

Festive Menu

At The Falcon

Available from 23rd November 2026 – 8th January 2027

(excluding 24th, 25th, 31st December 2026 & 1st January 2027)

~ FOR THE TABLE ~

Papadum with chutney / bread rolls with butter

~ STARTERS ~

Prawn 65 | GF

Succulent prawns marinated with chilli, ginger, garlic, curry leaves & aromatic South Indian spices, coated & fried until crisp

Bhatti Da Murg | GF | D

Punjabi-style tandoori chicken marinated with yoghurt, ginger, garlic & roasted spices, cooked in the clay oven for a smoky finish

Carrot & Butternut Soup | D | V

Roasted carrots & butternut squash, simmered with aromatic herbs & spices

Falcon's Special Hara Bhara Kebab | D | V

Spinach, peas & potato patties blended with aromatic spices, herbs & green chilli, lightly crisped & served with mint chutney

Duck Liver & Pork Pâté with

Orange & Cognac Liqueur | D | GF | N

A velvety duck liver pâté, delicately balanced with the brightness of orange zest & a hint of citrus sweetness

Wild Mushroom on Toasted Garlic Ciabatta | D | V

Sautéed wild mushrooms with garlic & fresh herbs sauce, served on toasted garlic ciabatta

~ MAINS ~

All Indian mains served with Pulao Rice & Butter Naan

Champaran Handi Gosht | GF

A traditional Bihari speciality of tender lamb slow-cooked with mustard oil, garlic, onions, whole spices & aromatic herbs, creating a rich, deeply flavoured curry

Malvani Fish Curry | GF

Authentic coastal fish curry from Maharashtra, prepared with coconut, Malvani spices, chilli & aromatic herbs

Pahadi Murg | GF | D

An authentic Uttarakhand speciality of tender chicken cooked with mountain spices, jakhya, coriander, cumin, ginger & garlic for a rustic Himalayan flavour

Paneer Rara Masala | GF | D | N | V

Soft paneer cooked with spiced grated paneer, onions, tomatoes, ginger, garlic & aromatic North Indian spices for a rich Punjabi-style curry

Grilled Fillet of Seabream | GF

Grilled sea bream fillet served with crushed new potatoes, tender stem broccoli, asparagus & a delicate tarragon cream sauce

Butternut Kale & Apricot Roast | GF | V | VE*

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

Vegan Sausage Roll | D | V | VE*

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

Roast Turkey | D* | GF*

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

~ DESSERTS ~

Christmas Pudding | V | VE | N

Served with brandy sauce

Ras Malai | N | D

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

Chocolate Truffle Torte

Served with fresh raspberries & chocolate sauce

Raspberry White Chocolate Cheese Brulee | GF | VE | V

A gluten free biscuit base topped with a sweet vegan cheesecake style topping

A Selection of Ice Cream | D

Rum & Raisin / Coconut / Belgian Chocolate / Vanilla / Strawberry Clotted Cream / Sorbet

Join us for a Christmas Celebration

2 Courses: £32pp | 3 Courses: £36pp

9+1 OFFER: Book a group of 10 or more & the 10th person eats FREE*

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. 9+1 Offer applies to festive bookings of 10 people or more, between 23.11.26 to 08.01.27, excluding 24.12.26, 25.12.26, 31.12.26 & 01.01.27. 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 Festive Menu

At The Falcon

Please select one option from each course

~ STARTERS ~

Cream of Tomato Soup | D | V
Crispy Chicken Poppers Bites | D | GF

Garlic Bread | D | V
Cheesy Garlic Bread | D | V

~ 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 with rice or naan

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

Chicken Goujons
Served with chips & beans

Kids Mini Burger with Gourmet Chips
Chicken / Chef's Special Aloo Tikki | V | VE

~ DESSERTS ~

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

Cheesecake of the Moment | D

Duo of Ice Cream | D
Vanilla / Chocolate / Strawberry



2 Courses: £16pp | 3 Courses: £20pp
For children 12 years old and under
(includes fruit juice or fruit shoot)

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.