



PRIVATE DINING FEASTING MENUS

Served family-style on large sharer plates

Menu 1 £55

Partridge, Pheasant & Pear Terrine, Pickled Vegetables (gf)

Dill & Mustard-Cured Salmon, Salmon Rilette, Pickled Cucumber (gf)

Saddle of Elwy Valley Lamb, Spinach & Wild Mushrooms, Madeira Sauce (gf)
(Dauphinoise Potatoes & Seasonal Greens)

Sticky Date Pudding, Toffee Sauce, Clotted Cream (v)

Caramelised Apple Tart, Black Treacle Ice Cream (v)

Add British cheese course £5

Coffee & Petit Fours included

Menu 2 £65

Roast Scallops, Apple & Onion Puree, Crispy Black Pudding

Smoked Duck, Confit Duck & Chicory Salad, Honey & Orange Vinaigrette (gf)

Fillet of Hereford Beef Wellington, Marsala & Truffle Sauce
(Whipped Potatoes & Garlic Spinach)

Chocolate Steamed Pudding, Hot Chocolate Sauce (v)

Pear Crumble, Pear William Cream (v)

Add British cheese course £5

Coffee & Petits Fours included

VEGETARIAN OPTIONS: Vegetarian options are available on request.

Prices may vary and portions will be served individually rather than sharing style.

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries or dietary requirements, please contact us in advance, and we will make sure you are provided for.
A discretionary service charge of 12.5% will be added to your bill.*

v ~ vegetarian gf ~ gluten free n ~ contains nuts

The FALCON

enquiries@falconrestaurant.co.uk falconrestaurant.co.uk   @thefalconrestaurant