



Cherished
festive
moments

Chef&Brewer
COLLECTION

Festive Menu

Where to start?

Winter Vegetable & Barley Broth VE

Toasted sourdough (284kcal)

V option available with
whipped herb butter (428kcal)

Wild Garlic Prawns † + £2 supplement

Pan-fried black tiger prawns with wild garlic butter, on a toasted crumpet topped with a white wine & chive sauce (635kcal)

The main event

Hand-Carved Roast Turkey

Duck fat & rosemary roasties, glazed roasted root vegetables, sprouts, braised red cabbage, Yorkshire pudding, apricot & thyme stuffing wrapped in bacon and gravy (892kcal)

Roasted Cod Loin †

Wrapped in streaky bacon with sprout pesto, lemon & thyme hasselback potatoes, broccoli, sprouts and a garlic cream sauce (636kcal)

Braised Beef Cheeks

On a bed of mash with glazed roasted root vegetables, sprouts, crispy red onion and caramelised onion & ale gravy (990kcal)

Festive Hand-Pressed Beef Burger

In a seeded bun, topped with honey glazed streaky bacon and Cricket St.Thomas Camembert, with sprout pesto mayo, lettuce and tomato. Served with skin-on fries, onion rings and cranberry sauce (1689kcal)

Pudding

Christmas Pudding V

With a jug of warm brandy sauce (509kcal)

Melting Festive Bell N V

A warm chocolate fondant bell, hazelnut praline ice cream and chocolate sauce (706kcal)

Winter Berry & Peach Tarte Tatin V

With a jug of warm brandy mince pie sauce (592kcal)

Festive cheers

Blackberry & Ginger Spritz + £8

Warner's Spiced Blackberry Gin, cranberry juice and a squeeze of lime, topped with Fever-Tree Ginger Ale, garnished with a slice of fresh orange & sprig of rosemary

Mini Beef Cheek & Stilton Wellington

Herb roasted carrots, grilled vine tomatoes and gravy (527kcal)

Breaded Cricket St.Thomas Camembert Wedges V

Served with blackberry curd (576kcal)

Chicken & Smoked Ham Hock Terrine

Toasted sourdough, whipped herb butter and winter spiced pear chutney (561kcal)

Lentil, Spinach & Vegetable Wellington VE

Lemon & thyme hasselback potatoes, glazed roasted root vegetables, sprouts and balsamic gravy (1138kcal)

Marmalade Glazed Ham Hock

Creamy mash, glazed roasted root vegetables, sprouts and a country vegetable broth (1605kcal)

Sides + £3

Pigs-in-blankets

Mulled fruit glaze & cranberry ketchup (593kcal)

Duck Fat & Rosemary Roasties

(242kcal)

Cauliflower Cheese V

(191kcal)

Festive Spiced Trifle V

Layers of festive spiced sponge, fruit compote and eggnog custard. Topped with cream and fresh strawberries (1339kcal)

Mulled Fruit & White Chocolate Cheesecake VE

With a scoop of coconut vanilla ice cream (655kcal)

Available 14th November – 24th December & 26th December

Adults need around 2000 kcal a day

You can view our allergen information if you download our app or visit our website at www.chefandbrewer.co.uk. V Suitable for Vegetarians. VE Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. N 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 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. If pre booking, pre orders are required 7 days prior, if your booking is less than 7 days away, your menu choices are required within 48 hours of booking. Any required deposit will be communicated by the team, please visit chefandbrewer.co.uk for full terms and conditions. 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. All items are subject to availability. 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 service charges and tips are paid in full to our team members and all tips can be processed via credit/ debit card. Chef & Brewer, Sunrise House, Burton Upon Trent, Staffordshire, DE14 3JZ.