

CHRISTMAS DAY

At The Falcon

Thursday 25th December 2025

FOR THE TABLE

Papadum with chutney / bread rolls with butter

STARTERS

Mushroom ki Galouti

Delicate Lucknowi kebabs crafted from minced mushrooms & aromatic spices, saffron, cashewnut & brown onion paste, cooked to perfection for a melt-in-the-mouth experience | GF | D | N | V

Jalapeno Chicken Tikka

Chicken is marinated in a rich blend of yogurt, aromatic spices, garlic, ginger & fresh jalapeños | GF | D

Melon Seeds Sheek Kebab

Minced meat is marinated with aromatic spices, garlic & ginger, then mixed with coarsely ground melon seeds that add a delicate texture & a hint of richness, grilled in tandoor | GF

Kurkure Jinga

Popular Indian appetizer where prawns coated in a spiced batter & deep-fried until golden & crunchy

Peppers & Tomato Soup

Served with ciabatta bread & butter | D | V

Chicken Liver Pâté Laced with Scotch Whisky

Served with red onion chutney, dressed leaves, toast & balsamic reduction | GF* | D

Classic Cray Fish & Prawn Mayorosé

A refined twist on the traditional British prawn cocktail, combining sweet, tender crayfish tails with succulent prawns, all enveloped in a creamy, tangy sauce | GF*

MAINS

All Indian mains served with Pulao Rice & Butter Naan

Lamb Chettinad

South Indian dish from the Chettinad region of Tamil Nadu, made with a freshly ground masala of roasted spices, black pepper, curry leaves & coconut | GF

Falcon Butter Chicken

Chicken breast pieces marinated with spices, yogurt, roasted & served with buttery tomato & cashew nut sauce | GF | D | N

Paneer Khurchan

A popular North Indian dish made with Indian cottage cheese, sautéed with a mix of onions, tomatoes, bell peppers & aromatic spices | GF | D | V

Jinga Mirchi Ka Salon

A rich aromatic gravy made with peanut, coconut & sesame finished with tamarind pulp | GF | N | V

Salmon with Dill Butter Sauce

Served with wilted cherry tomatoes, sautéed asparagus & crispy saffron potatoes | GF | D

Nutless Roast

Served with roasted med veggies, cauliflower cheese, herb dressed leaves & vegetarian gravy | D* | V

Roast Turkey

Served with winter roast veggies, roast potatoes, cauliflower cheese, pig in blanket & gravy | GF* | D

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce or vanilla ice cream | V | N | D | VE*

Ras Malai

Soft & sweet paneer dumplings soaked in saffron & cardamon flavoured milk | D | N

Classic Chocolate Dome

Served with chocolate sauce & berries | D

Gluten Free Vegan Cheesecake

A gluten free biscuit base topped with a sweet vegan cheesecake style topping | V | VE | GF | D

Selection of Ice Cream | D

Selection of Vegan Ice Cream or Sorbet | VE

Vanilla / Chocolate / Strawberry / Salted Caramel

JOIN US FOR A CHRISTMAS CELEBRATION

3 Courses: £99pp – including a free welcome drink*

(glass of prosecco, or glass of house red or white wine)

Pre-booking Required*

Call 01926 484281 or scan this QR code to book online



V - Vegetarian | VE - Vegan | VE* - Can be made | GF - Gluten Free | GF* - Can be made
D - Contains Dairy | DF* - Can be made | N - Contains Nuts

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.

*Terms & conditions apply, deposit and pre-order required.

CHILDREN'S CHRISTMAS DAY

At The Falcon

Please select one option from each course

STARTERS

Cream of Tomato Soup

Served with ciabatta bread & butter | D | V

Chicken Popper Bites | GF | D

Crispy Fried Mozzarella Sticks | D | V

Carrot & Cucumber Sticks

Served with mint yoghurt dip | D | V

MAINS

Kid's Roast Turkey

Served with winter roast veggies,
roast potatoes, cauliflower cheese,
pig in blankets & gravy | GF* | D*

Mini Fish

Served with chips & beans

Chicken Goujons

Served with chips & beans

Kid's Butter Chicken

Served with pulao rice | GF | D | N

Kid's Butter Paneer Makhani

Served with plain naan | GF | D | N | V

Kid's Mini Burger with Gourmet Chips

Chicken / Beef /

Chef's Special Aloo Tikki | V | VE

DESSERTS

Warm Chocolate Brownie

Served with vanilla ice cream | D | GF

Christmas Pudding

Served with custard | D | V

Kid's Ice Cream | D | V

Vegan Ice Cream | V | VE

Vanilla / Chocolate

Strawberry / Salted Caramel



3 Courses: £45pp

For children 12 years old and under

(includes fruit juice or fruit shoot)

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