

Booking & Pre-Order Form

Please complete all details below and hand in with your deposit

Party Name:

Address:

Contact No.:

E-mail:

Date of function: Time:

Number in Party: Total deposit (£5pp) paid:

Please insert your name and tick one choice from each section.	Ham Hock	Smoked Fish Trio	Soup	Croquet	Avocado Salad	Roast Turkey	Pork Belly	Mixed Nut Roast	Beef Brisket	Fish Pie	Poached Pear	Fondant	Crumble	Lemon Meringue	Cheeseboard
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Christmas Festive Menu 2018

THE FALCON
LONG WHATTON

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FALCONLONGWHATTON.CO.UK

How to Book

Thank you for choosing to celebrate the festivities with us. Please contact us to provisionally book your table. Complete all details on the Booking Form and return this form to us with your deposit (£5 per person), this will confirm your reservation.

Please note: Bookings remain provisional until a deposit is received, if a booking is not confirmed within 7 days, tables will be re-let. Deposits are non-refundable on cancelled reservations.

Christmas Festive Menu

2 courses £20.00 | 3 courses £25.00

Starters

Ham Hock Terrine

Crispy Egg and Homemade Piccalilli

Smoked Fish Trio

Salmon, Trout, Mackerel with a Horseradish Crème Fraiche

Spiced Parsnip Soup

With Crusty Bread and Butter

Parma Ham & Goats Cheese Croquet

Mixed Leaves and Basil Aioli

Avocado & Prawn Salad

With a Bloody Marie Sauce

Mains

Roast Turkey Crown

Chestnut and Cranberry stuffing, Roast Potatoes, Mini Toad in the Hole, Roasted Carrots and Parsnips and Seasonal Greens

Slow Roasted Pork Belly & Tenderloin Duo

Apple and Parsnip Mashed Potatoes, Seasonal Greens with a Black Pudding Crumb and Cider Sauce

Mixed Nut, Quinoa, Kale & Golden Berry Roast

Roast Potatoes, Roasted Carrots and Parsnips, Seasonal Greens and a Red Onion Gravy

Slow Cooked Beef Brisket

Horseradish and Chervil Mashed Potato, Roasted Carrots and Parsnips and Seasonal Greens

Fish Pie

Topped with a Cheddar and Parmesan Mash, served with Roasted Carrots and Parsnips and Seasonal Greens

Desserts

Mulled Poached Pear

With a Mascarpone Cream

Chocolate Fondant

With Pistachio Ice Cream

Mince Pie Crumble Tart

With Brandied Custard

Lemon Meringue Tart

With a Gin Sorbet

Local Cheeseboard

Cheddar, Stilton, Brie and Smoked Cheddar, Crackers, Grapes and Onion Chutney

Food & Drink Allergens & Intolerance

Before you order your food & drinks, please speak to a member of our staff if you have a food allergen or food intolerance.