

Booking Your Event with The Falcon

We like to think that all the events we host here at 'The Falcon' are made special by the fact that they are all tailored to the clients requirements and as bespoke as possible.

Please find a guide for the styles of food we are able to cater for but please also note that we are flexible and will try to cater for your requirements as much as we can.

Please feel free to adjust and bring in your own ideas and influence to help us make your occasion as personal and special as possible.

Canapés and Nibbles

Sticky Cocktail Sausages
Mini Sausage and Mash
Roast Beef and Yorkshire Pudding
Arancini- Flavoured Risotto Balls
Goats Cheese and Pesto Croutes
Pate Melba's
Smoked Salmon and Cream Cheese
Bruschetta
Goujons of Fish
Goujons of Smoked Chicken
Ham Croquettes
Prawn and Chorizo Skewers

Mini Lemon Tarts
Brownie Bites
Fruit Skewers
Cheese and Crackers

This is not an exhaustive list of canapés. They can be refined for a 'cocktail style' event or can be more rustic for a more casual bite.

Buffet Menu

Example 1

A selection from the canapé menu with the addition of:

Honey roast ham
Poached salmon
Cured meats & deli board
Breads
Panzanella salad
Tomato & mozzarella salad
Marinated roasted vegetables
Meat or fish skewers
Pea, mint & broccoli salad with lemon oil
Moroccan inspired fruit & nut couscous salad
Quinoa Salad
Crunchy vegetable and feta cheese salad

Hot option:

Curry,
Chilli,
Stroganoff

This is intended as a two course option. The canapés are intended to be served on arrival for people to nibble on & to pacify any peckish little ones.

Buffet Menu

Example 2

A small selection from Buffet Menu 1 intended as a starter, followed by a selection of four hot options served with appropriate accompaniments; followed by chocolate brownie, fresh fruits and cheese and crackers. Hot options can include a selection of curries, tray baked chicken with saffron, lemon and garlic, chunky chilli con carne, moussaka – or any of your personal favourites.

Sit Down Meals

Pre Order- Please see our current menu for an idea of dishes.

Limited menu- order on the day- to process larger bookings efficiently we can organise a 3 starter, 3 main, 3 dessert menu that your guests can choose from. Please see our current menu for an idea of dishes. Any suggestions are also welcome.

Mixed platters – ‘Sharing platters’ a relaxed and friendly way of eating. Starter platters can include- Pate, smoked meats and fish, breads, pickles, deli board selection, cheeses etc.

Main course platters- Roasted meats, beef, pork, lamb, venison, game birds (when in season), chicken or fish. Roasted potatoes, selection of vegetables or salads and condiments.

Dessert platters- Chocolate brownie, Honeycomb, marshmallows, chocolate for dipping, fresh fruits and cheese and crackers.

The information found in this pack can be used as a guide but please pop into the pub, email us or give us a ring to discuss your preferences.