

**Pre-Book and receive 15% discount . . . on Wine & Bubbly**  
Why not get the party started and pre-order drinks for your arrival ?  
May we recommend . . .

### Bubbles

#### Duval-Leroy Brut Rose Champagne

£50.00 btl

Beautiful salmon-pink with a fine mousse,  
gorgeous fruit flavour and rich mouth filling palate.

Quantity

#### Duval-Leroy Brut Champagne

£39.00 btl

A fine mousse with richly baked biscuit flavours  
and hints of lightly roasted nuts.

#### Bolla Sparkling Rose

£23.95 btl £6.25 a glass

Aromas of meadow flowers with fresh and  
fruity strawberry and cherry flavours.

#### Da Luca Prosecco Extra Dry

£20.95 btl £5.95 glass

Fine, persistent, soft fizz surrounds a fruit spectrum  
of apple, pear and a hint of peach.

### Wine

All the wines from our carefully selected list are available,  
**these are a few ...**



Australian Sauvignon Blanc

£15.95

Pinot Grigio

£17.95

Marlborough Sauvignon Blanc

£22.95

Valpolicella Classico

£21.95

Australian Merlot

£15.95

Callia Malbec

£18.95

### Cocktails

£5.50 each or a pitcher for £12

#### Bitter Orange and Cardamon Martini

A decadent cocktail with vodka and Cointreau  
infused with the aroma of Christmas spice.

#### Disaronno Fizz

A festive blend of Disaronno and Prosecco topped with orange juice.

#### Poinsettia

A bubbly blend of Cointreau, cranberry and the all important fizz !

#### Saharan Martini

A creamy blend of Amarula, nutty Frangelico and vodka.

#### Mulled Wine

Warmed red wine infused with warming cinnamon, cloves  
and clementines.

#### Old Fashioned

A traditional whisky cocktail with bitters, soda water and a orange garnish.

## BOOKING FORM

We require a deposit of £10 per person  
at time of booking.  
For Christmas Fayre Menu, a pre-order is required for parties of 6 or more.  
For Christmas Day Bookings and New Years Eve a pre-order is required.

Group Name :

Organisers Name :

Address :

Work Tel :

Mobile :

Email :

Date Requested:

Time Requested :

Non Refundable Deposit :

Number in Party :

Date : \_\_\_\_/\_\_\_\_/\_\_\_\_

Amount Due : £ \_\_\_\_\_

Payment Method - please tick

Credit Card  please state: Mastercard/Visa/other \_\_\_\_\_

Cash

Please complete & return to :

THE BROWNLEE ARMS

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Horsforth

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BROWNLEE  
ARMS

IT'S THE  
**MOST**  
*wonderful*  
TIME OF THE  
**YEAR**



# CHRISTMAS Fayre



3 Courses Lunchtime £17.95  
3 Courses Evening £22.95

## Starters

Lightly Spiced Cream of Sweet Potato Soup (v)  
served with crusty bread

Warm Tart of Goats Cheese & Red Pepper (v)  
with beetroot and berry chutney and an elderflower salad

Homemade Chicken Liver Pate  
with cranberry & onion chutney and toast

Vodka Cured Salmon  
served with gravadlax flavoured crème fraiche on rye bread croutes

## Mains

Traditional Roast Turkey  
with all the trimmings

Parma Ham & Herb Wrapped Pork Fillet  
served on root vegetable mash with creamed bacon sprouts

Herb Crumb Crusted Cod Loin  
with sautéed potatoes and orange and fennel braised vegetables

Butternut Squash, Sage and Kale Risotto (v)  
finished with toasted seeds and raisins

## DESSERTS

Traditional Christmas Pudding  
with brandy sauce

Warm Chocolate Fudge Brownie  
with a warm berry compote and clotted cream ice cream

Warming Winter Crumble  
of peach, plum and berries in mulled wine served with custard

Poached Pears (v)  
with fruit loaf, gingerbread, walnuts and Yorkshire blue

Pre-order required for parties 6 or more.  
Wine and drinks available to pre-order, see over.

# CHRISTMAS Day



4 Courses  
£69.95 pp

## Starters

Tuscan Bean Soup (v)  
drizzled with homemade pistou and served with a warm bread roll

Home Smoked Duck Salad  
served with pickled winter vegetables and red currant vinaigrette

Seared King Scallops  
with chorizo, black pudding and apple

Fig, Blue Cheese and Pickled Pear Salad (v)  
with sticky date and orange drizzle

Smoked Haddock Scotch Egg  
a fish twist on our Brownlee classic

## Mains

Our Traditional Roast Turkey  
with all the lovely trimmings

Pan fried Halibut Steak with a Brown Shrimp Butter  
served with samphire, spinach and champ potato

Slow Braised Lamb Shank  
with wild garlic and rosemary mash, braised baby vegetables  
and a red port reduction

Fillet Steak with Black Truffle Butter  
beef dripping chateau potatoes, balsamic onions and wild mushrooms

Luxury Nut Roast with Pistachios and Cranberries (v)  
with all the traditional Christmas trimmings and vegetarian gravy

## Desserts

Traditional Christmas Pudding  
with brandy sauce

Individual Chocolate Truffle Yule Log  
with tangy orange cream

Black Forest Trifle

Strawberries & Cream Baked Alaska

Selection of Local Cheeses  
with fruit, chutney and crackers

Coffee and Petit Fours

Pre-order required.  
Wine and drinks available to pre-order, see over.  
Children's menu available



# NEW Years EVE

4 Courses £34.95

## Starters

Roasted Onion Soup (v)  
with goats cheese toast

King Prawn Cocktail  
with a twist

Baked Camembert  
with figs, walnuts, cranberry chutney and dipping bread  
Twice Cooked Oriental Style Crunchy Belly Pork Salad  
Cauliflower Fritters (v)  
with mango puree and salted cucumber yoghurt

## Mains

16oz Côte de Boeuf Steak  
with black truffle butter, beef dripping chips and confit tomatoes

Parma Ham Wrapped Chicken  
stuffed with basil and mozzarella served on 3 tomato risotto

Rack of Lamb  
with dauphinoise potatoes, greens and salsa Verdi

Whole Boneless Sea Bream  
stuffed with basil, coriander and lemon, served with winter leaves  
and lemon potatoes

Roast Red Pepper and Goats Cheese Mille Feuille (v)  
served with beetroot and berry salad

## To finish

Homemade Ferrero Rocher Cheesecake  
Rhubarb and Ginger Mess  
Raspberry and White Chocolate Brûlée with Shortbread  
Chilled Watermelon, Pineapple and Strawberries  
with mint and pepper oil

Coffee and Truffles  
Bubbles at Midnight

Pre-order required.