

Christmas

MENU

2 COURSES - £27.20

3 COURSES - 31.90

STARTER - £9.50

FALLS RED MISO CURED SALMON

Served with a Wild Rocket & Sesame Salad, Crostini's & Balsamic Oil

CANDIED BEETROOT & GOATS CHEESE TOWER

With Hot Honey & finished in a Pistachio crumb

CELERIAC & BROWN BUTTER SOUP

Topped With Crispy Kale & Apple Match Sticks

FALLS HAM HOUGH & PRUNE TERRINE

Served with Toasted Ciabatta and a Prune & Apricot Puree

MAIN COURSE - £19.50

TURKEY BALLOTINE

Butterflied & rolled breast of Turkey filled with traditional Sausage stuffing mix Served with a Bubble & Squeak Cake, Pigs in Blankets, Brussels Sprouts, Honey roasted Carrots & Parsnips & Duck fat Roasted Potatoes Finished in a Red Wine jus

ROAST BRISKET OF BEEF

Served with Brussels Sprouts, Honey roasted Carrots & Parsnips, Mash Potato & Duck fat Roasted Potatoes, Braised Red Cabbage, Homemade Yorkshire Pudding
Finished in a red wine jus

WILD MUSHROOM & BRIE PITHIVIER

Wild Mushrooms in Puff pastry finished in a Whisky & Tarragon Sauce Served With a Wild Rocket & Toasted Pine Nut Salad & Hasselback Potatoes

DESSERT - £9.50

FALLS SPICED PEAR & GINGER CHEESECAKE

Served With Salted Caramel Ice cream & Fanned Pear

CHOCOLATE & RASPBERRY TORTE

Served With Vanilla Pod Chantilly Cream & Candied Orange Wedges

TRIO OF ICE CREAM