

*the*  
**FALCON**  
PAINSWICK

*'tis the season to*  
**EAT, DRINK & BE MERRY**

If you love Christmas as much as we do, join us this festive season for a joyous celebration. Indulge in our delightful menu and savour the flavours of Christmas & New Year.

Whether it's a cosy family gathering or a lively party with friends or colleagues, we have the perfect atmosphere for you.

Come dine and celebrate with us!

## *Festive Parties*

### TO START

Curried butternut squash & carrot soup, toasted sourdough, herb oil (ve)  
Chestnut & cranberry Scotch egg, pan-fried wild mushrooms  
Bloody Mary prawn cocktail, avocado, brown bread & salted butter  
Pressed ham & quince terrine, red onion marmalade, focaccia crostini  
Artichoke, truffle & wild mushroom ravioli, sage butter, crispy sage (ve)

### MAINS

Lemon & thyme roasted turkey crown, duck fat roast potatoes, pigs in blankets, turkey gravy  
Cranberry & chestnut nut roast, roast potatoes, seasonal vegetables, red wine jus (ve)  
Slow braised beef short rib, bone marrow mashed potatoes, red wine jus  
Pan-seared salmon, lemon & thyme potato rosti, Balfour Brut sparkling wine & cream sauce

Served with family-style vegetables for the table: clementine & hazelnut sprouts, stock pot carrots, honey roasted parsnips, Christmas spiced braised red cabbage

### DESSERT

Clementine Christmas pudding, brandy crème anglaise  
Dark chocolate brownie, cherry ice cream, cherry compote (ve)  
Malted chocolate cheesecake, honeycomb ice cream  
Artisan cheese plate, spiced chutney & crackers (£5pp supplement)

**£38 PER PERSON**

(Gluten free options available)

## *Christmas Day*

### TO START

Fresh water prawn & crayfish cocktail, shredded iceberg, Bloody Mary shot, warm rye bread  
Pan-seared Rye Bay scallops, celeriac purée, chorizo, crispy leeks  
28-day aged beef tartare, confit egg yolk, mustard mayonnaise  
Artichoke, truffle & wild mushroom ravioli, sage butter, crispy sage (ve)

### MAINS

Cranberry & sage stuffed turkey crown, wrapped in pancetta, goose fat roasted potatoes, pigs in blankets, Yorkshire pudding, red wine jus  
Individual beef wellington, goose fat roasted potatoes, red wine jus  
Wild mushroom & squash pithivier, roasted potatoes, red wine jus (ve)  
Pan-roast hake, lemon & thyme rosti potatoes, mussels, clam, white wine cream sauce  
Served with family-style vegetables for the table: clementine & hazelnut sprouts, stock pot carrots, honey roasted parsnips, Christmas spiced braised red cabbage

### DESSERT

Clementine & brandy Christmas pudding, crème anglaise, redcurrant compote  
Baileys crème brûlée, Amaretti biscuit  
Vegan chocolate fondant, vanilla ice cream (ve)  
Amaretto yule log, Chantilly cream, pickled cranberries  
Kentish artisanal cheese plate for the table (supp £5pp)

COFFEE & MINCE PIES

**£90 PER PERSON**

(Gluten free options available)



# MAGICAL FESTIVITIES AWAIT

Our kitchen team has put together some fantastic menus using the freshest seasonal, local ingredients, and you can celebrate with us throughout the festive period.

We have a fine selection of drinks including our own Balfour Wines and craft beers, not forgetting Christmas cocktails. The perfect compliment for our festive menus and your celebrations.

We can accommodate tables between two and 40 people, either in the pub or in our beautifully converted 'Shires'.

To book, please contact [charlie@balfourhospitality.com](mailto:charlie@balfourhospitality.com), visit [www.thefalconpainswick.com](http://www.thefalconpainswick.com) or give us a call on 01452 222820.

Terms & conditions apply - a £15 per person deposit is required for party bookings. £45 per person deposit required for Christmas Day. Please visit [www.thefalconpainswick.com](http://www.thefalconpainswick.com) for full terms & conditions.

## Boxing Day

Serving from 12 noon

### TO START

**Cauliflower cheese soup**, crispy sage, hazelnuts, toasted sourdough (v) **£8**

**Brûlée figs**, crispy prosciutto, warm feta salad **£9**

**Pigs in blankets**, cranberry sauce **£8**

**Vegan 'smoked salmon gravadlax'**, pickled beetroot, horseradish cream (ve) **£8**

**'Festive sharing board'**, sausage roll, ham & quince terrine, Scotch egg, chutneys **£20**

### MAINS

**Sharing Smorgasbord**, smoked salmon, new potatoes, boiled eggs, festive pickle tray, mature cheddar, rye bread **£40**

**Cold-cut turkey & ham sharing board**, new potatoes, boiled eggs, pickle tray, mature cheddar sourdough **£40**

**Boxing Day cold cuts**, honey roast ham or sliced Norfolk Bronze turkey, bubble & squeak, winter slaw, crispy poached egg, Branston pickle **£17**

**'Turkey Club' triple decker sourdough turkey sandwich**, stuffing, cranberry sauce, fries **£14**

**Curried cauliflower**, bubble & squeak, tenderstem broccoli (ve) **£15**

**Fish & chips**, mushy peas, pickled onion, curry sauce, triple-cooked chips **£17**

**Double cheeseburger**, two 4oz patties, brioche bun, baby gem, gherkin, tomato relish, fries **£17**

(Gluten free options available)

## New Year's Day Brunch

Serving 11am - 6pm

### Full English

Your choice of eggs, cured bacon, local pork sausage, black pudding, tomatoes, mushrooms, baked beans & toast

### Breakfast burger

Grilled sausage patty, bacon, fried egg, cheese

### Vegan breakfast burger

Grilled vegan patty, vegan 'bacon', flat mushroom, 'cheese' (ve)

### Shakshuka

Poached eggs in a Moroccan tomato sauce, fresh spinach, chilli (v)

### Steak & eggs

Sirloin steak, two eggs fired hen's eggs, Parmentier potatoes

### Chorizo hash

Smoky chorizo, crispy Parmentier potatoes, onion, red pepper, two fried hen's egg

### Crispy bacon & hash browns, poached hen's eggs

### Smoked salmon & lemon crème fraîche

Scrambled eggs, toasted English muffin

### Vegan 'dirty fries'

BBQ sauce, vegan 'bacon', vegan cheese, spring onion, chilli (ve)

£22 per person, one brunch dish & one cocktail of your choice

£28 per person, one brunch dish & two cocktails of your choice

(Gluten free options available)

## New Year's Eve

Sunday, 31st December 2023

LIVE MUSIC FROM 9PM

COUNTDOWN AT MIDNIGHT

SPECIAL FOUR-COURSE MENU (TWO SITTINGS 6PM & 8PM)

NO TICKET REQUIRED

We're keeping it simple this New Year's Eve!

Join us at The Falcon to ring in 2024 with an exciting celebration as we bid farewell to the old and welcome the new. Dance the night away, savour delicious food and drinks, and revel in a lively atmosphere.

To book, contact: [charlie@balfourhospitality.com](mailto:charlie@balfourhospitality.com), visit [www.thefalconpainswick.com](http://www.thefalconpainswick.com) or call 01452 222820.