

start the countdown
NEW YEAR'S EVE

4 course set menu & a glass of Prosecco £37.99

Available from 7pm on 31st December.

Canapés

Mozzarella and Cherry Tomato with Basil Pesto (v)
Scottish Oak-Smoked Salmon & King Prawn with Dill Sour Cream†

Starters

Goat's Cheese & Walnut Roulade (v) (n) *sourdough shards, balsamic-dressed beetroot & watercress salad, roasted fig*
Chicken, Confit Duck & Plum Terrine *sourdough toast, watercress, fig, cranberry & date chutney, roasted fig*
Caramelised Winter Veg Soup (v) *cream, bloomer, butter. Vegan option available (ve)*

Mains

Winter Nut Roast (v) (n)
butternut squash, cashew & walnut roast, Brie, cranberry sauce, roast baby potatoes, Yorkshire pudding, honey-roast carrots, glazed seasonal veg, gravy

Trio of Seafood†^
grilled sea trout, pan-fried scallops, bubble & squeak, samphire, fine green beans, cabbage, watercress, mussels in a shellfish bisque

Slow-Cooked Beef Bourguignon^
baby onion, bacon & red wine sauce, creamy mash, cabbage, roasted red onion, crispy shallot rings

Roast Chicken^
white wine & peppercorn sauce, sautéed mushrooms, crispy leeks, roast baby potatoes, glazed cabbage

Beetroot & Butternut Wellington (ve)
cranberry sauce, roast baby potatoes, seasonal veg, vegan gravy

Puddings

Clementine Tart (v)
raspberry sorbet, raspberry coulis, raspberries, shortbread crumb, white chocolate mousse, marbled chocolate pencil

Prosecco Sorbet with Berries (ve)^ *strawberries, raspberries, black cherry compote*

Millionaire's Choux Bun *mascarpone cream, salted caramel sauce, warm chocolate sauce, clotted cream ice cream*

You can book and pre-order at chefandbrewer.com, by giving us a call or popping in.

Full booking and allergy information, and terms & conditions can also be found at chefandbrewer.com.
Terms & Conditions also overleaf.

Full allergen information on the ingredients in the food we serve is available on request – please speak to a team member.

(v) Suitable for vegetarians. (ve) Suitable for vegans. (n) Dish contains nuts. ¹Fish dishes may contain bones and/or shell. ^ADish contains alcohol.

We aim to make our food enjoyable for as many people as possible, so we have a great range of dietary specific dishes.

Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. Please advise the team of any dietary requirements before ordering. 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. Whilst we take care to preserve the integrity of our vegetarian & vegan products, we must advise that these are handled in a multi-kitchen environment. Please be aware the allergen information for our dishes may change between the time 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 our meals. All products subject to availability on a site-by-site basis.

Please confirm your menu choices by the 30th November 2021 if ordering from the New Year's Eve menu. If booking after this date your menu choices will be required within 48 hours of booking and no later than 24th December 2021. No booking is confirmed until a deposit is received: £10 deposit per person if you are ordering from the New Year's Eve 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. **Please see our website for up to date advice on all bookings.**

Management reserves the right to withdraw/change offers (without notice) at any time. All service charges, cash and credit/debit card tips are paid in full to our team members. Promoter: Greene King Brewing and Retailing Ltd, Sunrise House, Ninth Avenue, Burton Upon Trent, Staffordshire, DE14 3JZ.