

Easter Sunday

Lunch Menu

~ Sunday 20th April ~

Sweet Potato, Coconut & Chilli Soup
Freshly baked bread

King Prawn & Avocado Cocktail
Bloody Mary Rose sauce, baby gem, artisan roll & herbs

Chicken Liver & Pancetta Parfait
Melba toast, red onion marmalade, baby leaves & apple

Breaded Brie
Hot honey sauce, cherry tomato & red onion salad



Grass Fed, 31 Day Dry, Sirloin Beef
(served medium rare)

Roast Leg of Locally Reared Launde Lamb
(Served medium rare)

Jimmy Butler's Free Range Gilt Roast Loin of Pork

All Roasts are served with Yorkshire pudding, roast potatoes, cheesy leeks, seasonal green vegetables, honey roast carrots & parsnips & a rich gravy

Salmon En Croûte
Creamed spinach, asparagus, chive potatoes, beurre blanc & pea shoots

Asparagus, Pea & Lemon Gnocchi
Parmesan, rocket & almonds



Caramelised Lemon Tart
Lemon curd, meringue & raspberry gel

Warm Chocolate Brownie
Toffee sauce, vanilla seed gelato

Apple & Cinnamon Upside Down Cake
Crème anglaise

The Falcon Cheeseboard Selection
Crackers, chutney, celery, grapes & apple

Chef's Selection of Gelatos & Sorbet



Two Courses: £34.50 Per Person
Three Courses: £45.00 Per Person

A discretionary 10% gratuity is added to all lunch and dinner bills.
Please ask a member of staff if you would like to amend or remove this and they will be happy to assist.