



Late autumn and winter menus

We are delighted that you are interested in hosting your event at Brown's Hotel. The private dining menus and concepts at Brown's are created by Mark Hix, Director of Food and Lee Kebble, Executive Chef, and mirror the cuisine offered in the hotel's stylish restaurant, HIX Mayfair.

Please find a selection of spring dishes for your consideration, from which we invite you to select a menu. We ask that you select one set menu for your entire party. Should any of your guests have special dietary requirements, we will be pleased to arrange suitable alternative dishes for them.

Alternatively, we would be happy to meet with you to discuss menu options and provide a tasting to tailor-make a menu for your occasion.

ROCCO FORTE
HOTELS





BROWN'S HOTEL
LONDON

CHEF'S MENU 60.00 with wine flight 40.00

Roasted Lincolnshire artichokes with shaved Berkswell and sea purslane
2012 Andeluna, 1300 Chardonnay, Mendoza, Argentina

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Pan-fried fillet of St Margaret's Bay sea bass with roasted ceps and salsify  
*2013 Chianti Classico, San Jacopo, Tuscany, Italy*

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Nyetimber, elderberry and gold leaf jelly
2014 Botrytis Viognier, Yalumba, FSW8B, South Australia

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Tea or Coffee

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Julian Temperley's cider brandy truffles

CHEF'S MENU 90.00 with wine flight 60.00

Swinton Estate red legged partridge on toast with bramble dressing
2013 Negroamaro 'Il Pumo', San Marzano, Italy

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Dorset Blue lobster and wild herb salad with soft-boiled quail's eggs  
*2012 Dry Furmint, Szent Tamás, Dobogó, Tokaj, Hungary*

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Herb-roasted fillet of Glenarm Estate beef
with creamed spinach and New Forest mushrooms
2007 Château Patache d'Aux, Medoc, Bordeaux, France

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Peruvian Gold chocolate pudding with buttermilk ice cream  
*2012 Late Harvest Tokaji, Disznókő, Tokaj, Hungary*

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British Farmhouse cheeseboard
2009 Taylors Late Bottled Vintage, Douro, Portugal

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Tea or Coffee

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Julian Temperley's cider brandy truffles

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MOTTRA SUSTAINABLE CAVIAR

Nyetimber jellied Lindisfarne rock oyster with Osetra caviar

2009 Nyetimber, Classic Cuvee, England

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Albemarle smoked Loch Duart organic salmon with Sterlet caviar and chives

*2010 Sancerre, Serge Laloue*

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Scrambled Braddock White duck's egg with Osetra caviar

2012 Gavi di Gavi DOCG, San Pietro, Piedmont

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Baked King Edward potato with Sterlet caviar

*2011 Pouilly Fuisse, L'Ame Forest, Eric Forest*

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Linguine with Neal's Yard Dairy crème fraîche, wild chervil and Osetra caviar

2011 Chardonnay, Cloudy Bay, Marlborough

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Horn of Carrageen moss with Yorkshire rhubarb

*2008 Recioto di Soave Le Colombare, Pieropan, Italy*

**140.00**

**Wine tasting 65.00**

**The wine suggestions are recommended by our Sommelier  
to be an appropriate food and wine pairing offering a glass of each wine per course  
and may be chosen for parties of 8 or over**

MOTTRA's caviar is the only truly sustainable caviar. It is 'massaged' out of sturgeon rather than the fish being culled after harvest and so they continue to breed. Due to the ethical spawning, sturgeon breed throughout its productive life. The fish are not wasted. MOTTRA's caviar is fully traceable to the origin at the farm, where it has grown from its own fish eggs. MOTTRA's caviar is healthy. No hormones, antibiotics, growth accelerators or other substances are used. The sturgeon are farmed indoors and the fresh water comes from 150m deep artesian wells.

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HOTELS**





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LONDON

Please choose your menu from the following selection.

All menus are served with tea or coffee and Julian Temperley's cider brandy truffles

All of our menus are seasonal and therefore ingredients are subject to availability. Should a listed ingredient be unavailable, a suitable replacement will be sourced.

### **STARTERS**

- Yorkshire Dales game and pearl barley broth with Laphroig single malt 10.00
- Marinated St Margaret's Bay sea bass with cucumber, chilli and plantain crisps 16.50
- New Forest mushroom and Swiss chard tart 10.00
- Pressed Dumfriesshire game with smoked Orkney bacon and pickled damsons 16.50
- Mixed beetroot, Guernsey Goddess and pickled walnut salad 10.00
- Atlantic prawn cocktail 14.00
- Dorset Blue lobster and wild herb salad with soft-boiled quail's eggs 21.00
- Pan-fried Beesands scallops with Trealy Farm chorizo and sea beet 19.95
- Sutton Farm squash, Kentish cobnut and Blue Monday salad 9.50
- Roasted Lincolnshire artichokes with shaved Berkswell and sea purslane 12.50
- Albemarle smoked salmon 'Hix cure' with Corrigan's soda bread 15.00
- Late-season Wye Valley asparagus with hollandaise 14.50

