



**The
Falcon : Hatton**



Imagine.....

Imagine the wedding day of your dreams, an idyllic location in the beautiful Warwickshire countryside, superb cuisine and excellent service at a truly elegant venue. The Falcon is the perfect setting for the most memorable day of your life.

We understand that your wedding day is one of the most important days of your lives, so with this in mind our professional events team will help you plan your day and discuss your personal requirements

A Day to remember

About us

The Falcon Restaurant and Hotel is a stunning country retreat situated in the charming village of Hatton. From the moment you arrive, the picturesque setting and elegant atmosphere will definitely bring a smile to your face

With 8 hotel rooms both you and your guests can relax and enjoy this special day in one location. With an award winning restaurant you can be confident your guests will experience some of the finest cuisine available



The Falcon Restaurant and Hotel is easily accessible : its just 5 minutes from the motorway network, via the M40 j15 and A45. The historic towns of Warwick and Stratford Upon Avon are only a short distance away

A true country retreat



From the beginning to the end, our experienced and professional co-ordinators will be on hand to ensure everything runs smoothly, enabling you to enjoy your special day without a care in the world.



Everything can be tailored to your own specification, from table linen and flowers to menus, canapes, wine and and champagne. Whether your meal is served in the intimate restaurant or the elegant marquee, you will be delighted by the beautiful surroundings.



Tailored to your own specification

We work closely with a professional marquee company, that are on hand to advise and assist to make the perfect setting. This compliments the first class service you will experience throughout your wedding celebrations.

We can accommodate parties of upto 50 in our intimate restaurant, or upto 200 guests in our fabulous marquees. Both options include the use of our weather proof decking area.

The perfect setting



Complimented with first class service

**Our Executive chef can create menu's
to suit every taste and budget**

Our Wedding menus are amongst
our most creative. Every effort is
made to ensure you take pleasure
and savour the food created for
your special day

Using the best locally sourced
ingredients ensures the freshest of
flavours. We combine this with
straight forward, innovative cooking to
create perfect menus and dishes
that excite the palate.



Our Executive chef will be delighted
to accomodate any special
dietary requirements or bespoke
menu requests

Our extensive wine list acts as the
ideal accompaniment, with New
world to Vintage, sparkling Wines and
Champagne.

Excite the palate

Wedding breakfast

To start

Soup of roasted tomato with basil puree	4.50
Soup of leek and potato	4.50
Soup of pea and ham with crispy pancetta	4.50
Soup of cream of mushroom topped with truffle oil	4.50
Smoked salmon, capers, shallots and lemon oil	5.50
Salad of wild rocket, sunblushed tomato and mozzarella	5.50
Confit duck terrine with orange jelly	6.50
Mediterranean fish escabeche	6.00
Seared yellow fin tuna nicoise salad	6.50
Chicken liver parfait with apple chutney	6.00
Risotto of wild mushroom with truffle oil	6.00
Salmon and prawn fish cake with herb tartar	6.50
Ham hock terrine with apple salad and walnut dressing	6.75
Warm goats cheese, onion tart fin with aged balsamic	6.75

Mains



Risotto of butternut squash with crispy sage	11.50
Fillet of Bream, buttered spinach, avruga cavier cream	14.00
Scotch Sirloin beef with wild mushroom and red wine jus	27.50
Lamb shank, dauphinoise potato with rosemary jus	15.50
Falcon Fish and chips, crushed peas and tartar	15.50
Confit of duck with faloouse sausage casoulett	14.00
Free range chicken, buttered leeks, creamed potato and morel cream	13.00
Fillet of Scotch beef with fois gras butter and creamed spinach	28.50
Rack of Free range Pork, calvados apples, fondant potato and apple cream	13.50
Roasted Kenilworth lamb with mint jelly, roasted new potatoes and jus	14.50
Fillet of Scottish Salmon, crushed new potato, fine beans and beurre blanc	13.50

Desserts

All at 6.00

Eton Mess

Chocolate tart with candied orange

Vanilla bean creme brulee with poached berries

Brioche Bread and butter pudding with creme anglais

Various cheesecakes

Iced Parfaits, homemade honeycomb

Apple tart with almond crumble topping, brandy anglaise

Millefeuille of marinated fruits, creme patissiere

Raspberry and cinammon torte, greek yoghurt with lavender honey

Buffets and things

The following are offered for the evening party.
Full menu details can be supplied upon request

Cold Finger buffet

Starting from 10.00 pp

Hot fork buffet

Starting from 12.00 pp

Hog Roast buffet

Starting from 12.00 pp

BBQ buffet

Starting from 12.00 pp

Giant Paella buffet

Starting from 12.00 pp

Chocolate fountain

Starting from 6.00 pp



Fancy a tipple?

Drinks package A 13.50 per person

Arrival drink - Bucks fizz, Pimms, Sparkling Wine, Mulled Wine, Sherry, non alcoholic Fruit Punch

Meal drink - Half bottle of House red or White wine with meal

Toast - Glass of sparkling wine

Drinks package B 14.50 per person

Arrival drink - Bucks fizz, Pimms, Sparkling Wine, Mulled Wine, Sherry, non alcoholic Fruit Punch

Meal drink - Half bottle of new world Sauvignon blanc or Merlot

Toast - Glass of sparkling wine

Drinks package C 16.50 per person

Arrival drink - Bucks fizz, Pimms, Sparkling Wine, Mulled Wine, Sherry, non alcoholic Fruit Punch

Meal drink - Half bottle of new world Sauvignon blanc or Merlot

Toast - Glass of champagne

Drinks package D 18.50 per person

Arrival drink - Champagne or kir Royale

Meal drink - Half bottle of new world Sauvignon blanc or Merlot

Toast - Glass of champagne



Sleeping

The Falcon has 8 en-suite guestrooms located within close proximity to the main building.



Our rooms are part of a converted barn and have all been tastefully decorated in keeping with the age and beauty of the surroundings. All rooms have digital television, mini fridges and tea and coffee making facilities.

Guests of the Wedding party can enjoy breakfast in the restaurant the following day.

Part of a converted barn

Contact us

If you would like further information regarding our Wedding packages, or would like to make an appointment to speak to our events co-ordinator. Please contact us using the details below.

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