Our Festive Spread

MENU

Chef&Brewer
COLLECTION

GK12189/82510

Festive Spread

Two courses
add a third course

Available from 12th November

Starters

MINESTRONE SOUP
Hearty winter vegetable minestrone soup, served with toasted sourdough and salted butter 452kcal (V)

(VE) *option available 304kcal*

CRISPY PORK BELLY BITES
Golden bites of crispy pork belly, served with garlic aioli and a drizzle of spiced honey 693kcal

SMOKED SALMON SALAD
Smoked salmon served with horseradish yoghurt, cucumber ribbons, fresh leaf and dill 268kcal (†)

SPICED HONEY WHIPPED FETA
Served with ciabatta shards, roasted peppers and cucumber 441kcal (V)

CHICKEN LIVER & BRANDY PÂTÉ
A rich chicken liver & brandy pâté, served with a spiced pear & fig chutney and toasted sourdough 553kcal

Mains

HAND-CARVED ROAST TURKEY
Our festive best – with duck fat & rosemary roast potatoes, braised red cabbage, thyme-roasted carrots, sprouts and roasted parsnips, a Yorkshire pud, a pig-in-blanket and gravy 944kcal

GRILLED SEA BASS
Grilled sea bass with a basil pesto, served with lemon & thyme crushed potatoes, crisp prosciutto shards, broccoli and sprouts. All topped with a Chardonnay & chive sauce 905kcal (†)

VENISON & GREEN PEPPERCORN PIE
Creamy venison & peppercorn pie, served with buttery mash, seasonal vegetables and gravy 1430kcal°

FESTIVE BURGER
Beef burger topped with honey-glazed bacon and Camembert. Served in a seeded bun with lettuce, skin-on fries, onion rings and cranberry sauce 1735kcal

ROASTED SQUASH & SWEET POTATO TART
Served with lemon & thyme crushed potatoes, glazed root vegetables, sprouts and balsamic gravy 774kcal (VE)

MARMALADE-GLAZED PORK BELLY
Slow-cooked pork with buttery mash, thyme-roasted carrots, sprouts, crackling and a warming apple cider & sage cream sauce 1852kcal

Sides

DUCK FAT & ROSEMARY ROAST POTATOES
242kcal

CAULIFLOWER CHEESE
198kcal (V)

PIGS-IN-BLANKETS
573kcal

YORKSHIRE PUDDING
92kcal (V)

SPROUTS & CRISPY PROSCIUTTO
300kcal

Puddings

CHRISTMAS PUDDING
A proper Christmas pudding, rich with fruit and festive spice, served with a jug of warm brandy mince pie sauce 712kcal (V)

SALTED CARAMEL CHOUX BUN
Whipped chocolate and salted caramel cream filled choux bun, topped with salted caramel sauce 541kcal (V)

PEAR & PISTACHIO FRANGIPANE
Delicate pear & pistachio frangipane, served with vegan ice cream 585kcal (VE) (N)

PECAN PIE
Warmed pecan pie, served with clotted cream ice cream and a drizzle of salted caramel sauce 714kcal (V) (N)

(N) (VE) *option available 701kcal*

MELTING CHOCOLATE FONDANT
A rich chocolate fondant with a gooey centre, served with white chocolate ice cream 612kcal (V)

APPLE & BLACKBERRY CRUMBLE
A British countryside classic – warm apple and blackberry crumble 495kcal. Served with your 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. °Game dishes may contain traces of lead shot and bone fragments. 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