



COME TO THE

**THE FALCON**  
HOTEL  
MARKET PLACE - UPPINGHAM

AND CELEBRATE

# New Year's Eve

*Reservations  
available from  
6pm - 9pm*

*on 31st  
December  
2024*

*Live  
Pianist*

*Come and enjoy a delightful dinner at The Falcon to celebrate 2024. Drinks and canapes to start, followed by a delectable four course meal, finished with tea and coffee and petit fours. Come along on your own, as a couple or with a group of friends and family for a relaxing evening all whilst Benjamin, our talented pianist plays some traditional tunes in the background for you to enjoy! After dinner, you can relax with us in the Main Lounge until New Year's in the Market Place or head off ready to party the night away.*

*Dinner will be served in the Main Lounge or Front Restaurant.*



## *Eat, Drink & Be Merry!*

**FOR MORE INFORMATION OR TO BOOK A TABLE CALL  
01572 823535 OR EMAIL [INFO@FALCON-HOTEL.CO.UK](mailto:INFO@FALCON-HOTEL.CO.UK)  
THE FALCON HOTEL, MARKET PLACE, UPPINGHAM LE15 9PY**

*£120 Per Person*

**FIVE  
COURSE  
MENU**





**THE FALCON**  
**HOTEL**  
MARKET PLACE - UPPINGHAM

## *New Year's Eve*

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***A Glass of Prosecco Per Person***  
*Sparkling Elderflower as a soft alternative*

***Tuna Tataki, Avocado, wafer | Sloe Gin Duck Bon Bon | Quails Egg & Asparagus croute***  
*Cherry gel*

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***Celeriac & Truffle Soup***  
*Red vein sorrel & soda bread*  
***King Scallop Chorizo & Chilli Thermidor***  
*Rocket & lime crumb*  
***Trio of Pork Terrine***  
*Apricot jam, melba toast & mustard frill*

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***32 Day, Dry aged Beef Wellington***  
*(£9.95 supplement)*  
*Horseradish mash, sweet potato puree, wild mushrooms, tenderstem broccoli & jus*  
***Rosemary & Garlic Marinated Lamb Rump***  
*Duchess potatoes, braised cabbage, baby carrots & rich jus*  
***Pistachio & Herb Roasted Halibut loin***  
*Hasselback potatoes, baby vegetables, baby squid, bouillabaisse & garlic chives*  
***Sweet Potato & Beetroot Wellington***  
*Confit potatoes, creamed spinach, tenderstem broccoli & vegetable crisps*

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***Caramel & Dark Chocolate Mousse***  
*Praline & chocolate soil*  
***Pumpkin Spiced Panna Cotta***  
*Cinnamon crumble, apple crisp*  
***Winter Fruit Trifle***  
*Crème Chantilly, English rich custard, sherry, spiced sponge & berry jelly*

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***The Falcon Fine Cheese Selection***  
*Served with artisan crackers, chutney, celery & grapes*

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***Tea & Coffee***  
*Chefs Petit Four selection*

*£120 Per Person*