



# Festive Menu



Available from 15th November 2016 to 2nd January 2017  
(excluding 25th, 26th and 31st December)

2 course £17.99 • 3 course £20.99

## Starters

### Chorizo Bubble & Squeak

Savoy cabbage & potato cake topped with pan-fried chorizo and a free-range poached egg. Finished with a smoked chilli hollandaise sauce

### Pork Liver, Duck & Orange Pâté

Served with toasted bloomer bread and a sweet red onion chutney

### Roast Parsnip, Honey & Sage Soup (V)

Sprinkled with chives, served with malted baguette and butter

### Crayfish Cocktail

Crayfish tails with a Marie Rose sauce on baby gem lettuce and cherry tomatoes. Served with malted baguette and butter

## Mains

### Chef & Brewer Festive Burger

A 6oz steak burger topped with a 4oz British pork & cracked black pepper burger, grilled back bacon, melted Brie and cranberry sauce. Served in a brioche bun with chips and cranberry sauce

### Winter Roulade (V)

A roulade of red cabbage, apple & Brie served with roasted new potatoes, Yorkshire pudding, buttered sprouts, roasted carrots, honey-roasted parsnips and vegetarian gravy

### Oven-Roasted Cod Loin†

With a sage & onion crumb, served on roasted new potatoes, with buttered fine beans and a prawn & thermidor sauce

The below dishes are served with home-made goose fat roast potatoes, Yorkshire pudding, buttered sprouts, roasted carrots and honey-roasted parsnips

### British Hand-Carved Turkey

Served with sage, onion & cranberry stuffing, pig in blanket and gravy

### Slow-Cooked Rib of Beef (£2.00 supplement)

Served on the bone and with pig in blanket. Finished with a rich red wine sauce

### Pan-Fried Duck Breast

Finished with a rich red wine sauce

### Pan-Fried Lamb Rump (£2.00 supplement)

Served pink with a rich redcurrant & pancetta sauce

## Puddings

### Festive Fruit & Butterscotch Pudding

Laced with currants, raisins and cranberries, topped with a layer of butterscotch and served with brandy sauce

### Cheese & Biscuits (£1.00 supplement)

Brie, Stilton and mature Cheddar cheese with Kentish apple & cider chutney, cheese biscuits, apple and fresh grapes

### Gingerbread Cheesecake

A ginger biscuit base with layers of baked ginger cake, creamy cheesecake and ginger caramel. Topped with fondant icing and golden chocolate pieces

### Apple & Mince Pie Crumble

Layered Kentish Bramley apples with a spiced mince pie oat crumble, served with custard

### Triple Chocolate Brownie

A soft brownie with Belgian, milk and white chocolate chunks. Served with peanut butter ice cream and salted caramel sauce

**A children's Festive menu will be available**

**Please ask a member of our team for allergy advice**

Festive Menu is available between 15th November to 2nd January 2017, excluding 25th, 26th and 31st December 2016. A £5 per adult & £3 per child non-refundable deposit is required to be paid upon booking. No booking is confirmed until a deposit is received. Form of deposit payment accepted including American Express. Cancellations made with less than 24 hours' notice are liable for full payment for food. All pre-orders required within 48 hours of booking. This offer applies to the food options specified - substitutes are not allowed and are subject to availability. All prices inclusive of 20% VAT. We reserve the right to alter or amend the offer at any time.

(V) Suitable for vegetarians. † Fish dishes may contain bones. Please advise the team of any dietary requirements when ordering. Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team. All weights are approximate prior to cooking. All of our puddings are suitable for vegetarians. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all 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. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. Please ask your server before ordering if you are concerned about the presence of allergens in your food. Full allergen information is also available online at [www.chefandbrewer.com](http://www.chefandbrewer.com)