



Make it a December to Remember

It's the most wonderful time of the year at The Falcon.

Our famously friendly welcome means you'll be feeling festive as soon as you arrive. As always our Festive Fayre Menu and Christmas Day Menu have been especially created to offer you the finest fresh produce, cooked with care and served with pride.

We look forward to greeting you!

❄️ New Years Eve ❄️

Twinkle twinkle you little stars!

New Year's Eve Lunch 12pm - 5pm

Join us to welcome 2018. This year we have live music and a very special buffet.

New Year's Eve Party
with live music 8pm - 1am
Tickets £20 including buffet & entertainment.

Festive Opening Hours

1st December to 24th December
27th December to 30th December
Open All Day

Christmas Day 12pm - 6pm

Boxing Day 12pm - 11pm

New Year's Eve Lunch 12pm - 5pm
New Year's Eve Party with live music 8pm - 1am



All our food is prepared with fresh ingredients by our chefs in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients - if you have a food allergy, please let us know at the time of booking.

V = Suitable for vegetarians. GF = Gluten Free
Fish may contain bones.

*Add Tea and Coffee does not include Coffee with alcohol.

Our menus are prepared in advance and may be subject to change or variation before the date of your booking. We will notify you of any changes to the menus no later than 24 hours before your booking.

All prices include VAT at the current rate.

Tel: 01926 484281

Email: functions@thefalconathatton.com

www.thefalconathatton.com



THE FALCON
AT HATTON

Make it a December to Remember

Christmas At The Falcon



Festive Menus



THE FALCON
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Make it a December to Remember

* Festive * Fayre Menu

From **£19.95 2 courses, £23.95 3 courses**



. TO START .

- A warming Roasted Pumpkin, Carrot and Chilli Soup (V, GF on Request)**
with Crème Fraiche, Root Chips and a Rustic Roll
- Oak Smoked Salmon (V, GF)**
with Picked Candied Beetroot and a whipped Horseradish Cream
- Breaded Goats Cheese Fritter (V)**
with a Rocket Salad and Red Onion Jam
- Hand Pulled Chicken Terrine**
with a Cranberry Sauce and Crostini



. MAINS .

- Hand-carved Traditional Roast Turkey Breast**
with Festive stuffing, mini Pigs in Blankets, Roast Potatoes and Winter Roasted Vegetables
- Blade of Beef (£2.00 supplement)
12 hr Slow Cooked in Wychwood 12 Drummers Ale™**
with a Horseradish Mash and a Pancetta, Pearl Onion, Taylors Port™ and Rosemary Jus
- Festive Wellington (V)**
A Homemade Vegetarian Wellington with Butternut, Mushrooms, Spinach and Blue Cheese with Winter Roasted Vegetables
- Roasted Salmon Fillet (V, GF)**
Served with Braised Fennel, Baby Potatoes and a Lemon and Dill Sauce



. DESSERTS .

- Our Special Individual Falcon Christmas Pudding (V)**
with a warm Brandy Crème Anglaise
- Homemade Orange and Chocolate Bread & Butter Pudding (V)**
with a warm Brandy Crème Anglaise
- Trio of Mini Chocolate Desserts (V)**
Dark Chocolate Mousse, White Chocolate & Raspberry Mousse and a Chocolate & Orange Tartlet
- A Cheese Board Selection (£1.50 supplement)**
A selection of British Favourites including a Worcester Gold Cheddar, Cropwell Bishop Stilton, Croxton Manor Brie with Festive Chutney, Grapes, Celery and Biscuits

Add Tea or Coffee and a Mince Pie (£2.00 supplement) *

👑 Christmas 👑 Day Menu

5 Courses £79.95 Adults, £45.95 Children

Chef's Amuse Bouche



. TO START .

