspberry sorbet

Artisan cheeseboard (Thomas Hoe Red, Beauvale Stilton, Cornish Yarg Cheddar) with Millers Damsels Crackers, Apple and Quince Chutney ***(£3 supplement)**

Coffee and petit fors



£50 per person

❖ denotes Vegetarian – Please inform a member of staff of any allergies

indulgence – style – excellence

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