

It's the most wonderful time of the year.

Festive Fayre Menu

FESTIVE FAYRE FROM JUST
£24.95 PER ADULT OR
£15.95 PER CHILD

ADD TEA/COFFEE & A MINCE PIE
FOR JUST **£2pp**



THE FALCON
AT HATTON

A warm welcome

Our famously friendly welcome means you'll be feeling festive as soon as you arrive. As always, our Festive Fayre menu has been especially created to offer you the finest produce, freshly prepared, cooked with care and served with pride.

We look forward to greeting you!

How to book and pre-order

1. Choose a date and pay your deposit

We require a **£10 per head deposit** to secure your booking. If you would like to pay your deposit by card you can either do this over the phone or call in to The Falcon, speaking with the duty manager on **01926 484281**.

We ask that deposits be taken over the phone between the hours of 10am - 12pm or 3pm - 6pm.

Festive Fayre Sittings	Adult - 3 Courses	Child** - 3 Courses
Lunch: 12pm - 4pm	£24.95	£15.95
Dinner: 6pm - 9pm	£27.95	£18.95

2. Choose your festive courses and send your pre-order

Our **Festive Fayre Menu** is available from **1st December through to 24th December**.

All meals are freshly prepared in our own kitchens and therefore a pre-order is required at least 5 days in advance of your booking. Once your pre-order is completed, please scan and email to: christmas@thefalconatthatton.com.

Alternatively call in to The Falcon with your completed form.

Surname: First Name: Salutation:

Email:

Date of booking: / / 2019 Time of booking:

Some of our dishes may contain ingredients which could cause an allergic reaction such as nuts or shellfish. It is important that you let us know of any special requirements or allergens.

Special dietary & allergen requirements:

We want you to feel welcome and comfortable when you dine or drink with us. If you require anything from wheelchair access to a high chair, please just let us know.

Please note a discretionary 10% service charge will be added to tables of 6 or more.

*A deposit is taken to confirm your booking. Deposits are non-refundable.

**Please note child portions are strictly available to guests 12 years and under.

Festive Fayre Menu

Starters

	No.
White onion & cheddar soup with a Roquefort blue crouton V	<input type="checkbox"/>
Chicken & smoked bacon terrine wrapped in soft buttered leeks, garden chutney & ciabatta croutons	<input type="checkbox"/>
Indian spiced chickpea & spinach puff pastry parcels, a sweet tomato relish & crunchy dressed salad V VE	<input type="checkbox"/>
Beetroot carpaccio, crumbled goats' cheese, candied walnuts, soft herbs & a sweet pickled vinaigrette V	<input type="checkbox"/>
Warm smoked mackerel fillet, vanilla & lime pickled cucumber, julienne of carrot & mouli, mixed leaf salad & a soy & lime dressing	<input type="checkbox"/>

Mains

Hand carved traditional turkey served with garlic & thyme roasted potatoes, baby carrots, roasted shallots, mini pigs in blankets, festive stuffing & a red wine gravy	<input type="checkbox"/>
Pan fried sea bream, spring onion potato cake & petits pois à la française	<input type="checkbox"/>
Slow cooked pork belly, creamy mashed potato, Clonakilty black pudding & a red wine jus	<input type="checkbox"/>
Roasted butternut squash risotto with wild mushrooms & roasted baby onions, toasted almonds, wild rocket, topped with fresh Parmesan V	<input type="checkbox"/>
Crispy tofu with carrot & courgette ribbons, quinoa & pomegranate salad and a sage & shallot dressing V VE	<input type="checkbox"/>
6oz fillet rossini, dauphinoise potatoes, buttered tenderstem broccoli & a Taylors® port jus	<input type="checkbox"/>

Desserts

Traditional Christmas pudding served with a brandy crème Anglaise	<input type="checkbox"/>
Vanilla crème brûlée & a ginger sable biscuit V	<input type="checkbox"/>
Warm chocolate brownie, honeycomb ice cream & chocolate sauce V GF	<input type="checkbox"/>
Sticky toffee pudding with a sticky pear compote & vegan vanilla ice cream V VE	<input type="checkbox"/>
Roquefort blue, Camembert, Cerney Ash goats' cheese, Worcester Gold Cheddar, garden chutney, crackers, salted butter, celery & grapes V	<input type="checkbox"/>

Drinks

Brand	Price	Bottles Required	Brand	Price	Bottles Required
Jack Rabbit Pinot Grigio	£18.25		Canaletto Pinot Rose	£18.25	
Santa Helena Sauvignon Blanc	£18.25		Canaletto Prosecco	£24.95	
Jack Rabbit Shiraz	£18.25		Bolney Brut NV	£45.00	
Fish Hoek Merlot	£18.25		Veuve Clicquot Nv Brut	£60.00	

Finish off your meal in style - Add tea / coffee* & a mince pie for **£2PP**

*Add Tea and coffee upgrade does not include coffee with liqueur or syrups.

It's beginning to look a lot like Christmas

Festive Opening Hours	Bar	Food
1st - 24th December	11am - 11pm	7.30am - 10.30am & 12pm - 9pm
Christmas Day	11am - 6pm	By pre-booked sitting
Boxing Day	11am - 6pm	7.30am - 10.30am & 12pm - 6pm
27th - 29th December	11am - 11pm	7.30am - 10.30am & 12pm - 9pm
30th December - New Year's Eve	11am - 6pm	7.30am - 10.30am & 12pm - 6pm
New Year's Eve	6pm onwards - closed	
New Year's Day	11am - 6pm	8.30am - 10.30am & 12pm - 6pm

V - Vegetarian | VE - Vegan | GF - Gluten Free | Fish may contain bones.

Our menu descriptions do not include all ingredients and all our dishes are freshly prepared in our kitchen where nuts, gluten and other allergens are present. If you have a food allergy, please let us know at the time of booking.

Our festive menus are prepared in advance and whilst every care is taken to ensure their accuracy, they may be subject to change or variation due to supplier's variation or limitation in supply. We will notify you of any significant changes to the menus no later than 24 hours before your booking. All prices include VAT at the current rate.

Book your celebration now

01926 484281

christmas@thefalconathatton.com



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AT HATTON

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Birmingham Road, Hatton, Warwickshire, CV35 7HA

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