



THE FALCON
HOTEL

Mother's Day

Lunch Menu

~ Sunday 30th March ~

Sweet Potato & Basil Soup

Freshly Baked Bread

Salmon, Dill & Lime Mousse

Apple, beetroot, & cherry tomato salad, chive oil

Ham, Apple & Apricot Terrine

Piccalilli, sweet potato crisps, melba toast & rocket

Avocado, Tomato, Mozzarella & Basil Stack

Basil pesto, parmesan tuille & rocket

Grass Fed, 31 Day Dry Aged, Sirloin Beef

(Served Medium Rare)

Roast Leg of Locally Reared Launde Lamb

(Served Medium Rare)

Jimmy Butler's Roast Loin of Pork

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

Pan Seared Salmon Fillet

Lemon mash, tenderstem broccoli, green beans & salsa verde

Mediterranean Vegetable & Goats Cheese Tarte Tatin

Rocket, apple & beetroot salad, vegetable crisps

White Chocolate & Raspberry Cheesecake

Raspberry gel & fresh berries

Vanilla Crème Brulee

Shortbread

Lemon Meringue Pie

Lemon gel & raspberry sorbet

The Falcon Cheeseboard Selection

Chef's selection of Gelatos & Sorbets

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.