



Valentine 2019

— the Falcon Hotel

Artisan Breads



Tomato consommé with smoked Cheddar straws
and watercress & mushroom tortellini

Galette of scallop & courgette
with a red pepper coulis & dressed rocket

Chicken ballotine filled with a spinach & chorizo mousse
and a tomato balsamic dressing



Champagne sorbet



Duo of duck

Confit duck canelloni with seared duck breast, butternut puree,
fine beans & a port cherry jus

Steamed fillets of lemon sole

Stuffed with prawns, with julienned vegetables, saffron fondant
and a white wine & chive veloute

Baked goats cheese

wrapped in filo pastry; on honey roasted beetroot carpachio,
with saffron potato, wild mushroom duxelle & a red pepper dressing



Assiette of desserts

Vanilla creme brulee with seasonal fruit compote
Ruby chocolate & passion fruit parfait
Rice pudding fritter with a basil mint syrup



Coffee and petit fours

5 COURSES £40