

Twinkle, twinkle you little stars!

Christmas Day Menu

CHRISTMAS DAY MENU FOR
JUST **£80.00** PER ADULT
OR **£45.00** PER CHILD



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 Christmas Day menu has been especially created to offer you the finest produce, freshly prepared, cooked with care and served with pride.

We look forward to welcoming you on this very special day!

How to book and pre-order

1. Choose a date and pay your deposit to secure your booking

We require a **£20 per head deposit** to secure your booking. All bookings remain unconfirmed until a deposit is taken. If you would like to pay your deposit by card, this can be done over the phone on **01926 484281**, please ask to speak to the Duty Manager.

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

Christmas lunch will be served in two sittings	Adult – 5 Courses	Child* – 5 Courses
12pm – 2.30pm or 3pm – 5.30pm	£80.00	£45.00

2. Choose your Christmas feast and send your pre-order

All meals are freshly prepared in our own kitchens and therefore a pre-order and final balance payment is required by Monday 13th December. Once your pre-order is completed, please scan and email to: christmas@thefalconthatton.com.

Alternatively call in to The Falcon with your completed form.

Surname: First Name: Salutation:

Email:

Time of sitting (please tick only one): 12pm – 2.30pm or 3pm – 5.30pm

V – Vegetarian | VE – Vegan | GF – Gluten Free | GFO – Gluten Free Option
Fish may contain bones

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

Christmas Day Menu

To begin – Chef's amuse bouche

No.

Starters

Celeriac soup with crumbled hazelnuts & truffle oil V	<input type="checkbox"/>
Slow-cooked duck leg rilette, feta & butternut bonbon, cherry fluid gel & dressed watercress	<input type="checkbox"/>
Jackfruit & cashew nut ricotta filo parcels with a cranberry salsa & salad V VE	<input type="checkbox"/>
Devonshire crab on charred sourdough, pickled cucumber, lemon & brown crab aioli GFO	<input type="checkbox"/>
Smoked salmon, horseradish & chive crème fraiche, roasted beetroot, chicory & a dill vinaigrette GF	<input type="checkbox"/>

Mains

Turkey parcels filled with festive stuffing, wrapped in smoked pancetta, served with garlic & thyme roasted potatoes, winter roasted roots, mini pigs in blankets & red wine jus	<input type="checkbox"/>
Roasted celeriac medallions, truffle purée, roasted & pickled cauliflower & crumbled pistachio V VE	<input type="checkbox"/>
6oz fillet Rossini (served pink), on a garlic & rosemary baked crouton, chicken liver parfait, dauphinoise potatoes, buttered green beans with a port & red wine jus GFO	<input type="checkbox"/>
Pan-roasted salmon fillet, pearl barley & braised fennel risotto, charred chicory & soft herbs	<input type="checkbox"/>
Parmesan crusted venison fillet, butternut squash purée, sautéed cavolo nero, truffle mashed potato & a blackberry jus	<input type="checkbox"/>

Desserts

Luxury Christmas pudding with brandy anglaise & red currants V	<input type="checkbox"/>
Dark chocolate & raspberry délice, white chocolate coated raspberry pearls, raspberry sorbet & chocolate sauce GF V	<input type="checkbox"/>
Mulled wine poached pears served with a maple & stem ginger yoghurt, gingerbread crumb & poaching liquor V VE	<input type="checkbox"/>
Coffee & hazelnut crème brûlée & a chocolate sable biscuit V	<input type="checkbox"/>
Cheese board – Worcester Gold Cheddar, Cropwell Bishop Stilton, camembert, garden chutney, celery, grapes & crackers V	<input type="checkbox"/>

Drinks

Type	Price	Bottles Required	Type	Price	Bottles Required
White Wine			Rose Wine		
Pinot Grigio (Italy)	£19.95		Pinot Rose (Italy)	£20.95	
Sauvignon Blanc (New Zealand)	£29.50		Zinfandel (Italy)	£20.95	
Red Wine			Bubbles		
Merlot (South Africa)	£20.95		Prosecco (Italy)	£20.95	
Shiraz (Chile)	£20.95		Bolney (UK)	£55.00	
			Veuve Clicquot (France)	£80.00	

To finish – Petit fours served with tea or coffee*

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

It's beginning to look a lot like Christmas

Opening Hours**	Breakfast	Lunch	Dinner	Bar
Christmas Eve	7.30am - 10am	12pm - 4pm	4pm - 9pm	11am - 11pm
Christmas Day	8am - 10am	12pm - 2.30pm (FIRST SITTING)	3pm - 5.30pm (SECOND SITTING)	11am - 5pm
26th December	8am - 10am	12pm - 4pm	Closed	11am - 5pm
27th - 30th December	7.30am - 10am	12pm - 4pm	4pm - 9pm	11am - 11pm
New Year's Eve	7.30am - 10am	12pm - 4pm	Closed	11am - 5pm
New Year's Day	Closed	12pm - 4pm	Closed	11am - 5pm
2nd January 2022	Closed	11pm - 4pm	4pm - 7pm	11am - 10.30pm
3rd January 2022	7.30am - 10am	12pm - 4pm	4pm - 9pm	11am - 11pm

**Subject to change and in-line with government rules.

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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