

Easter Sunday Roast

At The Falcon

APPETISERS

Black Pudding & Chorizo Bon Bons

Served with young leaves & lemon caper mayo

Whipped Goats Cheese

Burnt figs, walnuts & elderflower dressing

Duo of Salmon

Oak salmon & sweet chilli roasted, shaved fennel, grapefruit segments salad

Warm Garlic Mushroom Toasted Ciabatta

Garlic mushroom sauce served on ciabatta

Chicken Liver Pâté laced with Scotch Whisky

Served with red onion chutney, dressed leaves & ciabatta crostini

MAIN COURSES

***Served with roast potatoes, cabbage, leeks, green beans, cauliflower cheese, sage stuffing & Yorkshire pudding*

****Roast Leg of Lamb | **Roast Sirloin of Beef | **Roast Loin of Pork | **Roast Chicken Breast**

Butternut Squash Ravioli

Served with sage butter cream

Pan-seared Seabass

Served with herb crushed potatoes, sautéed green beans & olive sauce

Beetroot & Butternut

Squash Wellington

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

SIDES

Please note that sides are charged as an extra to the set menu price

Countryside+£4.50
Breads to Share

Parmesan &+£4.00
Rosemary Chips

Cauliflower+£4.00
& Cheese

DESSERTS

Sticky Toffee Pudding

Served with toffee sauce & ice cream

Chocolate Brownie

Served with maple syrup & ice cream

Cheesecake of the Moment

Ask the team for the cheesecake flavour of the moment

Easter Sundae

HAPPY EASTER – SUNDAY 31ST MARCH

2 courses - £24.50pp | 3 courses - £30pp

Children's Main Course - £14.50pp (under 12 years old)

PRE-BOOKING REQUIRED: 01926 484281



THE FALCON
AT HATTON

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.