





Christmas Day Menu

Glass of Prosecco



Assiette of Seafood
Butter poached Scottish langoustine, scallop & bacon thermidor, treacle cured salmon, sakura cress & roe

Garlic & Thyme Rubbed, 32 Day Aged Beef Carpaccio Rocket, parmesan, pickled red onions & olive oil

Pan Seared King Scallops Crisp proscuitto, celeriac purée, coriander oil & grilled asparagus tips

Mulled Wine Poached Pear
Roquefort mousse & apple jelly, candied walnuts, honey & beetroot textures



Clementine Martini Sorbet
Micro lemon balm



Traditional Roast Breast of Norfolk Turkey

Pigs in blankets, goose fat roast potatoes, sage & onion stuffing, braised red cabbage, honey roast parsnips, brussel sprouts & rich turkey jus

Pistachio & Herb Crusted Halibut Loin

Hasselback potatoes, samphire, asparagus, wild garlic & caviar velouté

Beef Wellington

Dry aged 32-day fillet of beef, dauphinoise potatoes, butter poached baby carrots, spinach purée, crispy onions & red wine jus

Porcini Mushroom, Truffle & Parmesan Arancini Rich sundried tomato & basil ragu, rocket, pinenuts & herbs



Traditional Christmas Pudding Brandy crème anglaise & red currants

Classic Sherry Trifle Winter berries, thick English custard, sherry-soaked sponge, crème Chantilly & cocoa dusting

> Dark Chocolate & Honeycomb Tarte Salted caramel fudge, caramel gel & candied pecans

Raspberry & White Chocolate Pavlova Meringue log, pistachio dust & berry compote

Gelato & Sorbet Selection

The Falcon Cheese Selection

Colston Bassett Stilton, Vintage Red Leicester, Hereford Hop, Artisan crackers, celery, chutney, apple & grapes



Christmas Cake Served with Tea and Coffee

£160 per person

