



Photo by Sophie Ann Photography

*Weddings
at the Falcon*



THE FALCON
— HOTEL —
UPPINGHAM - RUTLAND

Congratulations on your Engagement!

Thank you very much for your enquiry and for thinking of us with regards to hosting your wedding.

We take a very personal approach to organising your special day at The Falcon Hotel.

All quotes are created on a bespoke basis and are tailored to your specific needs and requirements.

We have a number of areas licensed to host civil ceremonies and we can accommodate receptions for small, intimate wedding parties below 20 guests or larger celebrations up to 125 guests.

We are fortunate enough to have a number of versatile and private dining rooms, each with their own characters:

The Clubroom is the smallest of our dining rooms and is the perfect setting for a beautifully, intimate occasion. It is full of character and can seat up to 20 guests on one oval table.

The Oakroom boasts original oak panelling yet still has plenty of natural light. An atmospheric space, perfect for parties of up to 30 guests who can dine comfortably on one oval table.

The Garden Terrace is our largest dining room. A stunning space, boasting three beautiful, crystal chandeliers, with understated yet elegant decor which surround a spectacular sky light. This area is perfect for your in-house ceremony, followed by arrival drinks on the veranda, wedding breakfast then reception, with plenty room to dance the night away.



The Falcon Hotel, Market Place, Uppingham, LE15 9PY.
Tel: 01572 823535 info@falcon-hotel.co.uk www.falcon-hotel.co.uk

Your Ceremony

The Falcon Hotel is licensed to hold marriage ceremonies or renewals of vows – all in an unforgettable setting.

Falcon Hotel ceremony cost is £500 ex vat.

You will need to contact Oakham Registry Office direct on 01572 758380 in order to book the registration staff who will conduct the ceremony and confirm all the legalities.



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ginafernandesphotography.co.uk



Wedding Menu

Starters

Pumpkin & Sage Ravioli
Basil pesto, feta & pea shoots

Smoked Cod, Leek & Cheddar Fishcake
Chive mayonnaise & cucumber and cherry tomato salad

Smoked Mackerel & Chive Mousse
Cucumber, fennel and beetroot salad & croutes

Wild Mushroom & Chive Risotto
Parmesan & root vegetable crisps

King Prawn Caesar Salad
Croutons, crisp baby gem lettuce, parmesan, anchovies & caesar dressing

Smoked Chicken & Mango Salad
Sun-blushed tomatoes, basil, lime & chilli dressing

Stilton & Toasted Hazelnut Parfait
Mulled wine pear, mixed leaves & Melba toast

Crackled Pork Belly Squares
Spiced apple purée, watercress & sweet potato crisps

Duck & Cherry Parfait
Fig chutney, toasted sourdough, sweet potato crisps & mixed leaves

Slow Pulled Beef Croquette
Winter apple and Colston Bassett stilton salad & rich jus

Oak Smoked Salmon
Horseradish cream, cucumber, fennel & apple salad

Mains

Roast Sirloin of 31 Day Aged Beef (Can be carved at the table by guests)
Dauphinoise potatoes or Roasted potatoes, Maple glazed parsnips, seasonal greens, Yorkshire pudding & red wine jus

Roast Rump of Launde Lamb, Herb mash, wild mushroom fricassee, squash purée, tenderstem broccoli & rich jus

Roast Corn-fed Chicken Supreme, Caramelised shallot purée, dauphinoise potatoes, baby carrots, hispi cabbage & herb jus

Roast Loin of Pork, Crispy crackling, spiced apple purée, fondant potato, heritage carrots, savoy cabbage & thyme jus

Chicken Supreme wrapped in Prosciutto, Sautéed potatoes, green beans, tenderstem broccoli & chive cream

Roast Skrei Cod, Herb mash, salsa verde, roast cauliflower, chorizo, green beans & herb oil

Pan Seared Seabass, Lemon and cherry tomato risotto, asparagus & chive oil

Beetroot & Sweet Potato Wellington, Creamed spinach, tenderstem broccoli, confit potatoes & herb oil

Roast Squash, Spinach & Goats Cheese Tarte-Tatin, Fig and rocket salad, green beans, tenderstem broccoli, roast squash, carrot crisps & herb oil

Mediterranean Vegetable Linguine, Basil pesto & rocket

Available for a supplement

31 Day Aged Fillet of Beef Wellington, Horseradish mash, carrot purée, baby parsnips, tenderstem broccoli & rich beef jus

Desserts

Assiette of Dessert
A choice of three of the following desserts accompanied by a choice of one Sorbet or Gelato

Dark Chocolate & Mint Torte
Chocolate soil & vanilla seed gelato

Caramelised Lemon Tart
Fresh raspberries, raspberry sorbet

Orange & Chocolate Bread & Butter Pudding
Vanilla Anglaise

Amaretto Brulée
Homemade shortbread

White Chocolate & Raspberry Cheesecake
Raspberry sorbet
Other cheesecake options available

Warm Chocolate Brownie
Toffee sauce & salted caramel gelato

Lemon Posset
Shortbread & mandarin sorbet

Sticky Toffee Pudding
Salted toffee sauce & vanilla gelato

Strawberry & Mint Eton Mess

Raspberry, Mint & Pomegranate Pavlova
Hazelnut crumb

We cater for a wide variety of dietary requirements with bespoke menus. We also have separate Vegan menus and children's menus.

