

CHRISTMAS

AT THE
FAUCONBERG

CHRISTMAS LUNCH

Vegetarian Vegan Vegan option GF Gluten-free GFO Gluten-free option

£80.00 per head

Homemade root vegetable and pearl barley soup, with crusty bread and salted butter

Game terrine, locally sourced game encased in streaky bacon accompanied by homemade relish and toasted garlic ciabatta

Sauteed wild mushrooms in a light garlic cream sauce, topped with breadcrumbs and cheese, oven baked

Smoked salmon parcel filled with cream cheese and prawns, crevette and lemon

Traditional roast turkey with chestnut stuffing and Yorkshire pudding, mashed potato, roasted potatoes, honey glazed parsnips and carrots, brussel sprouts and crispy bacon

Roast tenderloin of beef with Yorkshire pudding, roast and mashed potatoes, winter vegetables and roast gravy

Baked aubergine, onion and courgette filling, red wine and tomato sauce, roasted cherry tomatoes and red peppers with crispy garlic potatoes

Poached fillet of Halibut on wilted greens and parsley mash, cream and dill sauce

Traditional Christmas pudding with rum sauce

Chocolate brownie mousse cake, Kahlua syrup and chocolate ice cream

Blood orange and raspberry brulee, puff pastry and almond twist

Cheeseboard, 3 local cheeses with homemade chutney, grapes and biscuits

Coffee and mince pies

SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.

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