



COMFORT, JOY
& *Time Together*



A very
Chef&Brewer
COLLECTION
Christmas

CHRISTMAS DAY

3 courses £69.99

Includes a 125ml glass of Prosecco DOC on arrival*

LET'S BEGIN

Goat's Cheese & Fig Tarte Tatin ^(V)

with rocket, mixed seeds, pomegranate and balsamic dressing

Crab & Avocado Salad † topped with pan-seared scallops and a dill & lemon dressing

Cauliflower & Chestnut Soup ^(VE)

served with roast cauliflower and white bloomer

Venison & Green Peppercorn

Terrine with toasted sourdough, whipped butter, English mustard mayo, mixed seeds and a spiced pear & fig chutney

MAINS

Served with family-style maple-roast parsnips & carrots and sprouts

Hand-Carved Roast Turkey with duck fat & rosemary roasties, Yorkshire pudding, braised red cabbage, apricot & thyme stuffing crown, pig-in-blanket and turkey gravy

Brie, Camembert & Red Onion Chutney Tart ^(V) served with roast baby potatoes, braised red cabbage and balsamic gravy

Roast Butternut Squash ^{(VE) (N)} with lentil & veg stuffing, cranberry sauce and mixed seeds served with roast baby potatoes and Romesco sauce

Fillet Steak 7oz with sea salt & parsley butter, duck fat & rosemary roasties, braised red cabbage and a red wine jus

Grilled Sea Bass † with hot-smoked salmon, shell-on black tiger prawns, crushed baby potatoes, green beans, samphire and a creamy Chardonnay sauce

PUDDINGS

Trio of Puds ^(V) Christmas pudding, cheesecake, panettone bread & butter pudding and a chocolate orange cup with warm brandy mince pie sauce

Christmas Pudding ^(V) with warm brandy mince pie sauce

Cheese & Biscuits ^(V) Croxton Manor Brie, Irish mature Cheddar, and Blacksticks Blue, served with biscuits, black grapes, celery, and caramelised onion chutney

Melting Festival Bell ^{(V) (N)} a warm chocolate fondant bell, hazelnut praline ice cream, chocolate sauce and a marbled chocolate pencil

Mulled Spiced Fruit Crumble ^{(VE) (N)} Bramley apple and mulled fruit coulis topped with an oat crumble & candied walnuts served with coconut vanilla ice cream

***Over 18s only. Non-alcoholic alternative available, please ask a member of staff for more information.**

Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com

(v) suitable for vegetarians. (ve) suitable for vegans. (n) dish contains nuts. †fish, poultry and shellfish dishes may contain bones and/or shell. Some dishes may contain alcohol which may not be listed on the menu. 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. 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 descriptors do not list all ingredients. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Full payment and menu choices are required by 11th December 2023. If booking after this date, then full payment and menu choices are required within 48 hours of booking. No bookings will be taken after 18th December 2023 if dining from the Christmas Day menu. No booking is confirmed until a deposit is received: £10 per adult, £5 per child if you are ordering from the Christmas Day menu. If you need to cancel your booking, please contact us ASAP as any meals not taken on the day may be charged unless 7 days' notice is given. Management reserves the right to withdraw/change offers (without notice) at any time. Please refer to the website for details on refunds & cancellations. Bookings are subject to change – please see our website for up-to-date guidance and policies at the time of your booking.

All stated weights are approximate prior to cooking. All service charges and tips are paid in full to our team members and all tips can be processed via credit/debit card. Chef & Brewer is a trading name of Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.