

CHRISTMAS 2025 SET MENU

£35.5 two courses/ £43 three courses

Starters

Country pork terrine, mustard (gf)

Smoked mackerel pate, sourdough, pickled cabbage (gf w/out bread)

Salt baked beetroot & kohlrabi, goat's curd, apple, walnut & sage (v)

Mains

Turkey, cranberry, all the trimmings (gf)

Dry-aged beef rump, horseradish, all the trimmings (gf, £3.0 supplement)

Lentil & walnut stuffed pumpkin, all the trimmings (vegan)

Five spice pork belly, apple sauce, all the trimmings (gf)

All the above served with roast potatoes, braised red cabbage, carrots, parsnip puree, Brussels sprouts (gf, vegan)

All meat mains also served with a pig in blanket

Desserts

Christmas pudding, cream (v/vegan)

Dark chocolate ganache, hazelnuts, smoked salt (vegan)

**British, free range meat from H.G Walter
Fish from Daily Fish
Seasonal fruit & veg from Yes Chef**

**Pre orders required two weeks in advance
Most dietary requirements catered for,
please email
info@thecolonelfawcett.co.uk**