



THE
FALCON HOTEL
RUTLAND

CHRISTMAS DAY
MENU

Glass of Prosecco

Freshly Baked Bread

Brixham Scallop Thermidor

Crispy prosciutto, minted pea purée, sakura cress & charred lime

Trio of Pork

Crispy pork belly square, with a honey soy glaze

Ham hock & apple croquette

Ham, apricot & pistachio terrine, with spiced orchard purée

Prawn & Chive Lemon Roulade

Wrapped in beetroot & gin cured salmon, with apple, pink grapefruit & fennel salad, & herb emulsion

Marinated Burrata & Honey Poached Figs

Blood orange, radicchio, basil & wildflower honey

Mint & Lime Mojito Sorbet

Traditional Roast Breast of Turkey

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

32 Day Dry Aged Beef Wellington

Dauphinoise potatoes, charred Roscoff onions, tenderstem broccoli, spinach purée & red wine jus

Butter Poached Monkfish Tail

King prawns, fondant potato, shellfish bisque, pickled baby vegetables & dill

Butternut Squash & Sage Gnocchi

Pinenuts, squash velouté, crispy sage & herb emulsion

Traditional Christmas Pudding

Brandy crème Anglaise & red currants

Chocolate & Caramel Trifle

Espresso martini soaked sponge, chocolate custard, toffee, fudge, crème Chantilly & cocoa dusting

Lemon & Passionfruit Meringue Pie

Mango & kiwi salsa, fruit compote & violas

White Chocolate & Baileys Cheesecake

Honeycomb, toffee sauce & pretzel

The Falcon Sharing Three Cheese Selection

Baron Bigod Brie, Long Clawson Stilton & Butler's Secret Mature Cheddar

Artisan crackers, fig chutney, grapes, celery & butter

Christmas Cake

Served with tea & coffee

£190 per person

