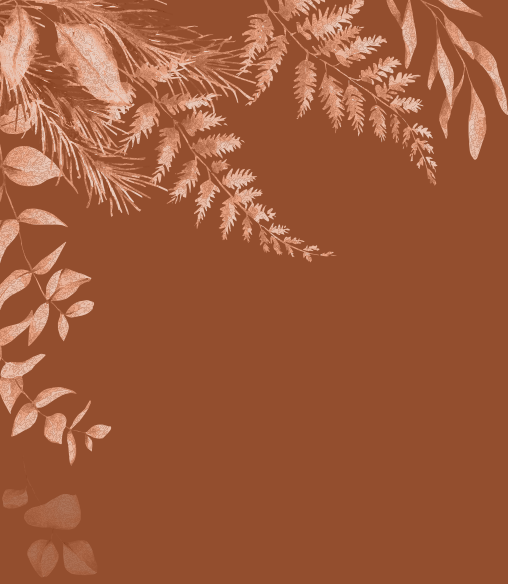




THE
FALCON HOTEL
RUTLAND

BOXING DAY MENU

Peach Bellini



Freshly Baked Bread



Honey Roasted Butternut Squash & Sage Soup
Pistachio crumb & artisan roll

Smoked Duck Breast
Blackberry compote, radicchio, feta, pinenuts,
honey & balsamic reduction

Beetroot & Gin Cured Salmon
Apple, fennel & cucumber salad, chive emulsion & Sakura cress

Caramelised Onion, Brie & Pecan Tartlet
Crisp rocket & roast figs



Slow Cooked Pork Belly
Fondant potato, spiced apple purée, anise carrots,
tenderstem broccoli & jus

Pan Seared Seabass Fillet
Lyonnaise potatoes, spinach purée, roast squash,
kale & chive beurre blanc

Braised & Rolled Lamb Shoulder
Herb mash, red cabbage, green beans & minted jus

Ratatouille Lasagne
Rich tomato ragu, herb crust, basil pesto & dressed rocket



Raspberry & White Chocolate Cheesecake
Winter berry compote & meringue

Sticky Toffee Pudding
Vanilla seed gelato & butterscotch sauce

Coconut Parfait
Raspberry purée & pistachio praline

The Falcon Three Cheese Selection
Long Clawson Stilton, Baron Bigod Brie & Rutland Red
Artisan crackers, grapes. Celery, fig chutney & butter



Tea & Coffee
Served with Falcon chocolate

Two Courses £60.00, Three Courses £75.00. Served from 6.00pm

