

# Father's Day Menu

## At The Falcon

### STARTERS

#### Nariyali Jinga

Prawns marinated in Indian spices, coated with coconut & crispy panko breadcrumbs, deep-fried to golden perfection & served with mango, mint tandoori mayo

#### Sufiyani Murg Tikka

Tender chicken breast marinated in cream, yogurt, cheese, dill leaves, cashew & mild aromatic spices, chargrilled for a rich Mughlai flavours | D | N | GF

#### Breaded Brie

Served with cranberry chutney & salad | D | V

#### Duck Liver & Pork Pâté Orange & Cognac Liqueur

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

#### Warm Garlic Mushrooms Toasted Ciabatta

Garlic mushroom sauce served on ciabatta | D | V

#### Crispy Matar Tikki

Crisp golden patties made with spiced green peas & potatoes, served with a flavourful blend of herbs & mild spices | V | VE

### MAIN COURSES

*Indian main courses are served with pulao rice & plain naan*

#### Lamb Rogan Josh

Slow-cooked lamb in a rich Kashmiri curry infused with aromatic spices, tomatoes & a deep, warming flavours | GF

#### Mixed Seafood Masala

A flavourful medley of prawns, fish, & mussels cooked in a rich tomato-onion masala with aromatic Indian spices | GF

#### Butter Chicken

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

#### Badami Shahi Paneer

Soft paneer cooked in a luxurious almond & cream-based gravy, delicately spiced with rich Mughlai flavours | N | D | GF | V

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

D\* | GF\*

~ Roast Lamb ~

~ Roast Sirloin of Beef ~

~ Roast Loin of Pork ~

~ Roast Chicken ~

#### Pan-seared Sea Bass

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

#### Nut Free Roast

Served with med veggies, cauliflower cheese, herb dressed leaves & veg gravy | V | VE\*

### DESSERTS

#### Salted Pistachio Semifreddo

Creamy frozen pistachio dessert with a delicate salted finish, smooth texture & rich nutty flavours | N | D | V

#### Biscoff Cheesecake

Served with strawberry sauce | D | V

#### Sticky Toffee Pudding (V, D)

Served with homemade toffee sauce & ice cream | D | V

#### Gulab Jamun

Warm milk based dumplings with flavours of cardamom & saffron, served with vanilla ice cream | N | D | V



## FATHER'S DAY – SUNDAY 21st JUNE

2 courses - £32pp | 3 courses - £38pp

Children's Main Course - £16pp (under 12 years old)

Pre-booking required: 01926 484281

Please note that our Father's Day Menu will be the only menu available on the day.

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.

# KID'S MENU

## At The Falcon

### Beverages

Fruit Shoot.....	£2.20	J20.....	£3.70
(Orange / Black Currant)		(Apple & Mango / Orange & Passion Fruit / Raspberry & Apple)	

### Mains

Chicken Goujons & Chips.....	£12.50	Sausage & Chips.....	£12.50
Served with Peas or Beans or Salad		Served with Peas or Beans or Salad	
Battered Cod & Chips.....	£12.50	Falcon's Kiddo.....	£14.00
Served with Peas or Beans or Salad		Beef Burger	

Kid's Butter Chicken & Plain Naan or Rice.....£14.00

### Kid's Roast - £16.00

*All 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 ~

### Sides

Cheese Naan.....	£4.50	Garlic Ciabatta.....	£4.50
Peshwari Naan.....	£5.00	Cheesy Garlic Ciabatta.....	£5.00
Bread Basket & Butter.....£4.00			

### Desserts

Ice Cream.....	£5.00	Chocolate Brownie.....	£5.00
(Vanilla / Strawberry / Chocolate)		with Ice Cream	

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