THE FALCON PUB

CHRISTMAS Menu

FRIDAY 27TH NOVEMBER - THURSDAY 24TH DECEMBER 2026

Excluding Sundays

Come & celebrate with us. Gather your friends, family and colleagues and join us this year for our festive menu.

TO START

Roasted cauliflower & chestnut soup, homemade bread GSA | V| VEA

Bloody Mary prawn & crayfish cocktail GS

Chicken & smoked ham terrine, chutney, focaccia crisps GSA

Breaded brie, cranberry sauce, salad garnish GSA

TO FOLLOW

Traditional christmas turkey, roast potatoes, stuffing, honey-roasted carrots & parsnips, brussels sprouts, pig in blanket, gravy GSA

Pan-fried sea bream, crushed new potatoes, buttered green beans, béarnaise sauce GS

Festive burger; turkey schnitzel, pulled turkey, brie, sage & onion mayo, toasted bun, pig in blanket, skin-on fries, gravy

Polenta cake, roasted squash, wilted spinach, tomato pesto GS | V | VEA

TO FINISH

Eggnog mousse, mulled berry compote, shortbread GSA | V

Mince pie choux bun, toffee sauce V

Selection of cheeses & biscuits GSA | V

Flourless chocolate cake, raspberry coulis, vanilla ice cream GS | V | VEA

2 COURSES £27.00 3 COURSES £35.00

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CHRISTMAS
Pre-order form

To secure your festive reservation, a £5 per person non-refundable booking fee is required at the time of booking. To ensure the best experience, we kindly ask for your pre-order to be submitted at least one week in advance. Please fill out your details and complete the pre-order form, then hand it to one of our team members & we will take care of the rest!

NAME_____
VENUE_____
DATE_____TIME_____
NUMBER OF GUESTS_____
CONTACT NUMBER_____
EMAIL_____
DEPOSIT AMOUNT PAID_____

Please inform us if you or any of your guests have allergies or intolerances.

NAME	SOUP	COCKTAIL	TERRINE	BRIE	TURKEY	BURGER	SEA BREAM	POLENTA	MOUSSE	CHOUX BUN	CHEESE	CAKE	GS	ALLERGIES