

*the*  
FALCON



# CHRISTMAS

## menus

[thefalconpainswick.com](http://thefalconpainswick.com)

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For bookings of more than 12 guests, contact [charlie@balfourhospitality.com](mailto:charlie@balfourhospitality.com)  
A £20 deposit per person is required for party bookings, and £50 per person for Christmas Day.  
Visit our website for full terms & conditions.





## CHRISTMAS DAY

£100 PER PERSON

### STARTERS

Bloody Mary prawn & crayfish cocktail, avocado, apple, bread (gfo)

Pan-seared king scallops, pancetta, seaweed, caper & lemon butter (gf)

28-day aged beef tartare, confit egg yolk, mustard mayonnaise, crostini (gfo)

Pan-fried wild mushrooms, beetroot, toasted walnuts, truffle sourdough (ve) (gfo)

### MAINS

Pancetta wrapped turkey crown, apricot stuffing, pigs in blankets, turkey gravy (gfo)

Fillet of beef, roasted bone marrow, parsnip purée, red wine sauce (gf)

Stuffed winter squash, smoked nuts, spinach, mushrooms, carrot purée (ve)

Butter-poached cod fillet, samphire, mussels, clams, lobster bisque (gf)

*For the table: Chestnut roasted sprouts, Estate honey glazed root vegetables, braised red cabbage, cauliflower cheese, Yorkshire puddings*

### DESSERT

Christmas pudding, apricot & cranberry, brandy crème anglaise

Amaretto crème brûlée, almond shortbread (gf)

Black forest Baked Alaska, chocolate ice cream (ve) (gf)

Chocolate and peanut butter fondant, vanilla ice cream, peanut brittle (gf)

Artisan cheese plate: Westcombe Cheddar, Oxford Isis, Colston Bassett Blue, Wigmore Sheep's, crackers, chutney & grapes (gfo) +£5 per person

### TO FINISH

Coffee & petit fours

A £50 deposit per person is required for Christmas Day bookings.  
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## FESTIVE PARTY

£45 PER PERSON

### STARTERS

Roasted celeriac & apple soup, baked bread & butter (ve/gfo)

Seared king oyster mushroom, parsnip purée, pickled pear, beetroot (ve/gf)

Bloody Mary prawn cocktail, iceberg lettuce, apple, bread (gfo)

Smoked chicken & black pudding terrine, house chutney, soda bread (gfo)

### MAINS

Pancetta wrapped turkey, apricot stuffing, roast potatoes, pigs in blankets, turkey gravy (gfo)

Smoked sweet potato nut roast, roast potatoes, carrot purée (ve/gf)

Slow-braised beef short rib, garlic creamed potatoes, bourguignon sauce (gf)

Herb crusted salmon, crushed potatoes, Balfour sparkling & chive sauce (gf)

*For the table: Chestnut roasted sprouts, Estate honey glazed root vegetables, spiced braised red cabbage*

### DESSERT

Sticky figgy pudding, toffee sauce, vanilla ice cream (ve/gf)

Chocolate espresso tart, salted caramel ice cream

Winter berry pavlova, vanilla Chantilly (ve/gf)

Artisan cheese plate: Westcombe Cheddar, Harborne Blue, Oxford Isis, house chutney, crackers (gfo) +£5 per person