

Christmas Day

At The Falcon

~ FOR THE TABLE ~

Papadum with chutney / bread rolls with butter

~ STARTERS ~

Beetroot Galouti Kebab | V | D | N | GF*

Melt-in-the-mouth kebabs crafted with roasted beetroot, aromatic spices & herbs, delicately pan-seared to perfection, a traditional Awadhi delicacy served with ultra tawa paratha

Chicken Tikka Trilogy | GF | D | N

A tasting plate of three tandoori chicken styles:

- **Murg Malai Tikka** – Creamy, mildly spiced chicken tikka, grilled to perfection
- **Achari Chicken Tikka** – Succulent chicken marinated in tangy pickling spices
- **Angara Smoked Chicken Tikka** – Chargrilled chicken tikka with a bold smoky flavour & aromatic spices

Roasted Butternut Squash & Sage Soup | D | N | V | GF*

Served with Buttered Crusty ciabatta

Hariyali Lamb Chop | GF | D

Tender lamb chops marinated with fresh mint, coriander, yogurt, herbs & aromatic spices, then chargrilled to perfection

Kasundi Salmon Tikka | GF | D

Succulent salmon marinated in tangy kasundi mustard, creamy yogurt, lemon & aromatic Indian spices, then chargrilled for a smoky, delicately spiced finish

Duck Liver & Pork Pâté with Orange & Cognac | GF* | D

Served with red onion chutney, dressed leaves, toast & balsamic reduction

Avocado & Prawn Cocktail | GF* | D

A refined twist on the traditional British prawn cocktail, combining crushed avocado with succulent prawns, Marie Rose dressing

~ MAINS ~

All Indian mains served with Pulao Rice & Butter Naan

Nawabi Nalli Gosht | GF | D | N

A luxurious, melt-in-the-mouth curry inspired by the grand kitchens of the Nawabs of Lucknow, slow-braised lamb shank cooked in the traditional Awadhi style with aromatic whole spices, ginger, garlic, saffron & rich royal herbs

Murg Lababdar | GF | D | N

A classic North Indian favourite with char-grilled chicken cooked in a rich tomato & onion gravy with butter, cream, cashew, ginger, garlic & aromatic spices

Dum Pukht Subz | V | D | GF* | N

Seasonal vegetables & paneer slow-cooked on Dum with yoghurt, saffron, cashew, aromatic spices & fresh herbs for a rich Awadhi-inspired vegetarian delicacy

Teriyaki Glazed Grilled Salmon | GF | D

Grilled salmon fillet glazed with a rich teriyaki sauce, served with crushed new potatoes, tender Brussels sprout, carrots, sesame greens & a light soy-ginger dressing

Mumbai Koliwada Prawn Masala | N | GF

Succulent king prawns inspired by the coastal flavours of Mumbai's Koli fishing community, cooked with roasted coriander, cumin, chilli, turmeric, garlic, ginger, curry leaves, coconut & traditional coastal spices

Roast Turkey | GF* | D

Served with winter roast veggies, roast potatoes, cauliflower cheese, pig in blankets & gravy

Chestnut Roast | V | VE* | GF

Served with roasted med veggies, cauliflower cheese, herb dressed leaves & vegetarian gravy

Butternut Squash Wellington Slice | V | VE* | D

Served with roasted med veggies, cauliflower cheese, herb dressed leaves & vegetarian gravy

~ DESSERTS ~

Ras Malai | N | D

Soft & sweet paneer dumplings soaked in saffron & cardamom flavoured milk

Lemon Tart | D

Served with ice cream

Traditional Christmas Pudding | D

Served with brandy sauce or vanilla ice cream

Gingerbread Cheesecake | D

Served with vanilla ice cream

Coconut Milk Ice Cream in Shell

Orange sorbet in Orange skin

Join us on Friday 25th December 2026
3 Courses: £99pp – including a free welcome drink*

Pre-booking & Pre-order Required*

Call 01926 484281 or scan the 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

*T&Cs apply. Deposit and pre-order required to secure booking. Welcome drink is a choice of a glass of prosecco, or glass of house red or white wine.

Please advise a member of the team if you have any allergies we may need to be 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.

Children's Christmas Day

At The Falcon

Please select one option from each course

~ STARTERS ~

Cream of Tomato Soup | D | V

Crispy Chicken Strips | D

Golden Mac & Cheese Bites | D

Carrot & Cucumber Sticks with Mint Yoghurt Dip | D | V | VE*

~ MAINS ~

Kid's Roast Turkey | GF* | D*
Served with winter roast veggies, roast potatoes, cauliflower cheese, pig in blankets & gravy

Kid's Butter Chicken | GF | D | N
Served with pulao rice or butter naan

Kid's Fish Cakes | D
Served with chips & creamy herb dip

Kid's Butter Paneer Makhani | GF | D | N | V
Served with pulao rice or butter naan

Kid's Sausage, Mash & Gravy
Served with mash & peas

Kid's Burger
Chicken / Beef / Chef's Special Aloo Tikki | V | VE
Served with chips & coleslaw

~ DESSERTS ~

Warm Chocolate Fondant | D | GF
Served with vanilla ice cream & chocolate sauce

Christmas Pudding | D | V
Served with custard

Duo of Ice Cream | D | V
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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