

  
THE  
FALCONDALE  
AT LAMPETER  
EST. 1859

# FESTIVE BROCHURE

[www.thefalcondale.co.uk](http://www.thefalcondale.co.uk)





# FESTIVE LUNCHEES AND DINNERS

2 courses £ 33.95

3 courses £ 39.95

Parsnip, Thyme and Honey Soup (v)

Duck Parfait, Cranberry and Port Chutney, Toasted Focaccia

Seared Smoked Salmon with Beetroot and Vodka Creme  
Fraiche and Curly Kale

Butternut Squash and Mozzarella Arancini, Tomato Jam,  
Cauliflower and Cumin Puree

Pan Fried Pigeon Breast, Cabbage and Bacon, Cherry Jus

Roast Turkey Crown, Sage and Onion Stuffing, Pig in Blanket

Welsh Beef Sirloin, Caramelised Onion Puree, Yorkshire  
Pudding and Roast Gravy

Pork Loin, Apple Puree, Root Vegetable Crisps, Rosemary Jus

Mushroom and Butternut Squash Wellington, Winter Greens,  
Vegetable Gravy (v)

Pan Fried Sea Bass, Samphire, White Wine and Dill Sauce

*All mains served with Roast Potatoes, Honey Roast Carrots  
and Parsnips, Braised Red Cabbage, Brussels Sprouts with  
Chestnuts and Pancetta*



Traditional Christmas Pudding with Brandy Sauce and  
Rum and Raisin Ice Cream

Spiced Pear and Almond Crumble, Creme Anglaise and  
Vanilla Ice Cream

Passionfruit Bavarois, White Chocolate Sauce, Coconut  
Tuile and Strawberries

Dark Chocolate and Orange Torte, Mandarin Sorbet and  
Salted Caramel

Traditional Welsh Cheese Board

A Selection of Ice Cream and Sorbet

## FESTIVE LUNCHESES ON SUNDAY

On Sundays all the festive desserts can be found on our  
dessert buffet

TO BOOK  
Phone us on 01570 422910

Groups of 10 or over will be required to place a £5 per  
person non-refundable booking fee at time of booking  
and pre-order their menu 2 weeks prior to the booked  
date

The booking fee will then be taken from the total of your  
bill

A discretionary 10% gratuity will be added to your bill





# FESTIVE AFTERNOON TEAS

£26 Per Person

Turkey and Stuffing Sandwich  
Brie and Cranberry Sandwich  
Smoked Salmon Sandwich  
Egg Mayonnaise and Watercress Sandwich

Festive Sausage Roll  
Red onion, Beetroot and Goat's Cheese Quiche

Scone with Cream and Jam  
Black Forest Gateau  
Mince Pie  
Milk Chocolate Éclair with Hazelnut Pastry  
Salted Caramel Muffin

## VEGETARIAN AFTERNOON TEA

Brie and Cranberry Sandwich  
Egg Mayonnaise and Watercress  
Cucumber and Aioli Chives  
Quorn 'Turkey' and Stuffing

Vegetarian Sausage Roll  
Red onion, Beetroot and Goat's Cheese Quiche

Scone with Cream and Jam  
Black Forest Gateau  
Mince Pie  
Milk Chocolate Éclair with Hazelnut pastry  
Salted Caramel Muffin

## CHILDREN'S AFTERNOON TEA

£13 Per Person

Turkey and Stuffing Sandwiches  
Plain Cheese Sandwiches  
Festive Sausage Roll

Scone with Cream and Jam  
Salted Caramel Muffin  
Gingerbread Man

A discretionary 10% gratuity will be added to your bill



# STEAK NIGHTS

£32 Per Person

**4TH AND 18TH DECEMBER**

\*8oz Sirloin Steak with hand-cut chips, tomato and mushrooms, and a 125ml glass of white or red wine. All are included for £32 per person on our steak and wine nights.

Upgrade to \*8oz Fillet Steak, £45 per person (Must be pre- ordered)

\*Approximate pre-cooked weight

A discretionary 10% gratuity will be added to your bill



# NEW YEARS EVE PARTY

**£110** Per Person

Includes Sparkling Canapé Reception at 7pm followed by dinner and live entertainment by multi award winner and International vocalist Amy Lee

Canapes and sparkling wine

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Amuse bouche

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Confit Duck Leg, Kale, Spinach and Pomegranate Jus

Smoked Mackerel Pate, Gherkin and Caper Ketchup, Toasted Wholemeal Bread

Rainbow Beetroot Carpaccio, Goat's Cheese, Walnuts, Rocket and Orange Mustard Vinaigrette (v)

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Venison Loin, Sweet Potato Mash, Savoy Cabbage, Celeriac Puree, Cherry Jus

Sea Bream, Sauté New Potatoes, Curly Kale, Carrot Sauce

Perl Las and Apricot Arancini, Marinara Sauce and Roasted Vegetables (v)

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54% dark chocolate and sea salt cremeaux, honeycomb, coulis and fresh berries.

Caramel and pistachio cheesecake and apple sorbet

Black forest gateaux, vanilla ice cream and cherry puree

TO BOOK

Phone us on 01570 422910

£25 per person Booking Fee on booking which will be non refundable after 1st December 2024

T's & C's

Menu -(v) Denotes dishes suitable for vegetarians

We are happy to discuss special dietary requirements which must be pre-ordered beforehand

A discretionary 10% gratuity will be added to your bill





# GIFT VOUCHERS

Give the gift of indulgence with a Falcondale gift voucher

High tea for two £52

Champagne tea for two £86

Sunday lunch for two £79.90

Bed and breakfast for two from £129

You'll be sure to find the perfect gift for that special occasion. Can't decide on a package? Not a problem, monetary vouchers start from £20

Visit our website [www.thefalcondale.co.uk](http://www.thefalcondale.co.uk) to buy vouchers online or phone us on 01570 422910 to receive a voucher in the post





# DECEMBER

# 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
1 Closed	2 Closed	3	4	5 Steak and Wine night	6	7 Closed from 5pm
8 Closed	9 Closed	10	11	12	13	14 Closed from 5pm
15 Closed	16 Closed	17	18	19 Steak and Wine night	20	21 Closed from 5pm
22	23	24 Christmas Eve	25 Christmas Day CLOSED	26	27 Limited Availability	28
29	30	31 New Years Eve	1 New Years Day	2 Closed	3 Closed	4 Closed

