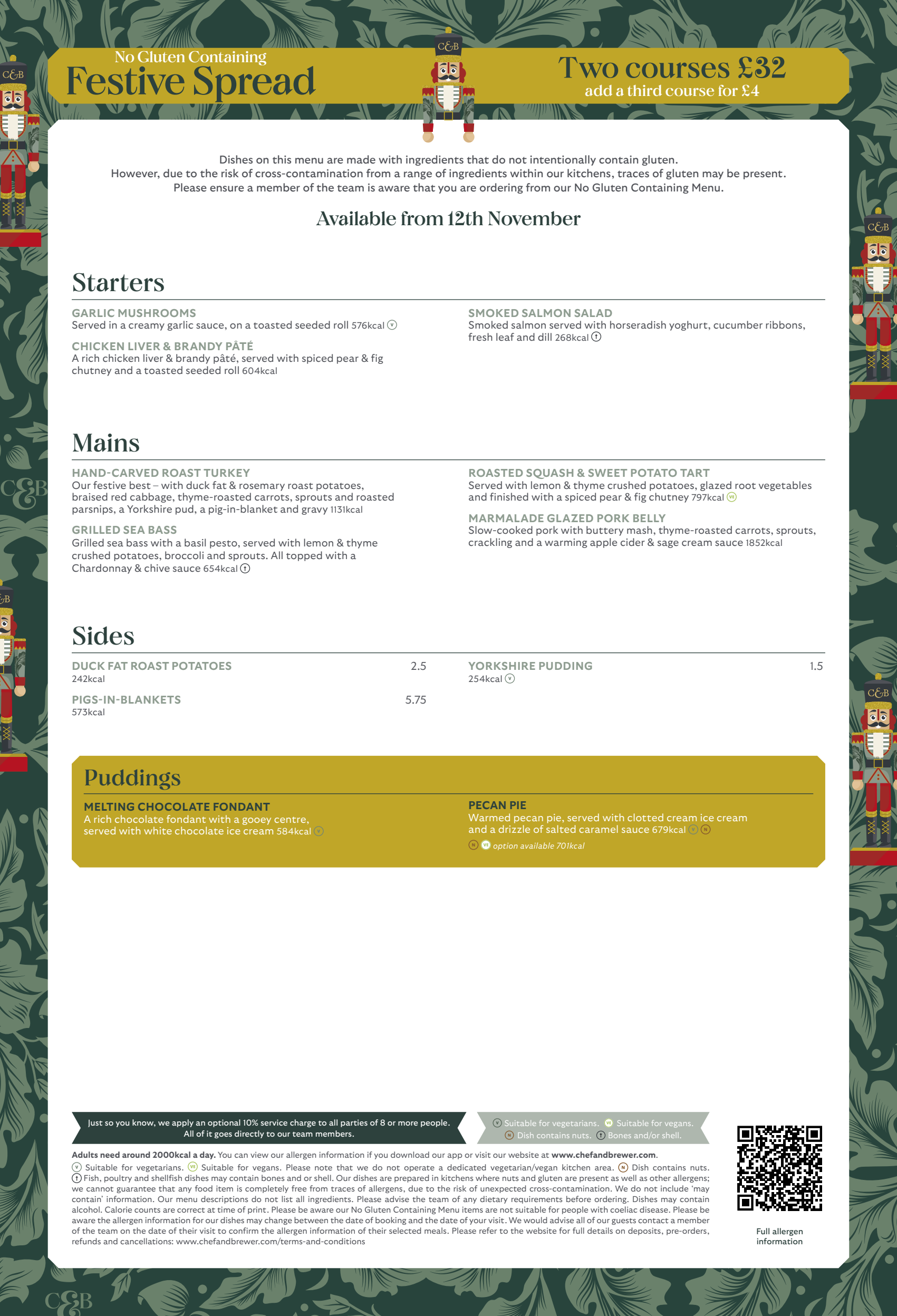


A stylized, flat-design illustration of a nutcracker character. The character has a large, square face with a prominent black mustache and wide, white eyes. It wears a red, cloud-like wig with a gold, glittery band. The torso is decorated with a grey and white striped pattern, a long white beard, and a red sash with gold buttons. The legs are red with gold, glittery cuffs. The background features a dark green, stylized pine tree silhouette.

Our Festive Spread

NO GLUTEN
CONTAINING
MENU

Chef&Brewer
COLLECTION



No Gluten Containing Festive Spread

Two courses £32
add a third course for £4

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

Available from 12th November

Starters

GARLIC MUSHROOMS

Served in a creamy garlic sauce, on a toasted seeded roll 576kcal 

CHICKEN LIVER & BRANDY PÂTÉ

A rich chicken liver & brandy pâté, served with spiced pear & fig chutney and a toasted seeded roll 604kcal

SMOKED SALMON SALAD

Smoked salmon served with horseradish yoghurt, cucumber ribbons, fresh leaf and dill 268kcal 

Mains

HAND-CARVED ROAST TURKEY

Our festive best – with duck fat & rosemary roast potatoes, braised red cabbage, thyme-roasted carrots, sprouts and roasted parsnips, a Yorkshire pud, a pig-in-blanket and gravy 1131kcal

GRILLED SEA BASS

Grilled sea bass with a basil pesto, served with lemon & thyme crushed potatoes, broccoli and sprouts. All topped with a Chardonnay & chive sauce 654kcal 

ROASTED SQUASH & SWEET POTATO TART

Served with lemon & thyme crushed potatoes, glazed root vegetables and finished with a spiced pear & fig chutney 797kcal 

MARMALADE GLAZED PORK BELLY

Slow-cooked pork with buttery mash, thyme-roasted carrots, sprouts, crackling and a warming apple cider & sage cream sauce 1852kcal

Sides

DUCK FAT ROAST POTATOES

242kcal

2.5

YORKSHIRE PUDDING

254kcal 

1.5

PIGS-IN-BLANKETS

573kcal

5.75

Puddings

MELTING CHOCOLATE FONDANT

A rich chocolate fondant with a gooey centre, served with white chocolate ice cream 584kcal 

PECAN PIE

Warmed pecan pie, served with clotted cream ice cream and a drizzle of salted caramel sauce 679kcal  

  option available 701kcal

Just so you know, we apply an optional 10% service charge to all parties of 8 or more people. All of it goes directly to our team members.

 Suitable for vegetarians.  Suitable for vegans.  Dish contains nuts.  Bones and/or shell.

Adults need around 2000kcal a day. You can view our allergen information if you download our app or visit our website at www.chefandbrewer.com.

 Suitable for vegetarians.  Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.  Dish contains nuts.  Fish, poultry and shellfish dishes may contain bones and or shell. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Please advise the team of any dietary requirements before ordering. Dishes may contain alcohol. Calorie counts are correct at time of print. Please be aware our No Gluten Containing Menu items are not suitable for people with coeliac disease. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Please refer to the website for full details on deposits, pre-orders, refunds and cancellations: www.chefandbrewer.com/terms-and-conditions



Full allergen
information