



CHRISTMAS DAY
YOUNG GUESTS

3 courses £24.99

LET'S BEGIN

Roast Butternut Squash & Sweet Potato Soup (VE) served with white bloomer

Cheesy Garlic Bread (V) with a tomato dip

Festive Crispy Chicken Strips with a cranberry BBQ sauce

MAINS

Served with family-style maple-roast parsnips & carrots and sprouts

Hand-Carved Roast Turkey with duck fat & rosemary roasties, Yorkshire pudding, apricot & thyme stuffing crown, pig-in-blanket and gravy

Rump Steak 4oz with duck fat & rosemary roasties, Yorkshire pudding and gravy

Mushroom Bourguignon Wellington (VE) with roast baby potatoes and balsamic gravy

Napolitana Cod † Cod fillet with a tomato sauce served with herb butter mash, broccoli and green beans

PUDDINGS

Warm Chocolate Brownie (V) with vanilla flavour ice cream and chocolate flavour sauce

Upside Down Eton Mess (V) strawberry frozen yoghurt, raspberries, meringue, whipped cream and an upside down waffle cone

Ice Cream & Sorbet Selection (V) served with strawberry or chocolate flavour sauce, and two scoops of the following flavours:
vanilla, chocolate, lemon sorbet, strawberry frozen yoghurt

Vegan Ice Cream & Sorbet Selection (VE) served with strawberry flavour sauce, and two scoops of either vegan vanilla ice cream or raspberry sorbet



Full allergen information is available on request – please speak to a team member or visit www.chefandbrewer.com.

(v) suitable for vegetarians. (ve) suitable for vegans. †Fish, poultry and shellfish dishes may contain bones and/or shell. ^Dish contains alcohol.

All of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore 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. Please advise the team of any dietary requirements before ordering. 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. Our menu descriptions do not list all ingredients. Please note that we do not operate a dedicated vegetarian/vegan kitchen area.

Full payment and menu choices are required by 11th December 2023. If booking after this date, then full payment and menu choices are required within 48 hours of booking. No bookings will be taken after 18th December 2023 if dining from the Christmas Day menu. No booking is confirmed until a deposit is received: £10 per adult, £5 per child if you are ordering from the Christmas Day menu. If you need to cancel your booking, please contact us ASAP as any meals not taken on the day may be charged unless 7 days' notice is given. Management reserves the right to withdraw/change offers (without notice) at any time. Please refer to the website for details on refunds & cancellations. Bookings are subject to change – please see our website for up-to-date guidance and policies at the time of your booking.

All stated weights are approximate prior to cooking. All service charges and tips are paid in full to our team members and all tips can be processed via credit/ debit card. Chef & Brewer is a trading name of Greene King Brewing and Retailing Limited, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.