



Christmas Day

Chef&Brewer
COLLECTION

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

Three courses £87.95

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 and a rustic Cheddar bread shard with whipped herb butter (693kcal)

(VE) option available (425kcal)

Duo of Pâté & Terrine

A hearty pairing of pork & cider terrine and chicken liver & brandy pâté, with festive chutney, orange segments and toasted rustic bread (561kcal)

The main event

Each accompanied by 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, apricot & sausage stuffing, a pig-in-blanket and gravy (1096kcal)

10-Hour Slow-Cooked Beef

10-hour slow-cooked beef cheeks with vintage Cheddar mash, red cabbage, thyme-roasted carrots, sprouts and root vegetable crisps (1301kcal)

Squash, Spinach & Celeriac Parcel (VE)

A golden shortcrust en croute with hearty squash, spinach and celeriac. Served with lemon & thyme crushed potatoes, roasted root vegetables, sprouts and balsamic gravy (1131kcal)

Cauliflower Cheese Tart (V)

A crumbly pastry tart filled with cauliflower cheese, topped with sprout pesto and mixed seeds. Served with lemon & thyme crushed potatoes, charred hispi cabbage, thyme-roasted carrots, sprouts, roasted parsnips and balsamic gravy (1272kcal)

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)

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)

Pudding

British Cheese Selection (V)

A generous trio – Blackstone Vintage Cheddar, Long Clawson Stilton and Croxton Manor Brie. Served with Peter's Yard crackers, whipped herb butter, festive chutney and grapes (738kcal)

Christmas Pudding (V)

A festive favourite – with a jug of warm brandy mince pie sauce and redcurrants (719kcal)

Duo of Festive Puds (V)

A rich panettone bread & butter pudding with orange cream, and a tangy clementine tart with fresh berries and raspberry coulis (655kcal)

Baked Vanilla Cheesecake (V)

A rich, baked vanilla cheesecake topped with black cherry compote and crushed buttery shortbread (855kcal)

Salted Caramel Chocolate Torte (V) (N)

Decadent and smooth – with chocolate & salted caramel whipped cream and a crisp pistachio, dark chocolate and orange bark (906kcal)

Apple & Blackberry Crumble (V)

A British countryside classic – warm apple and blackberry crumble (535kcal), served with your choice of custard (119kcal) or clotted cream ice cream (126kcal)

(VE) option available (648kcal)

Adults need around 2000 kcal a day