

FALCON MANOR

Christmas at the Manor

CHRISTMAS DAY LUNCH

£85 per person

£40 for children 13 and under

Sit back and relax this Christmas as our experienced team take care of every detail. Hang up the apron and join us for a delicious Christmas lunch in our magical, festive surroundings with twinkling lights and roaring fires. Residents will dine in the restaurant and our non-residents will dine in the inviting surroundings of our bar where you can bring along your four-legged friends.

We will welcome you with a glass of fizz on arrival, followed by a decadent 4 course festive lunch. To book, please call 01729 823814 or email info@falconmanor.co.uk



Terms and conditions: Please note that full payment is required at the time of booking. A full refund will be given if cancelled before 1st December 2022. We require a pre-order from the menu which needs to be returned by 1st November 2022. Please note that the menu is subject to change due to ingredient availability. Our team will make you aware of any menu changes.

FALCON MANOR

3 Night Christmas Escape

24 TH – 27 TH DECEMBER

£645 per couple

Retreat to the Yorkshire Dales this Christmas for a relaxing break at Falcon Manor.

INCLUDES:

3 nights in a classic room with breakfast each morning

Christmas carols and dinner on Christmas Eve

Bucks fizz on Christmas Day morning

4 course Christmas Day lunch

Christmas Day hamper in the evening

Dinner on Boxing Day

£50 per room per night upgrade for suites

For more details please call us on 01729 823814
or email info@falconmanor.co.uk



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FALCON MANOR

Christmas Day Menu

£85 per person | £40 for children 13 and under

STARTERS

CELERIAC & TRUFFLE VELOUTÉ
Blacksticks Blue Profiteroles (v)(gf)

TEMPURA KING PRAWN & WHITE CRAB COCKTAIL
Keta, Prawn Crackers (gf)

BEEF FILLET CARPACCIO
Yorkshire Pecorino Cheese, Horseradish (gf)

WHIPPED CHICKEN LIVER PARFAIT
Peach & Clementine Chutney, Garden Salad, Toasted Brioche (gf)

SPINACH, PINE NUT & WILD MUSHROOM RAVIOLI
Coconut & Basil Cream (veo)

INTERMEDIATE

APPLE & CALVADOS SORBET
Apple Pearls (v) (gf)

MAINS

LAMB RUMP & LAMB BREAST ROULADE
Baba Ghanoush, Tenderstem Broccoli, Pickled Garlic, Lamb Jus (gf)

BUTTER ROAST TURKEY BREAST
Served with all the Trimmings (gfo)

BLACKENED MISO COD LOIN
Pak Choi, Spring Onion, Oyster Mushroom, Ponzu Dressing (gf)

PUY LENTIL, CHESTNUT & WILD MUSHROOM WELLINGTON
Crushed New Potatoes, Roast Asparagus, Red Wine Jus (veo)

BEEF CHEEK BOURGUIGNON
Smoked Pancetta, Roasted Garlic, Silver Skin Onions, Hasselback Potatoes (gf)

DESSERTS

CHRISTMAS PUDDING
Brandy Sauce, Vanilla Bean Ice Cream (gf)(veo)

SELECTION OF CHEESES
Crackers, Chutney (gf)

BAKED ALASKA
Lemon Curd Ice Cream, flamed with Limoncello (gf)

DARK CHOCOLATE & RASPBERRY GANACHE
Passion Fruit Sorbet, Raspberry Jelly (gf)

BLACK CHERRY & KIRSCH CHEESECAKE
Tutti Frutti Ice Cream (gf)

SELECTION OF PETIT FOURS

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.