Christmas Day

MENU

GK12189/82516

Christmas Day

Three courses

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 with spiced pear & fig chutney and a crisp salad, topped with candied walnuts 546kcal (V) (N)

MINESTRONE SOUP
Hearty winter vegetable minestrone soup with a cheese sourdough shard and butter 580kcal (V)
(VE) *option available 303kcal*

CHICKEN LIVER & BRANDY PÂTÉ
A rich chicken liver & brandy pâté, served with crisp prosciutto shards, spiced pear & fig chutney and toasted sourdough 714kcal

Mains

HAND-CARVED ROAST TURKEY
The main event – with duck fat & rosemary roast potatoes, braised red cabbage, thyme-roasted carrots, sprouts and roasted parsnips, a Yorkshire pud, sausage stuffing, a pig-in-blanket and gravy 1053kcal

CHEDDAR & LEEK TART
Mature Cheddar and leek pastry tart served with lemon & thyme crushed potatoes, roasted root vegetables, balsamic gravy and topped with crispy leeks 1206kcal (V)

ROASTED SQUASH & SWEET POTATO TART
Served with lemon & thyme crushed potatoes, glazed root vegetables, sprouts and balsamic gravy 789kcal (VE)

SLOW-COOKED BEEF CHEEKS
10-hour slow-cooked beef cheeks in a rich jus, served alongside Cheddar mash, thyme-roasted carrots and root vegetable crisps 747kcal

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

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

Puddings

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)

CHRISTMAS PUDDING
A proper Christmas pudding rich with fruit and festive spice, served with a jug of warm brandy mince pie sauce 715kcal (V)

DUO OF FESTIVE PUDS
A rich panettone bread & butter pudding with orange cream, and a mini pistachio tiramisu 737kcal (V) (N)

BAKED VANILLA CHEESECAKE
A rich, baked vanilla cheesecake topped with black cherry compote and crushed buttery shortbread 538kcal (V)

SALTED CARAMEL CHOCOLATE TORTE
A decadent torte served with chocolate & salted caramel whipped cream and a velvety pistachio sauce 816kcal (V) (N)

APPLE & BLACKBERRY CRUMBLE
A British countryside classic – warm apple and blackberry crumble 495kcal. Served with a choice of custard 99kcal or clotted cream ice cream 147kcal (V)
(VE) *option available 704kcal*

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 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