

## Falcon Hotel Main Menu

Lunch Served 11:30am-2:30pm & Dinner Served 6:00pm-9:30pm

### Starters

#### **Honey Roasted Root Vegetable Soup**

Freshly baked bread £6.50  
(celery, sulphur)

#### **Chicken, Pancetta & Tarragon Terrine**

Spiced fruit chutney, brioche, watercress & sweet potato crisps £9.25  
(celery, mustard, gluten, sulphur, milk, eggs)

#### **Poached Salmon & Chive Mousse**

Apple, fennel & radish salad, lemon & dill mayonnaise £9.50  
(gluten, nuts, mustard, sulphur, milk, eggs)

#### **Beetroot, Feta & Thyme Tart**

Baby leaf & pinenut salad & balsamic reduction £8.50  
(gluten, fish, sulphur, milk, eggs)

#### **Cod, Mature Cheddar & Chive Fishcake**

Baby leaves, lemon hollandaise & lemon £9.25/  
£16.95  
(gluten, fish, sulphur, milk, eggs, mustard)

#### **Chorizo & Manchego Scotch Egg**

Sweet chilli jam, rocket & crispy onions £9.50  
(gluten, sulphur, eggs, mustard)

### Falcon Main Courses

#### **Traditional Roast Breast of Norfolk Turkey**

Roast potatoes, pigs in blankets, cranberry & chestnut stuffing, braised red cabbage, honey roasted parsnips, Brussel sprouts & rich turkey jus £17.50  
(gluten, celery, sulphur, nuts, eggs, milk, mustard)

#### **Rosemary and Garlic Marinated Launde Lamb Rump**

Dauphinoise potatoes, caramelised shallot puree, tenderstem broccoli, crispy onions & jus £ 18.75  
(celery, milk, eggs, gluten, sulphur, mustard)  
*DBB sur-charge £1.50*

#### **Oven Roasted Cod Loin**

Herb mash, squash puree, peas á la française & chive cream £17.50  
(fish, milk, lupin, nuts)

#### **Salmon, Lemon, Watercress & Chilli Linguine**

Parmesan crisp £17.50  
(fish, gluten, milk, eggs, lupin, sulphur)

#### **Honey Roasted Butternut Squash, Leek & Almond Risotto**

Rocket & truffle oil £16.50  
(sulphur, milk, lupin, nuts)

#### **Beetroot, Mushroom & Squash Wellington**

Parmentier potatoes, tenderstem broccoli & basil cream £16.75  
(gluten, milk, eggs, sulphur, nuts, mustard, celery)

### Tap Bar Favourites

#### **Breaded Wholetail Scampi**

Hand-cut chips, mushy peas, tartare sauce & lemon £12.50  
(gluten, fish, crustaceans, sulphur, eggs)

#### **Steak & Red Wine Pie**

Hand-cut chips, seasonal vegetables & gravy £16.50  
(gluten, sulphur, celery, milk, eggs)

#### **28 Day Aged, Grass Fed Sirloin Steak £29.99**

#### **28 Day Aged, Grass Fed Fillet Steak £35.99**

Hand-cut chips, roast cherry tomatoes, garlic mushrooms & watercress  
(gluten, milk, mustard, sulphur)  
*DBB sur-charge £9.99 / £15.99*

### Sides

Hand Cut Chips £4.00

Buttered New Potatoes £4.00

Mixed Salad £4.00

Seasonal Vegetables £4.00

Red cabbage £4.50



**The Falcon Hotel Dessert Menu**  
**Lunch Served 11:30am-2:30pm & Dinner Served 6:00pm-9:30pm**

**Desserts**

**Traditional Christmas Pudding**

Rum sauce, brandy butter & red currants £8.25  
(gluten, nuts, milk, eggs, sulphur)

**Dark Chocolate & Orange Torte**

Sorbet & chocolate tuile £8.50  
(gluten, nuts, milk, eggs, sulphur)

**Cranberry & White Chocolate Cheesecake**

Raspberry sorbet & granola £8.25  
(gluten, nuts, milk, eggs, sulphur)

**Apple Tarte Tatin**

Apple crisp & vanilla seed gelato £8.50  
(gluten, nuts, milk, eggs, sulphur)

**Fine Three Cheese Selection**

Artisan crackers, chutney, grapes & celery £8.95  
(gluten, eggs, milk, sulphur, nuts, celery)

**Selection of Gelatos & Sorbets £6.50**

(milk, sulphur, eggs)

**Gelatos Selection**

Strawberry    Salted Caramel  
Vanilla        Tonka Bean  
Vegan Cherry    Pistachio  
Chocolate

**Sorbet Selection**

Lemon        Blackberry  
Raspberry