

Christmas Fayre at The Falcon

2 Courses £13.95 or 3 Courses £18.95 Carvery served 2nd - 24th December Monday to Saturday 12-2pm & 5-8pm

----- Starters

GARLIC MUSHROOMS (V) Sauteed mushrooms in a garlic cream sauce and served on a warm toasted ciabatta

> **VEGETABLE BROTH** Served with a warm crusty roll & butter

PRAWN COCKTAIL Prawns bound in Marie-rose sauce on a bed of mixed leaves

----- Desserts ------

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

WHITE CHOCOLATE & BAILEYS CHEESECAKE

GINGERBREAD LAYER CAKE

TERRYS CHOCOLATE ORANGE CAKE

3 SCOOPS OF KELLYS ICE CREAM

Mains

CHOICE OF TRADITIONAL FESTIVE ROASTS FROM OUR CARVERY:

ROAST TURKEY

ROAST SILVERSIDE OF BEEF

FESTIVE GLAZED GAMMON

Served with yorkshire pudding & stuffing balls.

Help yourself to fresh seasonal vegetables, potatoes and gravy

MATURE CHEDDAR AND RED ONION TART (V) (GF)

Puff pastry filled with mushrooms, spinach and tangy blue cheese.

Help yourself to fresh seasonal vegetables, potatoes from our carvery

Childrens Menu - 2 Courses £9.95 or 3 courses £13.95

Starters

VEGETABLE DIM SUM VG

PRAWN COCKTAIL

CHICKEN GOUJONS

HALLOUMI STICKS WITH A SWEET CHILLI SAUCE

Desserts

CHRISTMAS SUNDAE

GINGERBREAD MAN BISCUIT

Dairy ice cream, chocolate sauce, topped with a reindeer.

CARAMEL SNICKERDOODLES

Mains

TRADITIONAL ROAST BEEF OR TURKEY DINNER

Served with a homemade Yorkshire Pudding, pigs in blankets, freshly steamed seasonal vegetables, baby boiled and roast potatoes

FOOTLONG PIG IN BLANKET

Served on a bed of mashed potato with Yorkshire pudding, peas and gravy

SALMON

Pan fried, drizzled with butter sauce, served with mash & peas



Christmas Day

at The Falcon



£59.95 per person; £29.95 kids under 12 & kids under 3 are free First Seating Served 12pm - 2.30pm & Second Seating 2.30pm - 5pm

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HAM BROTH Served with herby dumpling

PRAWN AND AVOCADO COCKTAIL

North Atlantic prawns bound in a Marie Rose sauce on a bed of crisp lettuce and avocado

DEEP FRIED CAMEMBERT

Served with a salad garnish and festive dip

FESTIVE DUCK LIVER PATE

With red onion marmalade & served with ciabatta bread and butter

HONEYDEW MELON AND FIGS

Drizzled with dark fruit compote (V)

Mains

CHOICE OF FESTIVE ROASTS FROM OUR CARVERY: Served from our carvery with freshly steamed seasonal vegetables, roast and new potatoes, homemade Yorkshire pudding and gravy

TRADITIONAL ROAST TURKEY WITH SAGE AND ONION STUFFING TRADITIONAL ROAST BEEF ROAST PORK WITH CRACKLING FESTIVE GLAZED GAMMON

> SEABASS RISOTTO Grilled seabass with creamy pea and sage risotto

MUSHROOM AND STILTON WELLINGTON (V)

Mushroom, spinach and tangy blue cheese wrapped in puff pastry



TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

WHITE CHOCOLATE AND AMERETTO

CHEESECAKE

WHITE CHOCOLATE PENGUIN CAKE

RED VELVET CAKE

3 SCOOPS OF KELLYS ICE CREAM

CHEESE BOARD

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	Soup	Prawn Cocktail	Camembert	Duck Liver Pate	Honeydew Melon	Turkey and Stuffing	Roast Beef	Roast Pork	Gammon	Seabass	Mush & Stil Wellington (V)	Christmas Pudding	White Chocolate	Ice Cream	Penguin Cake	Red Velvet	Cheeseboard		
NO. OF ADULTS MEALS																			
NO. OF KIDS MEALS				Γ		Γ		Γ				Γ	Γ	Γ	Γ	Γ	Γ		



Food Served 12pm - 8pm £19.95 per person (Normal menu also available)



VEGETABLE BROTH Served with a warm crusty roll & butter

PRAWN & AVACADO COCKTAIL North Atlantic prawns bound in a Marie Rose sauce With red onion marmalade served with on a bed of crisp lettuce and avacado

DEEP FRIED CAMEBERT Served with a salad garnish and festive dip

FESTIVE PATE ciabatta bread and butter

Mains

CHOICE OF FESTIVE ROASTS FROM OUR CARVERY: Freshly steamed seasonal vegetables, mash, roast and new potatoes, Yorkshire pudding and gravy

TRADITIONAL ROAST TURKEY WITH SAGE AND ONION STUFFING **TRADITIONAL ROAST BEEF FESTIVE GLAZED GAMMON**

> SEABASS RISOTTO Grilled seabass with creamy pea and sage rissotto

MUSHROOM AND STILTON WELLINGTON V

Mushroom, spinach and tangy blue cheese wrapped in puff pastry



TRADITIONAL CHRISTMAS PUDDING WITH **BRANDY SAUCE**

WHITE CHOCOLATE AND AMERETTO

CHEESECAKE

WHITE CHOCOLATE PENGUIN CAKE

RED VELVET CAKE

3 SCOOPS OF KELLYS ICE CREAM

CHEESE BOARD