COLONEL FAWCETT

Christmas set menu

Served mid November – 23rd December · Pre-order only

two courses £39 / add a third for just £9

Choose any two courses, or treat yourself to all three (£48)

Vegan & gluten-free choices on every course

Starters

Pork & duck rillettes *gf available*
Slow-cooked and potted, with cornichons & toast

Salt cod brandade *gf*
Whipped salt cod & smoked potato, garlic cream, crispy leeks

Truffled artichoke salad *vg, gf*
Mixed artichokes, lamb's lettuce, fine herbs

Mains

Roast Norfolk bronze turkey *gf available*
Free range turkey breast & leg, sage, onion & pork stuffing, pig in blanket, roast potatoes, Brussels sprouts, braised red cabbage, honey roast parsnip, glazed carrots, greens

Wild rice & cashew nut roast *vg, gf*
Roast potatoes, Brussels sprouts, braised red cabbage, honey roast parsnip, glazed carrots, greens

Peppered venison haunch
Turnip & potato pie, winter greens, gin & juniper jus

Pumpkin & mozzarella pithivier *v*
Ironbark pumpkin & Laverstock Farm mozzarella pie, winter greens, smoked almond dressing

Desserts

Christmas pudding *vg, gf available*
With brandy sauce

Pear & almond upside-down cake *v*
Honey ice cream

Dark chocolate fondant *v*
Hazelnut ice cream

v – vegetarian, vg – vegan, gf – gluten free, gf available – gluten free option offered
Pre-orders required · £10 deposit per person · 10% discretionary service
Please tell us about any allergies when booking – full allergen information on request
thecolonelfawcett.co.uk · info@thecolonelfawcett.co.uk · 020 7267 9829

Christmas crackers will be provided for all guests!