



# THE FALCON

HOTEL, RESTAURANT & BAR

## Christmas Day

### Chef's Amuse-Bouche

#### Starters

**Wild Mushroom & Chestnut Soup** V bread, butter

**Salmon Gravdlax** gremolata dressed salad

**Goose & Duck Terrine** plum & port chutney, toasted brioche

**Stilton & Red Onion Tart** V grape & pecan salad,

#### Mains

**Roast Turkey** slow braised thigh, cranberry & chestnut stuffing, roast gravy and all the trimmings

**Slow Braised Blade of Beef** wild mushrooms, pancetta, champ mash, baby onions, red wine jus

**Cod & Smoked Trout En Croute**, boulangerie potatoes, Shredded sprouts, leeks, white wine cream sauce

**Vegetable & Nut Roast** V pecan crumb, roast potatoes, gravy

#### Dessert

**Christmas Pudding** Brandy sauce, chocolate ganache

**White Chocolate & Mint Mousse**, florentines

**Pear & Cherry Frangipane**, stem ginger ice cream

**Raspberry & Rose Water Parfait**, lemon verbena shortbread

#### Cheese

**Mr Moydens Cheese Board** Homemade butter, chutney, quince jelly, rye wafers

**Tea or Coffee with handmade petit fours**

£75.00 per head, Children up to 12 £35.00 per head  
£20 per head deposit is required at time of booking with the balance settled by the 20<sup>th</sup> December