Christmas Day

NO GLUTEN CONTAINING MENU

GK12189/82515

No Gluten Containing

Christmas Day

Three courses

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.

Starters

HOT SMOKED SALMON & PRAWN COCKTAIL
Flaked hot smoked salmon and plump king prawns served on a bed of crisp romaine lettuce, and topped with a classic Marie Rose sauce 297kcal (†)

CROXTON MANOR CHEESE SOUFFLÉ
Indulgent Croxton Manor cheese soufflé, served alongside a crisp salad and topped with candied walnuts 546kcal (V) (N)

CHICKEN LIVER & BRANDY PÂTÉ
A rich chicken liver & brandy pâté, served with spiced pear & fig chutney and a toasted seeded roll 702kcal

Mains

HAND-CARVED ROAST TURKEY
Our main event – with duck fat & rosemary roast potatoes, glazed root vegetables, sprouts, braised red cabbage, Yorkshire puddings, a pig-in-blanket and gravy 1131kcal

ROASTED SQUASH & SWEET POTATO TART
Served with lemon & thyme crushed potatoes, glazed root vegetables and finished with a spiced pear & fig chutney 797kcal (VE)

ST CLEMENT'S GLAZED LAMB RUMP
Orange & lemon marmalade glazed lamb rump served with garlic roast potatoes, glazed root vegetables & braised red cabbage with a red wine gravy 1523kcal

DUO OF SEAFOOD
Grilled sea bass and king prawns, served with lemon & thyme crushed potatoes, sprouts and samphire. All finished with a silky Chardonnay & chive sauce 939kcal (†)

Puddings

BRITISH CHEESE SELECTION
A generous trio – mature Cheddar, Long Clawson Stilton and cranberry Wensleydale. Served with toasted seeded bread, salted butter, spiced pear & fig chutney and sweet grapes 975kcal (V)

OUR LEMON CHEESECAKE BOMB
A white chocolate lemon shell with a hidden centre of smooth, tangy lemon cheesecake 491kcal (V)

BAKED VANILLA CHEESECAKE
A rich, baked vanilla cheesecake topped with black cherry compote 483kcal (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. 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