



Christmas Day

3 course set menu £74.99

Available on 25th December.



STARTERS

Goat's Cheese & Fig Tarte Tatin (v) houmous, pan-fried fig (780 kcal)

Cauliflower & Chestnut Soup (v) roasted cauliflower, bloomer, whipped butter (680 kcal)

Pheasant, Chicken & Ham Terrine fig & pear chutney, sourdough toast, whipped butter (498 kcal)

Crab & Avocado Salad† pan-seared scallops, dill & lemon dressing (407 kcal)

Spiced Cranberry Roasted Cauliflower (ve) pomegranate, butterbean houmous, seeds (456 kcal)



MAINS

Hand-Carved Roast Turkey goose fat roast potatoes, mash, Yorkshire pudding, sausage meat stuffing, pig-in-blanket, maple-glazed roast roots, Tenderstem™ broccoli, sprouts, turkey gravy (1574 kcal)

Romesco Courgette Gratin (v) (n) topped with tomato & almond Romesco sauce, Brie, seeded crumb, roast baby potatoes, maple-glazed roast roots, sprouts, Yorkshire pudding, halloumi-in-blanket (1215 kcal)

Sea Trout En Papillote† hasselback potatoes, Tenderstem™ broccoli, sprouts, samphire (709 kcal)

Fillet Steak with King Prawns† goose fat roast potatoes, maple-glazed roast roots, sprouts, truffle cauliflower cheese, red wine sauce (1302 kcal)

Lentil & Veg Stack (ve) (n) potato rostis, Camembert-flavour Le Rond, courgette ribbons, maple-glazed roast roots, sprouts, cauliflower cheese, Tenderstem™ broccoli, Romesco sauce (1452 kcal)



PUDDINGS

Trio of Puds (v) Christmas pudding cheesecake, panettone bread & butter pudding, chocolate orange cup, brandy mince pie sauce (1035 kcal)

Cinnamon & Maple Poached Pears (ve) (n) candied walnuts (579 kcal)

Spiced Crème Brûlée (v) (n) baked fig, shortbread fingers, white chocolate, raspberry & pistachio bark (622 kcal)

Christmas Pudding (v) brandy mince pie sauce (668 kcal)

Cheese & Biscuits (v) Brie, Cheddar, Blacksticks Blue, biscuits, black grapes, celery, caramelised onion chutney (705 kcal)

Adults need around 2000 kcal a day

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.

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. †Fish dishes may contain bones and/or shell.

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.

All calorie counts are based on standard portion sizes, and as dishes are made to order this may vary slightly. Reference daily intakes of an average adult are 8,400kJ/2,000kcal. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu.

Full payment and confirmation of your menu choices is required by the 12th December 2022 if ordering from the Christmas Day menu. If booking after this date your full payment and menu choices will be required within 48 hours of booking and no later than 18th December 2022. No booking is confirmed until a deposit is received and bookings will be released if full payment is not made by the dates stated: £10 per person deposit 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. 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.