



# FALCON MANOR

## Christmas Party Menu

FRIDAY 13TH DECEMBER

ARRIVE 7.15PM, DINNER 7.45PM, CARRIAGES 12.30AM

ROAST PLUM TOMATO AND BELL PEPPER SOUP (V)

Sun Blushed Tomato Crostini | Nori Oil

POACHED SALMON RILLETTE

Balsamic Roasted Golden Beetroot | Cucumber | Sour Dough Shards

CRISPY PRESSING OF PORK SHOULDER

Confit Egg Yolk | Sauce Gribiche | Caramelised Peaches

WARM SALAD OF RADICCHIO (V)

Wild Rocket | Feta Cheese | Vierge Dressing

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ROAST BREAST OF TURKEY

With all the Trimmings

SLOW COOKED DAUBE OF BEEF

Truffle'd Mash | Roasted Roots | Pancetta | Button Mushrooms

PAN SEARED FILLET OF SEA BASS

Salt Cod Cake | Chervil Beurre Blanc | Buttered Kale | Sapphire

ROAST WELLINGTON OF PUY LENTILS (V)

Vegetables | Portobello Mushroom | Cherry Tomato Compote

Sweet Potato Fondant | Tender-Stem Broccoli

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ROAST PEACH AND HONEY CHEESECAKE (V)

Elderflower Ice-Cream

TRADITIONAL CHRISTMAS PUDDING

Brandy Butterscotch | Cinnamon Cream

SELECTION OF BRITISH AND CONTINENTAL CHEESES

Grapes | Chutney | Crackers

DARK CHOCOLATE POT (V)

Orange Compote | Honeycomb | Raspberry

£32.50  
PER PERSON

Includes a glass of  
fizz on arrival,  
3-course dinner & DJ

