

3 course set menu £21.99

Available from 9th November to 24th December. 2 courses also available for f, 19.99.

Starters

Caramelised Winter Veg Soup (v) cream, bloomer, butter. Vegan option available (ve) Bloody Mary King Prawn Cocktail† sourdough, butter, lettuce, Bloody Mary cocktail sauce Oak-Smoked Chicken Liver Parfait sourdough toast, fig, cranberry & date chutney Sautéed Creamy Garlic Mushrooms (v) bubble & squeak, Italian hard cheese, garlic cream sauce

Mains

Hand-Carved Roast Turkey

goose fat roast potatoes, sausage meat stuffing, pig-in-blanket, Yorkshire pudding, honey-roast carrots, glazed seasonal veg, gravy

Festive Hand-Pressed Beef Burger

sausage meat patty, Brie, streaky bacon, skin-on fries, cranberry BBQ sauce, sprout slaw, onion rings

Tomato & Basil-Crusted Cod Loin^{†^}

bubble & squeak, fine green beans, mussels in a shellfish bisque

Slow-Cooked Beef Bourguignon (£1 supplement)^

baby onion, bacon & red wine sauce, creamy mash, cabbage, roasted red onion, crispy shallot rings

Festive Nut Roast (v) (n)

Brie, cranberry sauce, roast baby potatoes, Yorkshire pudding, honey-roast carrots, glazed seasonal veg, gravy

Beetroot & Butternut Wellington (ve)

cranberry sauce, roast baby potatoes, seasonal veg, vegan gravy

Puddings

Christmas Pudding (v)^ Drambuie® & clotted cream sauce Gingerbread Cheesecake (v) golden chocolate pieces, whipped cream, toffee-flavour sauce Rich Chocolate & Kirsch Cherry Torte (ve) vanilla & coconut ice cream, maple-flavour syrup

Festive Berry Choux Bun mascarpone cream, mixed berries, whipped 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. †Fish dishes may contain bones and/or shell. ^Dish 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 at least 7 days prior to your booking if ordering from the Festive Fayre 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 Fayre 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, DEI4 3JZ. Drambuie® is a registered trademark.

