

New Year's Eve

NO GLUTEN CONTAINING MENU



Chef & Brewer
COLLECTION

No Gluten Containing New Year's Eve

Three courses £36



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

GARLIC MUSHROOMS

Served in a creamy garlic sauce, on a toasted seeded roll 576kcal (V)

SMOKED SALMON SALAD

Smoked salmon served with horseradish yoghurt, cucumber ribbons, fresh leaf and dill 268kcal (V)

Mains

ROASTED SQUASH & SWEET POTATO TART

Served with lemon & thyme crushed potatoes, glazed root vegetables and finished with a spiced pear & fig chutney 797kcal (V)

PAN-FRIED SEA BASS WITH CAPER BUTTER SAUCE

Served with roasted new potatoes, samphire and charred asparagus 858kcal (V)

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



Puddings

MELTING CHOCOLATE FONDANT

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

PECAN PIE

Warmed pecan pie, served with clotted cream ice cream and a drizzle of salted caramel sauce 679kcal (V) (N)

(N) (V) option available 701kcal

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)

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. (V) Suitable for vegans.
(N) Dish contains nuts. (V) 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. (V) Suitable for vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (N) Dish contains nuts. (V) 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