



CHRISTMAS MENU £45

Celeriac Soup, Roasted Hazelnut & Thyme Butter (gf/n)

Dill & Mustard-Cured Wild Salmon, Fennel & Confit Lemon Salad (gf)

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

Riseley & Potato Pie, Braised Rainbow Chard (v)

Roast Lemon Sole, Brown Shrimp & Caper Butter (gf)

Solitaire Farm Pork Loin, Apple & Chestnut Stuffing, Roast Squash, Apple Brandy Sauce (n)

(Seasonal vegetables served for the table)

Honey Panna Cotta, Cinnamon Poached Rhubarb (gf)

Baked Braeburn Apple, Mincemeat Ice Cream (gf)

Steamed Date Pudding, Toffee Sauce, Clotted Cream

Add British cheese course £5

Coffee & Petits Fours included

*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

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