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Evening Buffet Menus

Antipasti Menu

Italian Cured Meats

Houmous & Crudites

*Continental Cheese Selection
Served with artisan crackers, chutney,
celery and grapes*

Mixed olives

Bread sticks, oil & balsamic vinegar

Rocket & Parmesan Salad

Mozzarella Balls

*Warm Sausage Rolls
English mustard*

Sun-blushed Tomatoes & Roasted Red Peppers

Freshly Baked Bread Selection

English & Continental Cheese Boards

Lancashire Bomb

Hereford Hop

Vintage Red Leicester

Brie de Meaux

Colston Bassett Stilton

*Served with celery, grapes,
homemade chutney,*

homemade chutneys & biscuits

Selection of freshly baked bread

Carved Honey Glazed Ham with apple sauce and grain mustard

Warm Parsley and Buttered New Potatoes

Spiced Cous Cous

Tomato & Mozzarella Salad

Homemade Coleslaw

Mixed Leaf Salad

Warm Bread Rolls

Whole Pork Belly & Pistachio Nut Terrine

Scottish Smoked Salmon

Selection of Local British & Continental Cheeses

Colston Basset Stilton

Lincolnshire Poacher

Sparkenhoe Red Leicester

Bosworth Ash Goats Cheese

Brie de Meaux

*Served with celery, grapes, homemade chutney,
red onion marmalade & biscuits*

Selection of Hambleton Bakery Breads

Crayfish & Smoked Salmon Cocktail

Mini Caramelised Onion & Goats Cheese Tarts

Selection of Cold Italian Meats

Homemade Coleslaw

Dressed Mixed Leaves

Warm Parsley & Buttered New Potatoes

Selection of Hambleton Bakery Bread

Hot Pork Rolls

Apple Sauce & Crackling

Buttered New Potatoes

Homemade Coleslaw

Mixed Leaf Salad

Carved Honey Glazed Ham

Whole Dressed Salmon

*Chicken, Avocado & Grilled Halloumi Salad
Courgette, Sweet Pepper & Goats Cheese Salad
with Chilli Salsa Dressing*

Baked New Potatoes

Homemade Coleslaw

Mixed Baby Leaf Salad

Potato Salad

Warm Hambleton Bakery Rolls

*Please note,
all of these menus are samples.*

*All of our menus are produced on a
bespoke basis and are subject to change.*

*All Menus can be mixed and matched so
please contact our wedding team for a
bespoke quotation if you would like to
move elements from each menus.*

Hot Honey Roast Gammon

Buttered New Potatoes

Homemade Coleslaw

Mixed Leaf Salad



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Canapés



Hot Canapés

Mini Thai Crab Cakes

Crispy Battered King Prawns

Locally Reared, Slow Cooked Pork Belly Squares with Apple & Mustard Dip

Honey & Wholegrain Mustard Glazed Cocktail Sausages

Chicken, Chorizo & Roast Red Pepper Skewers

Roast Fig, Prosciutto & Halloumi Skewers

Sesame & Soy Glazed Salmon Cube

Black Pudding & Apple Bon Bons

Salt & Pepper Baby Squid

Spiced Chickpea Falafal



Cold Canapés

Quails Egg & Asparagus Bruschetta

Smoked Salmon, Cucumber, Lemon & Parsley Cream Cheese

Colston Bassett & Caramelised Onion Tart

Honey, Pistachio & Walnut Coated Goats Cheese

Watermelon, Feta & Basil Skewers

Prawn Cocktail, Gem Cup

Chicken Parfait, Apple Croute

Ham Hock & Leek Terrine

Tomato, Basil & Feta Tart

Mushroom & Tarragon Duxelle Croute



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House Wines & Champagne

HOUSE WINE

WHITE

Pinot Grigio *Sanvigilo*

Crisp and fresh on the palate with a juicy citrus character.

IT

Chardonnay *Soldiers Block*

A classic Chardonnay with juicy stone fruits and a tight textured finish.

