

It's the most wonderful time of the year.

Festive Fayre Menu

FESTIVE FAYRE FROM JUST
£25.00 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 to secure your booking

We require a **£10 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.

Festive Fayre Sittings (Monday - Saturday)	Adult - 3 Courses	Child* - 3 Courses
Lunch: 12pm - 4pm	£25.00	£15.95
Dinner: 6pm - 9pm	£28.00	£18.95

2. Choose your festive fayre 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@thefalconthatton.com.

Alternatively call in to The Falcon with your completed form.

Surname: First Name: Salutation:

Email:

Date of booking: / / 2021 Time of booking:

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.

Festive Fayre Menu

Starters

	No.
Roasted parsnip & apple soup with warm rustic breads V GFO	<input type="checkbox"/>
Chicken liver parfait, red onion chutney & ciabatta croutons GFO	<input type="checkbox"/>
Smoked salmon, wasabi mayonnaise, pickled cucumber & dressed watercress GF	<input type="checkbox"/>
Curried carrot & sweet potato fritters, carrot & courgette ribbons with dressed watercress VE	<input type="checkbox"/>
Breaded camembert with cranberry salsa & house salad V	<input type="checkbox"/>

Mains

Turkey parcels filled with festive stuffing & wrapped in smoked bacon, served with garlic & thyme roasted potatoes, winter roasted roots, mini pigs in blankets & red wine jus	<input type="checkbox"/>
Slow-cooked blade of beef, truffle mashed potato, cavallo nero, with a peppercorn & wild mushroom sauce GF	<input type="checkbox"/>
Roasted winter root vegetable, mushroom & tarragon pithivier with a rich tomato sauce & crispy kale V VE	<input type="checkbox"/>
Smoked haddock & chive fishcake, creamed leeks & dressed salad	<input type="checkbox"/>
Caramelised pear & chicory salad, crumbled blue cheese, candied walnuts & blue cheese dressing V	<input type="checkbox"/>

Desserts

Classic Christmas pudding with brandy anglaise & red currants V	<input type="checkbox"/>
Warm chocolate brownie with chocolate & hazelnut ice cream & chocolate sauce GFO	<input type="checkbox"/>
Warm stem ginger cake with crème anglaise V	<input type="checkbox"/>
Mulled wine poached pears served with a maple & stem ginger yoghurt, gingerbread crumb & poaching liquor V VE	<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	

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

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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Birmingham Road, Hatton, Warwickshire, CV35 7HA

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