

TONIGHT'S DINNER SERVICE

STARTERS

**MARKET-INSPIRED
SOUP OF THE DAY** **7.95**

Our Chef's daily creation, inspired by the finest seasonal ingredients. Please ask your server for today's special offering. Served with home-baked bread

DUCK PARFAIT **8.95**

A Christmassy dish with a cranberry & port chutney served with a toasted focaccia

SEARED SMOKED-SALMON **9.95**

A festive favorite with a twist, served with a beetroot & vodka crème fraîche & curly kale

**BUTTERNUT & MOZZARELLA
ARANCINI (V)** **8.95**

A nod to Falcondale's Italian inspiration, served with tomato jam as well as a cauliflower & cumin puree

FALCONDALÉ FAVOURITES

FALCONDALÉ BURGER **18.95**

Dry-aged Welsh Beef burger, treacle-cured bacon, melted Hafod cheese, served with triple-cooked chips & seasonal leaves

WELSH SIRLOIN STEAK **29.95**

Sirloin Steak served with mushrooms, vine tomato & a choice of peppercorn sauce or red wine jus

SIDES

Add a side dish to make the perfect dinner!

Parmesan skinny fries	4.95
Chunky chips	4.45
Fresh house salad	4.45
Seasonal vegetable selection	4.45

MAINS

ROAST TURKEY CROWN **22.95**

A traditional Christmas dinner served with sage & onion stuffing as well as a pig-in-Blanket

WELSH BEEF SIRLOIN **26.95**

A traditional Sirloin served with a Yorkshire pudding

LOIN OF PORK **24.95**

A slow-roasted loin of pork served with a Bramley apple puree, root vegetable crisps and a rich rosemary jus

PAN-FRIED SEA BASS **22.95**

An authentic dish with a Welsh white wine & dill sauce, samphire and new potatoes.

**MUSHROOM & BUTTERNUT
WELLINGTON (V)** **19.95**

Creamy butternut and mushrooms rolled in a rich wellington-style pastry served with winter greens & a vegetable gravy.

All main dishes are served with roast potatoes, honey roast carrots & parsnips, Braised Red Cabbage & Brussel sprouts with chestnuts & pancetta.

FESTIVE SPECIAL OFFER

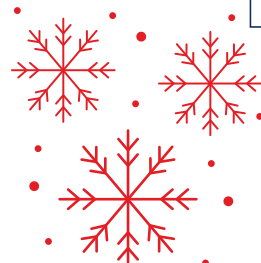
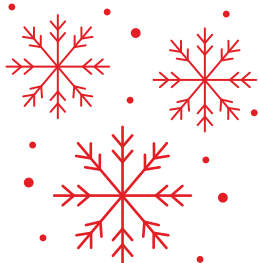
3 COURSE DINNER: **36.95**

Selected any dish from our starter & mains menu above as well as any dessert or Ice cream. Excludes Falcondale favorites & cheeses and not applicable to groups over 10.

Service charge **not** included

Please inform us of any food allergies

We use vegetable oil produced from genetically modified soya



at The Falcondale

"Without dessert, life is like a garden without flowers." – Unknown.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce with rum and raisin ice cream

SPICED PEAR AND APPLE 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

9.95

ICE CREAM & SORBET

Two scoops from the selection below, with a homemade biscuit

Mario's Welsh Ice Cream | Vanilla, Caramel Clotted Fudge, Chocoholic, Coffee Ripple, Rum and Raisin.
Mint Choc Chip, Strawberries & Cream

Mario's Sorbet | Lemon, Raspberry, Mandarin, Blackcurrant

2 Scoops **7.95**

WELSH CHEESEBOARD SELECTION

Select from the Welsh Cheese below served with biscuits, fruits & chutney

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Hafod - Un-pasteurised Hard Cheddar | **Perl Wen** - White Pearl, cross between a traditional Brie & Caerphilly | **Perl Las** - Blue Pearl,, blue cheese with rich and mellow flavours | **Red Devil** - Snowdonia Red Leicester with chillies and crushed pepper | **Pantysgawn** - creamy goats cheese | **Golden Cenarth** - a rind washed smi-soft cheese wiht a nutty flavour | **Caws Teifi** - oak smoked Gouda-style cheese | **Green Thunder** - roasted garlic & herb Cheddar.

2 Cheese **10.95**

4 Cheese **17.95**

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