

CHRISTMAS MENU

£27.50 for two courses

£32.50 for three courses

Glass of Prosecco or No-secco on arrival £6

COLONEL FAWCETT

STARTERS

Smoked mackerel pâté, heritage beetroot, black pepper & lemon rye crackers (gf*)

Country pork, prune & pistachio terrine, spiced pear chutney, toast (gf*)

Roasted & spiced ironbark pumpkin soup, toasted seeds, sourdough (v*)

MAINS

Brined & roasted free range bronze turkey breast, pigs in blankets, sage & onion stuffing, cranberry sauce (gf*)

Braised rare breed Conwy Valley beef cheek, pigs in blankets, horseradish sauce (gf*)

Roast squash, sage, baby spinach & cheesy leek wellington (v*)

All the above served with roast potatoes, carrots & parsnips, braised red cabbage, creamed Brussels sprouts & chestnuts, gravy

Roast fillet of salmon, crushed Cornish potatoes, tenderstem broccoli, chive velouté (gf)

DESSERTS

Layered honey & marscarpone cake, mixed berry coulis

Dark chocolate delice, salted caramel, hazelnut praline, coffee ice cream (gf)

Mulled wine poached pear, candied apricots, honeycomb, coconut yoghurt (vegan, gf)

Vegan option available // gf can be made gluten free, please request

Tables of 8 or more are subject to 12.5% optional service charge // For full information regarding allergens, please ask a member of staff