



FALCONDALE on Sunday



TO START

HAM HOCK TERRINE

Glazed onion and toasted bloomer

MUSHROOM ARANCINI (V)

Garlic aioli and crispy onion

COD AND SALMON FISHCAKE

Pickled cabbage and tartare sauce

SOUP (V)

Served with crusty bread



TO FOLLOW

ROAST BEEF

Sirloin of Welsh Beef with Yorkshire Pudding

ROASTED PORK LOIN

Apple sauce and Stuffing

PANFRIED SEABASS

White Wine Sauce

NUT ROAST (V)

Vegetarian gravy

All mains served with roast potatoes, honey roast carrots, swede & cauliflower cheese



TO FINISH

Desserts served from the buffet. Please ask a member of the team for today's options

2 COURSES £ 33.50 / 3 COURSES £ 39

*Please inform us of any food allergies / We use vegetable oil
produced from genetically modified soya / A discretionary 10% will
be automatically added to your bill*

