THE
FALCON HOTEL
RUTLAND

Christmas Eve
MENU

A Glass of Kir Royale

Freshly Baked Bread

Cream of Celeriac & Truffle Soup
Hazelnut crumb & artisan roll

Slow Cooked Beef & Red Wine Croquette
Caramelised onion purée, watercress & sweet potato crisps

Cromer Crab, Prawn & Avocado Salad
Charred grapefruit, croutes & red vein sorrel

Chestnut Mushroom, Tarragon & Garlic Arancini
Stilton fonduta, sage & pine nuts

Oven Roasted Duck Breast
Sweet potato fondant, charred plums, squash purée, broccoli & berry jus

Pan Seared Salmon Fillet
Chive mash, spinach, kale, caper & lemon beurre noisette

Oven Roasted Chicken Supreme
Thyme potatoes, savoy cabbage, Roscoff onions & rich jus

Sweet Potato & Beetroot Wellington
Tenderstem broccoli, apple purée, spinach, vegetable crisps & chive oil

Pear & Ginger Crumble
Vanilla Gelato

Cherry Panna Cotta
Chocolate tuille, chocolate soil & berries

Apple Upside Down Cake
Creme Anglaise & apple crisp

The Falcon Three Cheese Selection
Rutland Red, Butlers Secret Mature Cheddar, Long Clawson Stilton Artisan crackers, celery, grapes, fig chutney & butter

Tea & Coffee
Served with mince pies

Two Courses £60.00, Three Courses £75.00

Served From 6:00pm