AU

Sauvignon Blanc - *Marlborough*

Reminding you what made Marlborough Sauvignon Blanc famous this perfectly balanced wine boasts ripe flavours, tropical fruits and gooseberry providing a smooth easy long lasting refreshing finish.

NZ

ROSÉ

Rosé Provence Style *Balade Romantique*

This salmon pink, dry, clean rosé invites scenes of romantic strolls down the streets of Provence. Both fruit forward and fresh, this rosé wine offers fine aromas of strawberry, raspberry and grenadine.

FR

RED

Merlot *Terra Vega Reserva*

The wine delivers a juicy concentrated fruit, hinting at blackberry preserves and damson plums.

CL

Malbec *Camino Acero*

This is an elegant juicy Malbec with lots of pure blackcurrant fruit character. A little grip of tannin helps balance the wine.

FR

Carignan *Mont Rocher*

A real gem made with fruit from gnarly old vines. A succulent palate of dry red berry fruit, nicely rounded and soft.

FR

CHAMPAGNE & SPARKLING WINE

Prosecco *Lunetta*

Italy's finest sparkling wine, with delicate fruit and soft intensity.

IT

Prosecco *Lunetta Rosé*

Declassified Prosecco with 5% Brachetto juice added to give a delicate pink fizz with light berry fruit flavours. A delicate pink sparkling rosé with strawberry and raspberry aromas and soft berry characters on the palate. Fresh acidity balanced by zesty, cherry notes makes this an easy and appealing drink.

IT

JM Gremillet Brut Select NV

Due to its southern latitude the grapes achieve a greater ripeness which leads to a richer fruit, and classic 'baked-biscuit' flavours mixed with characteristic toasty yeast overtones. This champagne shows fine mousse in the glass and fresh floral aromas, with a crisp citrus finish.

FR

JM Gremillet Brut Select NV Rosé

This Champagne shows a fine mousse in the glass and attractive pink colour. It has a good fruity flavour with ripe strawberries and vanilla rolling over your tongue which is enhanced by classic baked biscuit flavours and crisp yeastiness.

FR

Veuve Clicquot Brut

A classic for lovers of Champagne. Full bodied, rich & fruity with great elegance and a delightful long finish.

FR

Pol Roger Réserve NV

Pol Roger is a beautifully balanced champagne with a real depth of flavour. Favoured by Sir Winston Churchill, it's a lovely Pinot dominated champagne that exudes class.

FR

Laurent-Perrier Cuvée Rosé

In it's elegant bottle of late 16th century inspiration, this rosé champagne is memorable for its exceptional freshness and unique aromas of fresh-picked red berries which creates a gently rounded, tender finish.

FR



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Fine Wines Available





Accommodation Allocation

5% off all accommodation rates if 5 or more rooms are booked (Breakfast included)

10% off all accommodation rates if 10 or more rooms are booked (Breakfast included)

On the other side of the market place we have The Vaults Bed and Breakfast Cottage

which has 3 Double/Twin Rooms and 1 Family Room.

Room Number	Room Type	Price Per Night	10% Discount	Surname	Name of Guest 1	Name of Guest 2	Name of Guest 3	Date Required
1	Triple / Family Room	£200.75	£172.50					
2	Double Twin	£190.85	£163.50					
3	Double	£180.95	£154.50					
4	Double	£180.95	£154.50					
5	Large Front Double / Twin	£200.75	£172.50					
6	Small Front Double / Twin	£144.30	£123.00					
5 & 6	Family Room Ajoined	£275.00	£240.00					
7	Front Double	£180.95	£154.50					
8	Honeymoon Suite (Four Poster)	£220.55	£190.50					
9	Side Double / Twin	£190.85	£163.50					
10	Side Double	£180.95	£154.50					
11	Side Double	£180.95	£154.50					
12	Small twin / single	£144.30	£123.00					
14	Side Double / Twin	£190.85	£163.50					
15	Side Double	£180.95	£154.50					
16	Quadruple Family	£275.00	£240.00					
20	Large Front Double (With Sofa Bed)	£220.55	£190.50					
21	Front Double	£180.95	£154.50					
22	Front Double (With Sofa Bed)	£200.75	£172.50					
23	Ground Floor Double / Twin	£190.85	£163.50					
24	Ground Floor Double / Twin	£190.85	£163.50					
25	Small Double Ground Floor	£144.30	£123.00					
27	Apple Suite Double / Twin	£220.55	£190.50					
Vaults 1	Double / Twin	£100.00	£100.00					
Vaults 2	Double / Twin	£100.00	£100.00					
Vaults 3	Double / Twin	£100.00	£100.00					
Vaults 4	Double / Twin / Triple	£120.00	£120.00					

We have Z beds, Sofa beds and Cots available for additional charge of £15.00 including breakfast.



Let's Make Memories