

Mother's Day Roast

At The Falcon

APPETISERS

Creamy Asparagus Soup

Served with garlic buttered ciabatta
D | V | GF

Savory Ardennes-Style Pate

Served with red onion chutney,
dressed leaves & ciabatta crostini | D | GF*

Mango Paneer Shashlik

Cottage cheese & bell pepper marinated,
grilled in tandoor & served with hint
of mango sweet chutney | V | D

Pan-Seared Scallop

Served with green peas spread | D | GF

Murg Malai Tikka

Tender chicken pieces marinated in cream,
yogurt, cheese, Cashew paste & mild spices,
then grilled to perfection | D | GF | N

Calamari Pakoda

Lightly spiced calamari rings in a crisp
chickpea batter, fried to golden perfection
& served with sweet chilli sauce | GF

MAINS

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

**Garlic & Rosemary Roasted Leg of Lamb

**Roast Loin of Pork

Nut Roast

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

Mediterranean Vegetable Tart

Served with red pepper coulis,
roasted med veggies, cauliflower
cheese, herb dressed leaves
& Yorkshire pudding | V | D

**Slow-Roasted Sirloin of Beef

**Roast Chicken Breast

Roast Fillet of Salmon

Served with roasted baby
potatoes, seasonal greens
& roasted fennel sauce

Indian mains comes with either Pulao Rice or Butter Naan

Falcon's Special Butter Chicken

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

Lamb Rogan Josh

Lamb pieces braised with onion
& aromatic spices | GF

Paneer Lababdar

Soft paneer cubes cooked in a rich, creamy
tomato-based gravy with butter
& aromatic spices | V | D | N

Goan Fish Curry

Rich & aromatic tomato, coconut based sauce
made of blend of spices & tamarind | D | GF

DESSERTS

Sticky Toffee Pudding

Served with toffee sauce & ice cream | D

Cheesecake of the Moment

Ask the team for the flavour of the moment | D

Lemon Tart

Garnished with berries sauce & vanilla ice cream | D | V

Gulab Jamun

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

Duo of Ice Cream | D

Vanilla / Salted Caramel /
Strawberry & Cream / Sorbet

HAPPY MOTHER'S DAY – SUNDAY 15TH MARCH

2 courses - £32pp | 3 courses - £37.50pp

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

PRE-BOOKING REQUIRED: 01926 484281

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

Kid's Mains – £10.95

All Served with peas, beans or salad

Chicken Goujons & Chips

Battered Cod & Chips

Sausage & Chips

Kid's Roast – £14.50

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

Kid's Sides

Garlic Ciabatta – £4.50

Cheesy Garlic Ciabatta – £5.00

Kid's Desserts – £4.50



Ice Cream

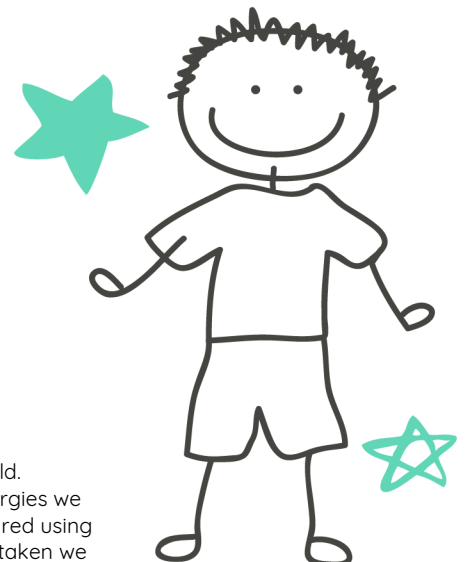
Vanilla

Strawberry

Chocolate

Chocolate Brownie

Served with ice cream



Kid's menu is available to children under 12 years old.
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