



Christmas Day

Chef & Brewer
COLLECTION

You can view our allergen information if you download our app or visit our website at www.chefandbrewer.co.uk.  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. Full payment and menu choices are required by 11th December 2024. If booking after this date, full payment and menu choices are required within 48 hours of booking. No bookings will be taken after 18th December 2024 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. All items are subject to availability. 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 service charges and tips are paid in full to our team members and all tips can be processed via credit/ debit card. Chef & Brewer, Sunrise House, Ninth Avenue, Burton upon Trent, Staffordshire, DE14 3JZ.

Christmas Day


Where to start?

Hot Smoked Salmon & Prawn Cocktail †

With flaked hot smoked salmon and black tiger prawns and baby gem lettuce. Served with a Marie Rose sauce (330kcal)

Celeriac & Truffle Oil Soup

Topped with roasted cauliflower, served with white bloomer bread (492kcal)

 option available with *whipped herb butter* (635kcal)

Croxton Manor Brie & Fig Tarte Tatin

Topped with candied walnuts and mixed seeds (605kcal)

Three courses

£74.95

Includes a glass of fizz on arrival*

Duo of Pâté & Terrine

Turkey, cranberry & clementine terrine and chicken liver & marmalade pâté. Served with toasted sourdough, whipped cranberry butter, spiced pear & fig chutney and clementine (551kcal)



The main event

With seasonal vegetables served family style

Hand-Carved Roast Turkey

Duck fat & rosemary roasties, braised red cabbage, Yorkshire pudding, apricot & sausage meat stuffing, pig-in-blanket and gravy (1031kcal)

Barber's Cauliflower Cheese & Truffle Tart

Topped with sprout pesto and mixed seeds. Served with lemon & thyme hasselback potatoes, charred hispi cabbage and balsamic gravy (1257kcal)

Fillet Steak

Topped with wild garlic butter, mushrooms and peppercorn sauce. Served with duck fat & rosemary roasties, braised red cabbage and Yorkshire pudding (1169kcal)

Squash, Spinach & Leek Parcel

Lemon & thyme hasselback potatoes, roasted root vegetables, sprouts and balsamic gravy (1097kcal)

Trio of Seafood †

Grilled salmon, halibut fillet and pan-fried black tiger prawns. Served with a white wine & chive sauce, lemon & thyme hasselback potatoes, samphire and roasted sprouts (1074kcal)

Pudding

British Cheese Selection

Barber's of Somerset Vintage Cheddar, Long Clawson Shropshire Blue and Croxton Manor Brie. Served with Peter's Yard crackers, whipped herb butter, spiced pear & fig chutney and grapes (735kcal)

Christmas Pudding

With a jug of warm brandy mince pie sauce and fresh raspberries (668kcal)

Trio of Festive Puds

Mini panettone bread & butter pudding, mulled fruit Eton mess and festive spiced trifle. Served with brandy mince pie sauce and fresh strawberries (1033kcal)

Winter Spiced Custard Tart

Topped with a brown sugar glaze. Served with fresh strawberries and whipped double cream (569kcal)

Salted Caramel Chocolate Torte

With a white chocolate mousse filled dark chocolate dome. Served with whipped double cream (879kcal)

Mixed Fruit Frozen Mousse

With a festive spiced poached pear and candied walnuts (466kcal)