



THE
BROWN
COW

*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

browncowpub.co.uk/christmas

0207 384 9559

browncow@butcombepubs.com

The Brown Cow, 676 Fulham Road, London, SW6 5SA

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu
and Sharing Board Menu bookings, and a £25/pp deposit
for Christmas Day bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas







Christmas Day

On Arrival

Glass of Coates & Seely Britagne Brut Reserve

Starters

Wild game, pancetta and prune terrine

Spiced plum chutney, pickles, brioche

Severn & Wye smoked salmon and Brixham crab salad

Green apple, avocado, fennel, brown crab mayo

Caramelised cauliflower and Old Winchester soup

Butcombe ale, Marmite and Cheddar cheese straws (v)

Wild mushroom and chestnut pâté

Sourdough toast, pickled shimeji, shallot crisps, tarragon (ve)

Mains

*All served with roast potatoes, winter greens,
maple-roast root vegetables, and jugs of gravy for the table*

Kelly Bronze turkey breast, pork and chestnut stuffing

Pigs in blankets, mulled wine cranberry sauce

Stokes Marsh Farm aged beef sirloin,

Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce

Herb-crusted fillet of Cornish hake

St Austell Bay mussels, crab bisque, pickled fennel, sea vegetables

Jerusalem artichoke, winter kale and lentil Wellington

Salt-baked carrot, Roscoff onion, mushroom gravy (v) (veo)

Puddings

Butcombe ale Christmas pudding

Thick pouring brandy cream, redcurrants (v)

Valrhona chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Prosecco poached pear

Saffron, blackberry, vanilla Crematta, maple granola (ve)

British cheese

A selection of local cheeses, quince jelly, crackers, chutney

(Can't decide? Cheese available as an additional course for just £5/pp)

To Finish

Tea and filter coffee, handmade chocolate truffles

£95

Festive Menu

Starters

Jerusalem artichoke, leek and Lincolnshire Poacher soup

Crème fraîche, sourdough, burnt shallot butter (v)

Crown Prince squash carpaccio

Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Smoked ham hock and parsley terrine

Spiced pear chutney, pickled quail's egg, sourdough toast

Whipped Severn & Wye smoked mackerel

Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine

Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Coley fillet in a masala-spiced batter

Curried lentils, coconut sambal, pumpkin pickle

Celeriac and mushroom pasty

Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

Puddings

Spiced sticky date pudding

Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset

Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie

Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble

Mincemeat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£42.95



Festive Sharing Boards



Each board serves 4-6 people

Butcher's Board £45

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £50

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £40

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £45

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £40

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)



For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Festive Drinks



*We have a fantastic choice of seasonal drinks, award-winning
Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making
your booking from the list below...*

Sparkling

Belstar Prosecco NV - Veneto, Italy // 37
fresh citrus fruits and a touch of sweet melon

Coates & Seely Britagne Brut Reserve - Hampshire, England // 60
apple, elderflower and citrus flavours with a fine mousse

White

Riff Pinot Grigio Organic Trentino - Alto Adige, Italy // 33
organic, dry, fruity

Monte di Sarocco Gavi di Gavi DOCG - Gavi, Italy // 40
floral and citrus

Rosé

Miraflors Cotes du Roussillon Rose Domaine Lafage - Languedoc-Roussillon, France // 37
juicy strawberry and orange peel

Red

La Multa Garnacha - Calatayud, Spain // 32
raspberry, cherry and spicy hints

Castellare di Castellina Chianti Classico - Tuscany, Italy // 47
cherry, plum, spice

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

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OCCASIONS

Looking for a space to celebrate?
Our Dining Room is perfect for semi-private festive gatherings!

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