- A warming Roasted Pumpkin, Carrot and Chilli Soup (V, GF on Request)**
with Crème Fraiche, Root Chips and a Rustic Roll
- Pan Seared Scallops (GF)**
with Smoked Pancetta Lardons, Crispy Sage in a White Wine and Cream Sauce
- Confit Duck Rilette (V, GF on Request)**
with Melba Toast and a Spiced Winter Plum Chutney
- Whipped Goats Cheese Mousse (V, GF on Request)**
with Sweet Pickled Candied Beetroot, Roasted Beetroot Puree and Black Pepper Crostini



. MAINS .

- Hand-carved Traditional Roast Turkey Breast**
with Festive stuffing, mini Pigs in Blankets, Roast Potatoes, Winter Roasted Vegetables and Buttered Green Beans
- Slow Cooked Lamb Shoulder (GF)**
with Herb Crushed Baby Potatoes, Roasted Celeriac, a Butternut Squash Puree, Taylors Port™ and Rosemary Jus
- Pumpkin Pithivier (V)**
A Homemade Pithivier filled with Roasted Pumpkin, Wild Mushroom, Chestnuts and Spinach with Winter Vegetables, Cavolo-Nero and a Roasted Vine Tomato broth
- Pan Roasted Hake Fillet (GF)**
with Parmentier Potatoes, Purple Sprouting Broccoli, Crispy Pancetta and a Lemon and Herb Butter Sauce



. DESSERTS .

- Our Special Luxury Falcon Christmas Pudding (V)**
A rich moiBt pudding laced with Cider, Rum, Sherry and Brandy, topped with an Orange Slice with a warm Brandy Crème Anglaise
- Rich Chocolate and Raspberry Torte (V)**
with a Raspberry Sorbet and a Spiced Winter Compote
- Maple and Bourbon Pecan Tart (V)**
with a Maple and Walnut Icecream
- A Selection of British Cheeses (£2.50 supplement)**
A selection of British Favourites including a Worcester Gold Cheddar, Cropwell Bishop Stilton, Croxton Manor Brie with Festive Chutney, Grapes, Celery and Biscuits.

A selection of Petit Fours served with Tea or Coffee

Booking Form

· PAYING YOUR DEPOSIT ·

FESTIVE FAYRE MENU

We require a £10 per head deposit per person to confirm your booking. If you would like to pay your deposit by credit or debit card please either visit the Falcon or call the restaurant duty manager directly on 01926 484281. Deposits are non-refundable once paid.

Our Festive Fayre Menu is available from 1st-24th & 28th-31st December. All meals are prepared fresh in our own kitchens and therefore a pre-order is required a minimum of 5 working days in advance of your booking. Please use this leaflet for your pre-order.

Festive Lunch - 12pm until 4pm

3 Courses £23.95 / 2 courses for £19.95

Festive Dinner - 6pm onwards

3 Courses £27.95 / 2 courses for £23.95

Children's Portions

Festive Lunch 3 Course 14.95 / 2 Course 12.95.

Festive Dinner 3 Course 17.95 / 2 Course 14.95

CHRISTMAS DAY MENU

Bookings for Christmas Day are taken by phone or in the pub only. A £10 deposit per person is required for all Christmas Day bookings. Deposits are non refundable once paid. Pre-orders for all guests must be received by us no later than 16th December 2017. Please note that full payment of your Christmas Day booking is required by 20th December 2017 or your table may be released to other enquirers.

Christmas Day Menu - 12pm - 3pm & 3.30pm - 6.30pm

Pre-order from our specially selected wines, we'll have them ready at your table. Please select below.

JACK RABBIT PINOT GRIGIO £17.25	QTY
SANTA HELENA SAUVIGNON BLANC £17.25	QTY
JACK RABBIT SHIRAZ £17.25	QTY
FISH HOEK MERLOT £17.25	QTY
CANALETTO PINOT GRIGIO ROSE £17.25	QTY
CANALETTO PROSECCO £23.50	QTY
MOET CHANDON IMPERIAL BRUT £50.00	QTY

Name

Phone no. No of guests

Email

Booking date Time

Special dietary requirements