



THE FALCON  
HOTEL

**Winter Menu 2024 - Gluten Free**

**Starters**

**Soup of the Day £8.75**

Gluten free bread  
(celery)

**Grilled Asparagus £12.50**

Poached egg, lightly curried hollandaise, gluten free toast & pea shoots  
(eggs, milk, mustard, sulphur)

**Oak Smoked Salmon £13.25**

Horseradish cream, cucumber, fennel & apple salad, & chive oil  
(fish, milk, sulphur)

**Chicken Liver, Brandy & Pancetta Parfait £12.50**

Red onion marmalade, apple, gluten free toast & mixed leaves  
(celery, eggs, milk, mustard, sulphur)

**Potted Stilton, Hazelnut & Red Pepper Pâté £12.25**

Red onion marmalade, mixed leaves & gluten free toast  
(celery, milk, eggs, sulphur, mustard)

**Mains**

**32 Day Dry Aged Sirloin Steak £37.00**

*(DBB Surcharge £8.99)*

Chive new potatoes, grilled cherry tomatoes, garlic mushrooms & watercress  
(celery, eggs, milk, mustard, sulphur)

Add a sauce for £1.50

Peppercorn, Béarnaise, Stilton or Jus

**Grilled Salmon Fillet £26.95**

Baby prawns, herb new potatoes, petit pois, tender stem broccoli & chive cream  
(fish, milk, sulphur)

**Slow Cooked Pork Belly £26.95**

Herb mash, caramelised apple, broccoli & rich jus  
(milk, eggs, celery, mustard, sulphur)

*Suggested pairing: Reisling Turckheim Reserve*

**Tap Bar Favourites**

**The Falcon Three Egg Omelette £16.50**

Choose two options from;

Cheese, ham, mushroom & smoked salmon.

Served with salad garnish & herb new potatoes

Additional fillings £1.50

(eggs, fish, milk, mustard, sulphur)

**The Falcon Club Sandwich £19.95**

Chicken, bacon, crisp baby gem, tomato, mayonnaise and boiled egg, served on toasted gluten free bread, with olives, salad garnish & new potatoes  
(eggs, milk, mustard, sulphur)

**Bun-less Beef Burger £20.95**

Bacon, Monterey jack cheese, tomato, relish, mayonnaise, crisp gem, buttered new potatoes & gherkin  
(celery, eggs, fish, milk, mustard, sulphur)

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**Side Orders £5.50**

Mixed Salad | Mixed Seasonal Vegetables

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### Desserts

#### **Warm Chocolate Brownie £10.50**

Raspberry gel & raspberry sorbet  
(nuts)

#### **Winter berry & White Chocolate Pavlova £10.50**

Toasted almonds & mint  
(eggs, milk, nuts)

#### **Citrus Posset £10.25**

Meringue & mandarin sorbet

#### **Traditional Christmas Pudding £10.50**

Crème Anglaise

#### **Gelatos & Sorbets Selection £9.00**

(Choose from 1, 2 or 3 scoops)

(milk, eggs, nuts, sulphur)

Gelatos – Strawberry | Vanilla Seed | Salted Caramel | Pistachio | Vegan Cherry | Chocolate  
Sorbet – Lemon | Raspberry | Mandarin

#### **Fine Cheese Selection | 3 Cheese: £14.00 | 5 Cheese: £18.00 (DBB Surcharge £3.00)**

Gluten free crackers, celery, grapes & onion chutney  
(celery, milk, sulphur)

#### **Choose from:**

##### *Hereford Hop*

Semi-Firm | Cows Milk | Herefordshire - Rich, buttery flavour with grassy and citrus notes

##### *Lancashire Bomb*

Crumbly | Cows Milk | Lancashire | Vegetarian - Creamy cheddar with full flavoured taste

##### *Colston Bassett Stilton*

Blue | Cows Milk | Nottinghamshire | Vegetarian - Mature with good blueing and rich, deep, herbaceous flavours that linger on the palate

##### *Brie de Meaux*

Soft | Cows Milk | France | Unpasteurized - Sweet, creamy taste with almond and mushroom undertones

##### *Vintage Red Leicester*

Hard | Cows Milk | Leicestershire - Savoury with a slight nutty edge that finishes smooth and rich