


THE
FALCONDALE
AT LAMPETER
EST. 1859

FESTIVE BROCHURE

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

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 2025

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 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