### **AN ADDITIONAL COURSE**

- Shellfish soup with Cornish pastis 10.00
- Nyetimber risotto with shaved Wiltshire truffles 18.00
- Baked King Edward potato with Mottra Sterlet caviar 14g 30.00 / 28g 60.00
- Jimmy Butler's free-range ham hock, celery heart and Worcester apple salad 9.50
- Swinton Estate red legged partridge on toast with bramble dressing 14.00

**ROCCO FORTE**  
**HOTELS**





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## MAIN COURSES

- Steamed fillet of Loch Duart salmon with sprouting broccoli and Morecambe Bay shrimps 28.50  
Breast of Indian Rock chicken with roasted Jerusalem artichokes and Trealy Farm chorizo 28.50  
Baked fillet of Sandford Bay cod with Shetland Isles mussels and steamed coastal greens 30.00  
Roast Swinton Estate red legged partridge with creamed sweetcorn and swiss chard 30.00  
'Osso bucco' of Bocaddon Farm veal in Hix IPA with sprout tops and celeriac 32.50  
Roast breast of Goosnargh corn-fed duck with autumn greens and Temperley's cherries 32.50  
Roast loin of Kingairloch red deer with blackface haggis and neeps 35.00  
Pan-fried fillet of St Margaret's Bay sea bass with roasted ceps and salsify 36.50  
Roast sirloin of Glenarm Estate beef with Yorkshire pudding and dairyman's potatoes 37.50  
Poached Isle of Gigha halibut with soured vegetables and sea purslane 37.50  
Herb-roasted fillet of Glenarm Estate beef with creamed spinach and woodland mushrooms 46.50  
Steamed fillet of St Mary's Bay turbot with Dublin Bay prawns and sea beet 46.50

## DESSERTS

- Cox's apple and blackberry pie with vanilla ice cream 10.00  
Peruvian Gold chocolate mousse 9.00  
Bakewell tart with almond ice cream 8.00  
Baked Victoria plums with cobnuts and clotted cream 9.00  
Perry poached William pear with bramble cream 9.50  
Hedgerow mess 9.00  
Nyetimber, elderberry and gold leaf jelly 12.00  
Temperley's cherry trifle 9.00  
Peruvian Gold chocolate pudding with buttermilk ice cream 9.50

## CHEESE

- Selection of British cheeses with Yorkshire chutney 12.00  
Baked Guernsey Goddess with sourdough bread sticks 10.00  
Cashel Blue with Hix Oyster Ale cake 9.50

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## **HIX FEAST MENUS**

For parties of twelve people or more, we offer a selection of feast menus,  
perfect for sharing.

Choose from the four seasonal menus and enjoy three sharing starters,  
followed by a main course feast and dessert, with the additional option of cheese.

Our team will be happy to advise on wines to match each course  
and tweak your menus to suit your needs.

Please note we do require advance notice for all feast menus,  
and dietary requirements for your guests can be catered for.

### **Swainson House Farm Chicken Feast 60.00** **with cheese 67.50**

Atlantic prawn cocktail

Late season Wye Valley asparagus with hollandaise sauce

Yorkshire pudding with whipped chicken livers

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Roast barn reared Indian Rock chicken with baked garlic sauce

Chips

Bowls of brassicas

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Ronnie's Bramley apple pie with custard

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British Farmhouse cheese with Yorkshire chutney and biscuits

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**Oyster and Chop Feast 75.00**  
**with cheese 82.50**

Regional rock and native oysters of the British Isles with  
Sillfield Farm spicy sausages,  
Scrumpy-fried rock oysters with watercress mayonnaise  
Beetroot-jellied oysters with creamed horseradish

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Selection of seasonal chops:  
Launceston lamb, Moyallon pork and rib of Mighty-marbled Glenarm Estate beef  
Baked bone marrow

Potato croquettes  
Lettuce heart and wild herb salad

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A shipwrecked tart with clotted cream

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British Farmhouse cheese with Yorkshire chutney and biscuits

**Roast Shellfish Feast 85.00**  
**with cheese 87.50**

Marinated Manx queenies with cucumber and wild fennel  
Oxtail and green split pea salad  
Atlantic prawn cocktail

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Roasted mixed shellfish with seashore vegetables and wild garlic butter:  
Dorset lobster, Portland crab, razor clams, Dublin Bay prawns and scallops

Chips  
Lettuce heart and wild herb salad

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Hedegrow mess

~

British Farmhouse cheese with Yorkshire chutney and biscuits

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**Roast Suckling Pig Feast 65.00**  
**with cheese 72.50**

Shaved fennel, pumpkin and cobnut salad  
Steak tartare  
Cuttlefish croquettes with wild watercress mayonnaise

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Roast suckling pig with Bramley apple sauce

Purple sprouting broccoli with hazlenuts  
Cider charlotte potatoes

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Peruvian Gold chocolate mousse with honeycomb

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British Farmhouse cheese with Yorkshire chutney and biscuits

**Goodman's goose feast 65.00**  
**72.50 with cheese**

(available from 18th November)

De Beauvoir smoked salmon 'Hix Cure' with Corrigan's soda bread  
Shaved Brussels sprouts with Barkham Blue and hazelnuts  
Wild rabbit brawn with landcress and mustard

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Roast Goodman's goose with quince sauce

Buttered winter greens with chestnuts  
Goose fat roasted potatoes  
Bread sauce

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Christmas meringue

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Yorkshire Parkin with clotted cream

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**HOTELS**

