New Year's Eve

MENU

Chef&Brewer
COLLECTION

GK12189/82512

New Year's Eve

Three courses

Starters

PORK BELLY BITES
Served on a spicy aji verde sauce and topped with pickled onions and ciabatta shards 549kcal

SPICED HONEY WHIPPED FETA
Served with ciabatta shards, roasted peppers and cucumber 441kcal (V)

SMOKED SALMON & BURRATA
Served with pickled capers and dill 539kcal (†)

SWEET, SOUR & SPICY TOMATO BRUSCHETTA
Served on a garlic ciabatta, topped with fresh mint and mixed seeds 311kcal (VE)

CHICKEN LIVER & BRANDY PÂTÉ
A rich chicken liver & brandy pâté, served with a spiced pear & fig chutney and toasted sourdough 553kcal

Mains

VENISON & GREEN PEPPERCORN PIE
Creamy venison & peppercorn pie, served with buttery mash, seasonal vegetables and gravy 1430kcal°

PAN-FRIED SEA BASS WITH CAPER BUTTER SAUCE
Served with roasted new potatoes, samphire and charred asparagus 858kcal (†)

CHARGRILLED CHICKEN IN A PEA & MINT VELOUTÉ
Succulent chicken in a creamy garlic sauce with lemon & thyme crushed potatoes, peas, bacon and charred romaine 633kcal

ROASTED SQUASH & SWEET POTATO TART
Served with lemon & thyme crushed potatoes, glazed root vegetables, sprouts and balsamic gravy 774kcal (VE)

LAMB DUO
A roasted lamb rump, served pink, a mini lamb and mint pie, crushed new potatoes, seasonal vegetables and a minted gravy 1502kcal

Puddings

SALTED CARAMEL CHOUX BUN
Whipped chocolate and salted caramel cream filled choux bun, topped with salted caramel sauce 541kcal (V)

SPICED RUM PINEAPPLE CRUMBLE
A boozy pud 575kcal, served with your choice of custard 99kcal or clotted cream ice cream 147kcal

(VE) *option available 784kcal*

LEMON POSSET
Served with black cherry compote and shortbread 713kcal (V)

MELTING CHOCOLATE FONDANT
A rich chocolate fondant with a gooey centre, served with white chocolate ice cream 612kcal (V)

PECAN PIE
Warmed pecan pie, served with clotted cream ice cream and a drizzle of salted caramel sauce 714kcal (V) (N)

(N) (VE) *option available 701kcal*

BRITISH CHEESE SELECTION
A generous trio – mature Cheddar, Long Clawson Stilton and cranberry Wensleydale. Served with Peter's Yard crackers, salted butter, grapes and spiced pear & fig chutney 751kcal (V)

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.

(V) Suitable for vegetarians. (VE) Suitable for vegans. (N) 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**.

(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. °Game dishes may contain traces of lead shot and bone fragments. 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

Full allergen information