



Set Menu

Starter

(Select any one from below)

Aloo Tikki Chaat V I D

Potato cake served with a chickpea masala, tamarind & sweet yogurt

Angara Chicken Tikka GF I D

Chicken breast pieces in spices, yogurt & roasted in Tandoor

Onion Bhaji (Vegan) GF

Classic Prawn Cocktail D I GF

Served with Marie Rose sauce & toasted Ciabatta

Caprese D I GF

Buffalo mozzarella, sliced tomatoes, fresh basil & balsamic reduction

Chicken Liver Pate D

Served with toasted Ciabatta & red onion chutney

Main Course

(Select any one from below)

All Indian Main courses are served with Pulao rice Or Butter Naan

Bhuna Gosht GF I D I N

Traditional Lamb curry- lamb is cooked slowly with blend of aromatic spices until its rich, flavourful & tender

Delhi Style Butter Chicken GF I D I N

Chicken breast marinated with spices, yogurt, roasted & served in buttery tomato & cashew nut sauce

Paneer Tikka Masala D I N I GF I V

Cottage cheese marinated, grilled in tandoor & cooked with thick creamy sauce

Yellow Dal Tadka (Vegan) GF

Yellow split lentils cooked with fresh onion, tomato, & tempered with cumin & garlic

Pan-roasted Cajun chicken

Served with chunky chips, Cajun mayonnaise & dressed leaves

Pan-fried Sea Bass GF

Served with Sicilian tomato, capers, olive sauce with herb crushed new potatoes

10oz Gammon Steak D

Served with chucky chip, Pineapple & Eggs

Dessert

(Select any one from below)

GF Chocolate Brownie

Served with Chocolate syrup & Vanilla Ice cream

Cheesecake of the Moment

Duo Of Ice Cream D

Vanilla, Salted Caramel, Strawberry

Kulfi D I N

Mango, Malai or Pistachio

THE FALCON
AT HATTON

Please advise a member of the team if you have any allergies we may need to aware of. Please note that our menu is prepared using many ingredients including allergens, whilst every care is taken we cannot completely eliminate the risk of allergen transfer.