



Christmas Day

Chef & Brewer
COLLECTION

No gluten containing menu

You can view our allergen information if you download our app or visit our website at 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. *125ml glass of Prosecco DOC. 1 glass per guest dining from Christmas Day menu, soft drink alternative available on request. Please refer to the website for full details on deposits, pre-orders, refunds and cancellations - www.chefandbrewer.com/terms-and-conditions

Christmas Day

No gluten containing menu

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.

Three courses £77.95

Includes a glass of fizz on arrival*



Where to start?

Hot Smoked Salmon & Prawn Cocktail†

Flaked hot smoked salmon and king prawns on baby gem lettuce, with a classic Marie Rose sauce (295kcal)

Camembert Fondant (V) (N)

An oozy baked Camembert fondant, served with a candied walnut salad (451kcal)

Cauliflower & Chestnut Soup (V)

Cauliflower & chestnut soup, topped with roasted cauliflower. Served with toasted Cheddar seeded bread and whipped herb butter (736kcal)

(VE) option available (468kcal)

Duo of Pâté & Terrine

A hearty pairing of pork & cider terrine and chicken liver & brandy pâté, with festive chutney, orange segments and a seeded roll (681kcal)

The main event

With seasonal vegetables served family style

Hand-Carved Roast Turkey

Our festive best – with duck fat & rosemary roasties, red cabbage, thyme-roasted carrots, sprouts and roasted parsnips, a Yorkshire pud, a pig-in-blanket and gravy (1177kcal)

Roasted Butternut Squash (VE)

Sweet roasted butternut squash with a smoky tomato bravas sauce, served with lemon & thyme crushed potatoes, thyme-roasted carrots, roasted parsnips and sprouts (820kcal)

Festive Duck Breast & Pâté

Tender duck breast, served pink, with chicken liver & brandy pâté. Served with duck fat & rosemary roasties, red cabbage, thyme-roasted carrots, sprouts and roasted parsnips (1378kcal)

Duo of Seafood†

Grilled sea bass and king prawns with lemon & thyme crushed potatoes, thyme-roasted carrots, sprouts, samphire and a Chardonnay & chive sauce (1039kcal)



Pudding

British Cheese Selection (V)

A generous trio – Blackstone Vintage Cheddar, Long Clawson Stilton and Croxton Manor Brie. Served with toasted seeded bread, whipped herb butter, festive chutney and grapes (961kcal)

Rose Panna Cotta (N)

Silky vanilla panna cotta topped with rose jelly, finished with chopped pistachios and whipped double cream (534kcal)

Baked Vanilla Cheesecake (V)

A rich, baked vanilla cheesecake topped with black cherry compote (800kcal)