



# The Falcon, Rotherwick

## Christmas Menu



## Canapé Menu

Don't fancy a sit down meal? Why not try a more informal option with canapes

*Option of 1 canape £3pp*  
*Selection of 3 canapes £7.50pp*  
*Selection of 5 canapes £10pp*

Pork belly bites & apple sauce  
 Pork & black pudding sausage roll  
 Venison scotch egg  
 Pigs in blankets  
 Chicken liver parfait croutes  
 Smoked salmon & wasabi  
 Mini sausage & mash  
 Vegan carrots in blankets (VE)  
 Vegan haggis croquettes & bloody Mary ketchup (VE)  
 Mini Yorkshire puddings with pulled beef & gravy  
 Mince pies  
*Minimum booking of 10 people required*

Why not get the festive party started by adding Testulat Champagne to your pre-order for an additional £40 or Romeo Prosecco for £28 per bottle?

### Pre-ordering required

Last orders accepted 31<sup>st</sup> November 2019  
 Please send all orders and enquiries to:  
[info@thefalconrotherwick.co.uk](mailto:info@thefalconrotherwick.co.uk)

(VE) Vegan  
 We cater for all dietary requirements, please let us know in advance

### Menu A:

2 courses for £23 / 3 courses for £28

**Chicken & wild mushroom soup**, rosemary bloomer  
**Smoked haddock croquettes** with honey and lemon mayonnaise  
**Crispy camembert** with mulled wine and plum jam  
**Salt baked roots**, Puy lentils, chicory, beetroot, lemon dressing (VE)  
**Honey glazed pork belly**, apple sauce

**Roast Hampshire turkey**, bread sauce, garlic & thyme potatoes, Yorkshire pudding, roasted roots, market greens & gravy

**Braised beef cheek**, horseradish mash, sprout tops, bacon, glazed turnips & carrots

**Vegan 'haggis' wellington**, rosemary hassle back potatoes, leek, kale & mushroom sauce (VE)

**Black forest ham**, bubble & squeak, crispy egg, brown butter sauce

**Whole grilled plaice**, baby potatoes, broccoli, garlic & lemon butter

**Christmas pudding**, brandy cream & red currants

**Sticky toffee pudding**, butterscotch sauce and vanilla ice cream

**Set chocolate custard**, raspberries & Drambuie cream (VE)

**Mulled apple crumble**, crème anglaise

**Nettlebed's Bix cheese**, biscuits, celery, apply & quince

### Menu B:

2 courses for £28 / 3 courses for £36

**Chicken liver & Armagnac parfait**, onion, beef dripping & brioche  
**Trio of Scottish Salmon**, cured, kiln roasted, smoked with beetroot, wasabi mayonnaise  
**Oak smoked wild goose**, BBQ clementine & cranberry, beef dripping brioche toast  
**Baked figs**, whipped Wensleydale, walnut & honey  
**Jerusalem artichoke soup**, wild mushroom croute, apple (VE)

**Roast Hampshire turkey**, bread sauce, garlic & thyme potatoes, Yorkshire pudding, roasted roots, market greens & gravy

**Braised beef cheek**, horseradish mash, sprout tops, bacon, glazed turnips & carrots

**Charred cauliflower steak**, woodland mushrooms, nuts, black truffle, wilted greens, cheese & chive sauce (VE)

**Wild venison**, red wine jus, celeriac fondant, swede, glazed roots, greens and chestnut

**Turbot**, lemon and artichoke sauce, clams, broccoli and duchess potatoes

**Christmas pudding**, brandy cream & red currants

**Chocolate fondant**, Baileys ice cream and salted caramel

**Panettone bread and butter pudding**, spiced rum & raisin ice cream

**Baked figs**, coconut & honeycomb parfait (VE)

**Nettlebed's Bix & Beauvale blue**, biscuits, celery, apply & quince