



Merry moments, made here

No gluten containing menu

Chef&Brewer
COLLECTION

Available 11th November – 1st January

You can view our allergen information if you download our app or visit our website at www.chefandbrewer.com.

① Suitable for Vegetarians. ② 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

Festive Menu



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Where to start?

Cauliflower & Chestnut Soup

Cauliflower & chestnut soup, served with toasted seeded bread and whipped herb butter (469kcal)

 option available (326kcal)

Chicken Liver & Brandy Pâté

Rich and smooth, with a toasted seeded roll, whipped herb butter and a festive chutney (620kcal)

The main event

Hand-Carved Roast Turkey

Our festive best – served with duck fat & rosemary roasties, glazed root vegetables, sprouts, red cabbage and gravy (724kcal)

Roasted Cod Loin†

Wrapped in streaky bacon with sprout pesto. Served with lemon & thyme crushed potatoes, broccoli, sprouts and a garlic cream sauce (646kcal)

Pudding

Melting Chocolate Fondant

A rich chocolate fondant with a gooey centre, served with white chocolate ice cream (584kcal)

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.

Two courses £29

add a third course for £4

Oooh go on then, it's Christmas...



Smoked Salmon Salad†

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



Sides



Pigs-in-blankets
(538kcal) +£5

Cauliflower Cheese 
(191kcal) +£5

Duck Fat & Rosemary Roasties
(243kcal) +£1.5

Yorkshire Puddings 
(254kcal) +£1

Go on, treat yourself

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)

Roasted Butternut Squash

Sweet roasted butternut squash with a smoky tomato bravas sauce, served with lemon & thyme crushed potatoes, thyme-roasted carrots, roasted parsnips and sprouts (874kcal)

Marmalade-Glazed Ham Hock

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