



Festive Party

2 course set menu £26.99

3 course set menu £28.99

Available from 23rd November to 24th December.

STARTERS

Winter Warming Vegetable & Barley Cassoulet (ve) courgette ribbons, sourdough shard (286 kcal)

Baked Le Rond Fondue (ve) rosemary, pomegranate, sourdough slices, crudités, seeds (511 kcal)

Romesco Prawns† (n) pan-fried in garlic butter, sourdough shards (679 kcal)

Chicken, Pancetta & Cranberry Terrine fig & pear chutney, toasted sourdough, whipped butter (389 kcal)

Hot Honey & Rosemary Halloumi Fries (v) sticky fig, pomegranate (669 kcal)

MAINS

Hand-Carved Roast Turkey apricot, apple & sausage meat crown, goose fat roast potatoes, Yorkshire pudding, maple-glazed roast roots, sprouts, turkey gravy (1089 kcal)

Festive Hand-Pressed Beef Burger maple-bacon, Brie, sausage meat stuffing, root vegetable fries, spicy cranberry sauce (1863 kcal)

Prosciutto-Wrapped Cod Loin† roasted sprouts, roast baby potatoes, Tenderstem™ broccoli, cockle hollandaise (822 kcal)

Slow-Cooked Beef Cheek roasted sprouts, mash, maple-glazed roast roots, caramelised onion & ale jus (942 kcal)

Stuffed Roasted Butternut Squash (v) (n) lentil & vegetable stuffing, Romesco sauce, roasted sprouts, maple-glazed roast roots (883 kcal)

Slow-Roasted Celeriac Parcel (ve) (n) courgette ribbon, hasselback potatoes, sprouts, maple-glazed roast roots, Tenderstem™ broccoli, Romesco sauce (957 kcal)

SIDES

Pigs-In-Blankets £2 (423 kcal), Goose Fat Roast Potatoes £2 (270 kcal), Yorkshire Pudding (v) £2 (268 kcal), Cauliflower Cheese (v) £2 (313 kcal)

PUDDINGS

Christmas Pudding (v) with brandy sauce (509 kcal)

Burnt Orange & Rum Basque Baked Cheesecake (v) whipped cream, toffee sauce (647 kcal)

Chocolate & Orange Tart (ve) maple syrup (547 kcal)

Mince Pie Ice Cream Sundae (v) mince pie, brandy butter ice cream, salted caramel sauce, whipped cream, pomegranate, shortbread fingers (768 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.

Please confirm your menu choices at least 7 days prior to your booking if ordering from the Festive menu. If your booking is less than 7 days' away, your menu choices will be required within 48 hours of booking and at least 2 days prior to dining. No booking is confirmed until a deposit is received: £5 deposit per person if you are ordering from the Festive menu. If you need to cancel your booking please contact us ASAP as any meals not taken on the day may be charged unless 2 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.