

SOCIABLE DINNER CLUB
Christmas 2026



BROWNS LIVERPOOL, LIVERPOOL ONE



TUESDAY 8TH DECEMBER 2026



6:30PM

£30 PER PERSON FOR 3 COURSES



Starters

Traditional Oak-Smoked Salmon
Maple braised cranberries, rye bread

Grilled Goat's Cheese & Caramelised Pear Salad (V)
Watercress, crystal bread croutons, clementine dressing

Prawn Cocktail
Bloody Mary cocktail sauce, cold water prawns, Little Gem lettuce, toasted brioche

Duck Liver Parfait
Fig & honey chutney, toasted brioche

Butternut Squash & Sage Soup (V)
Pumpkin seeds, crispy sage, toasted sourdough.
Vegan option available

Mains

Browns Festive Turkey
Cranberry & sage stuffing, Cumberland pigs in blankets, garlic & thyme roast potatoes, maple-roasted carrots & parsnips, shaved Brussels sprouts with chestnuts, red wine jus

Braised Blade of Beef
Buttery mash, sautéed cavolo nero, maple-roasted carrot, roast shallot, red wine jus

Pan-Seared Trout
Sautéed baby potatoes & leeks, Champagne velouté, salmon roe

Cranberry-Glazed Pork Belly
Brussels sprout colcannon, star anise carrot purée, crispy sage, apple & cider jus

Root Vegetable Nut Roast (VE)
Garlic & thyme roast potatoes, maple-roasted carrots & parsnips, onion gravy

Desserts

Christmas Pudding (V)
Double cream brandy custard.

Chocolate Torte (V)
Marmalade mascarpone, Belgian chocolate crumb.

Bramley Apple, Plum & Cranberry Crumble (V)
Ginger ice cream.
Vegan option available.

Glazed Lemon Tart (V)
Crème fraîche.

Salted Caramel Profiteroles (V)
Dulce de leche sauce, amaretti crumb.