



2017

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

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

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

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

Risotto – Truffle, Onion, Cauliflower

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

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

Sorbet

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

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

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