THE
FALCON HOTEL
RUTLAND

CHRISTMAS DAY
MENU

Glass of Prosecco

Freshly Baked Bread

Brixham Scallop Thermidor
Crispy prosciutto, minted pea purée, sakura cress & charred lime

Trio of Pork
Crispy pork belly square, with a honey soy glaze
Ham hock & apple croquette
Ham, apricot & pistachio terrine, with spiced orchard purée

Prawn & Chive Lemon Roulade
Wrapped in beetroot & gin cured salmon, with apple, pink grapefruit & fennel salad, & herb emulsion

Marinated Burrata & Honey Poached Figs
Blood orange, radicchio, basil & wildflower honey

Mint & Lime Mojito Sorbet

Traditional Roast Breast of Turkey
Pigs in blankets, goose fat roast potatoes, sage & onion stuffing, braised red cabbage, honey roast parsnips, Brussels Sprouts & rich turkey jus

32 Day Dry Aged Beef Wellington
Dauphinoise potatoes, charred Roscoff onions, tenderstem broccoli, spinach purée & red wine jus

Butter Poached Monkfish Tail
King prawns, fondant potato, shellfish bisque, pickled baby vegetables & dill

Butternut Squash & Sage Gnocchi
Pine nuts, squash velouté, crispy sage & herb emulsion

Traditional Christmas Pudding
Brandy crème Anglaise & red currants

Chocolate & Caramel Trifle
Espresso martini soaked sponge, chocolate custard, toffee, fudge, crème Chantilly & cocoa dusting

Lemon & Passionfruit Meringue Pie
Mango & kiwi salsa, fruit compote & violas

White Chocolate & Baileys Cheesecake
Honeycomb, toffee sauce & pretzel

The Falcon Sharing Three Cheese Selection
Baron Bigod Brie, Long Clawson Stilton & Butler's Secret Mature Cheddar
Artisan crackers, fig chutney, grapes, celery & butter

Christmas Cake
Served with tea & coffee

£190 per person

