



Festive Menu

Welcome

Dear valued customers,

We sincerely appreciate your inquiry regarding our Christmas function menu. At The Falcon Hotel we are committed to providing you with an unforgettable and festive experience, and we eagerly anticipate your visit during the upcoming Christmas season.

We would like to inform you that we have made some updates to our terms and conditions for this year's festivities. We kindly request that you take a moment to review the attached document.

As per our standard procedure, we will require a pre-order from your party. Additionally, please do not hesitate to inform us of any dietary requirements your guests may have. While we have clearly indicated gluten-free, vegetarian, and vegan options on the menu, if you have any questions or specific needs, please feel free to reach out to us. We have also added a pre order form to our Christmas booklet this year if this can be filled out and sent back that would be a great help.

Our goal is to ensure that your dining experience with us is not only memorable but also tailored to your preferences and needs. Your satisfaction is of the utmost importance to us, and we are here to assist you every step of the way. Don't forget our party days on the 8th, 9th, 15th & 16th with live music and a disco.

Thank you for considering The Falcon Hotel for your Christmas celebration. We eagerly anticipate the opportunity to serve you and create lasting memories this festive season.

Warm regards,

The Falcon Hotel





Falcon Hotel

Festive Menu

2023



Starters

Creamy winter vegetable soup with crusty roll (v)(gf)

Chilled melon, fresh fruit & red berry coulis (v)(vg)(gf)

Smoked haddock & spinach au gratin

Ham hock terrine, onion marmalade & mixed salad (gf)

Mains

Traditional roast breast of turkey, pigs in blankets, seasoning & cranberry jelly
(g.f available)

Roast loin of pork, apricot seasoning & thyme jus (g.f available)

Salmon fillet, laverbread & prawn lemon butter (gf)

Festive nut roast with port & mushroom glaze (v)(vg)(gf)

Desserts

Traditional Christmas pudding & brandy sauce (gf available)

Lemon posset with fresh fruit (gf)

Toffee & chocolate cheesecake

Cheese platter, water biscuits & fig chutney

Coffee & mints

Three Course Menu

Monday to Thursday Lunch & Dinner £35.00

Friday & Saturday Lunch & Dinner £37.50

Party Days

Live Music & Disco

Friday 8th, 15th & Saturday 9th, 16th





Christmas function booking terms & conditions, please read before booking.

Organisation:

Contact Name:

Address:

Postcode:

Telephone number:

Date requested:

Number of guests:

Time:

Email address:

Menu available from November 2023 to the 24th December 2023

A £50 holding deposit is required for all reservations at time of booking to secure your date, an additional £10 per person deposit is required within 2 weeks from date of booking. All deposits are strictly NON REFUNDABLE and cannot be used for other goods or services. Monies paid for non arrival or no show guests are forfeited and can not be exchanged for any other services.

We reserve the right to amend any part of the package or price at any time before booking. The party organiser are requested to inform everyone in their party of this policy.

Once deposits have been paid you will receive a receipt and a booking reference this will confirm your booking. A pre order will be needed for each booking and please make us aware of any dietary requirements at this time.

Full payment must be made 3 weeks prior to your party, cancellation after this time is non refundable.

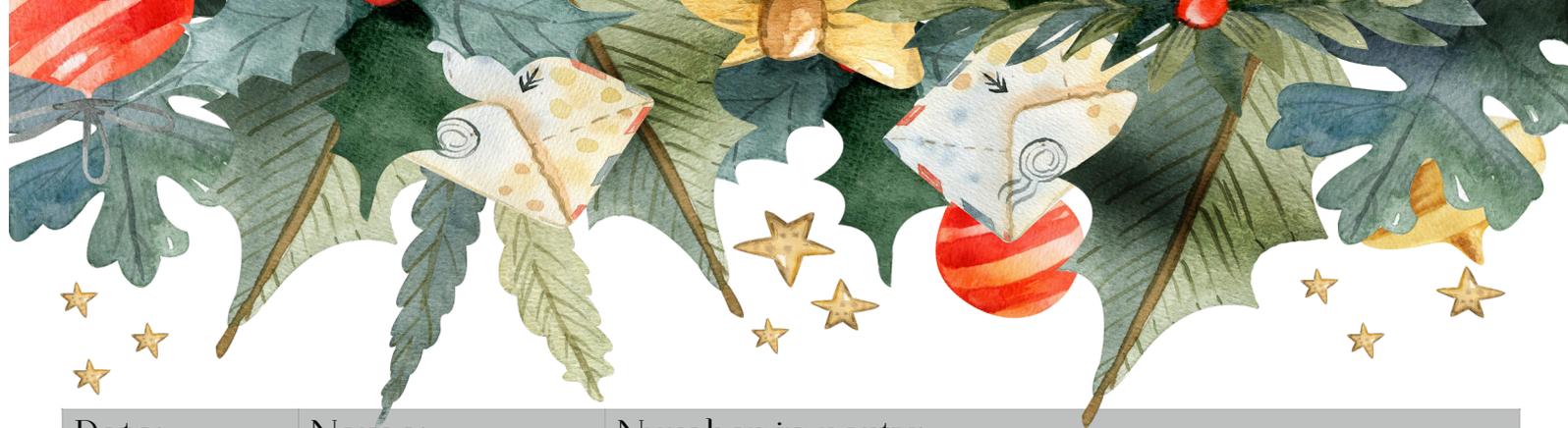
*** Any unpaid in full bookings will be released ***

We will try to accommodate table seating requests but fluctuating numbers sometimes make changes unavoidable.

Function payment: Cash, debit card (no credit cards) cheque payment by arrangement only and maximum of 1 per party.

No split bills one payment per table.





Date:	Name:	Number in party:
Starter	Total including any dietary requirements	Comments - please let us know if there are any dietary requirements ie: gluten free gravy, no brandy sauce.
Example	Party of 4 people	
Soup		4 1 gluten free roll
Turkey		4 1x gluten free gravy and no seasoning - 1 x no roast potato
Xmas Pud		4 1 gluten free, 1 x no brandy sauce
<u>Starters</u>		
Soup		
Melon		
Haddock		
Terrine		
<u>Mains</u>		
Turkey		
Pork		
Salmon		
Nut Roast		
<u>Pudding</u>		
Xmas Pudding		
Lemon Posset		
Cheesecake		
Cheese		
Note to Falcon:		