

# Sample New Year's Eve Menu

## Where to start?

### Cauliflower & Chestnut Soup

Cauliflower & chestnut soup, served with toasted rustic bread and whipped herb butter (425kcal)

 option available (282kcal)

### Crispy Pork Belly Bites

Golden bites of crispy pork belly, served with roasted garlic aioli and a drizzle of spiced honey (450kcal)

### Smoked Salmon Salad†

Smoked salmon with horseradish yoghurt, cucumber ribbons, fresh leaf and chives – light, fresh and full of flavour (268kcal)

## The main event

### Hand-Carved Roast Turkey

Our festive best – with duck fat & rosemary roasties, glazed root vegetables, sprouts, red cabbage, a Yorkshire pud, sausage stuffing and gravy (876kcal)

### Roasted Cod Loin†

Wrapped in streaky bacon with sprout pesto. Served with lemon & thyme crushed potatoes, broccoli, sprouts and a garlic cream sauce (696kcal)

### Confit Duck Leg & Braised Red Cabbage

Tender confit duck leg with chive mash, red cabbage, charred orange and a rich red wine beef dripping gravy (1077kcal)

### Festive Hand-Pressed Beef Burger

A seasonal stack – topped with honey-glazed bacon, Cricket St. Thomas Camembert and sprout pesto mayonnaise. Served in a seeded bun with lettuce, skin-on fries, onion rings and cranberry sauce (1672kcal)

## Pudding

### Christmas Pudding

A festive favourite – with a jug of warm brandy mince pie sauce (716kcal)

### Salted Caramel Choux Bun

Whipped chocolate and salted caramel cream inside a choux bun, topped with salted caramel sauce (504kcal)

### Pear & Pistachio Frangipane

Delicate pear & pistachio frangipane, served warm with crushed pistachios and vegan ice cream (526kcal)

## Two courses add a third course

Oooh go on then,  
it's New Years Eve...

### British Three-Cheese Croquettes

Crisp croquettes filled with Mature Cheddar, Double Gloucester and Red Leicester, served with a festive chutney (396kcal)

### Chicken Liver & Brandy Pâté

Rich and smooth, with toasted rustic bread, whipped herb butter and served with a festive chutney (607kcal)

## Sides

**Pigs-in-blankets**  
(557kcal)

**Duck Fat & Rosemary Roasties**  
(243kcal)

**Yorkshire Pudding **  
(91kcal)

**Cauliflower Cheese **  
(192kcal)

Go on. treat yourself

### Lentil, Spinach & Vegetable Wellington

A hearty wellington, served with lemon & thyme crushed potatoes, glazed root vegetables, sprouts and balsamic gravy (1198kcal)

### Marmalade-Glazed Ham Hock

Slow-cooked ham hock with creamy mash, thyme-roasted carrots, sprouts and a warming apple cider & sage cream sauce (1631kcal)

### Festive Duck Breast & Pâté

Tender duck breast, served pink, with chicken liver & brandy pâté, duck fat & rosemary roasties, glazed root vegetables, sprouts and red cabbage (1378kcal)

### Apple & Blackberry Crumble

A British countryside classic – warm apple & blackberry crumble (496kcal), served with your choice of custard (119kcal) or clotted cream ice cream (126kcal)

### Melting Chocolate Fondant

A rich chocolate fondant with a gooey centre, served with white chocolate ice cream and crushed buttery shortbread (612kcal)

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.com](http://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 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](http://www.chefandbrewer.com/terms-and-conditions)