



No Gluten Containing New Years Eve Menu

3 course set menu £42.99

Available from 7pm on 31st December.

All dishes on this menu use no gluten-containing ingredients. If you are ordering from this menu please highlight this to the team



STARTERS

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

King Prawn & Feta Risotto† pea & mint risotto, two glazed king prawns, crumbled feta (577 kcal)



MAINS

Hand-Carved Roast Turkey goose fat roast potatoes, mash, no gluten containing Yorkshire puddings, maple-glazed roast roots, Tenderstem™ broccoli, sprouts, turkey gravy (1339 kcal)

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

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



PUDDINGS

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

Spiced Crème Brûlée (v) (n) baked fig, white chocolate, raspberry & pistachio bark (539 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 by the 17th December 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 2022. 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.