

## DAYTIME DINING

### BREAKFAST

**BUFFET BREAKFAST 17.95**

A selection of items from the buffet, your choice of hot dish with unlimited tea & coffee

**FULL WELSH BREAKFAST 12.95**

Traditional full Welsh breakfast with unlimited tea & coffee

**EGGS BENEDICT 10.95**

Traditional poached eggs benedict with unlimited tea & coffee

### FROM OUR BAKERY

**WELSH CREAM TEA 7.95**

A freshly baked scone served with Welsh butter, strawberry jam & clotted cream, served warm, and a beverage of your choice

**MULLED WINE & A MINI MINCE PIE 4.95**

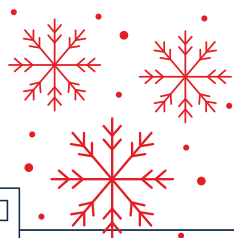
A Christmassy treat of hot mulled wine served with a home-baked mini mince pie

**BEVERAGE & A BISCUIT 5.95**

Your choice of a hot beverage served with a home-baked spiced shortbread biscuit

**FESTIVE AFTERNOON TEA 26.95**

24 hours advance booking required.  
Our Festive Country House Afternoon Tea with homebaked delights and unlimited tea & coffee. Served between **14h30 & 16h30**



### SEASONAL SANDWICHES

**TURKEY & STUFFING CLUB 9.95**

Our take on a traditional Christmas club sandwich

**BRIE & CRANBERRY CLUB (V) 9.95**

Another traditional Christmas Classic in a club sandwich

**SEASONAL SALMON SANDWICH 9.95**

Scottish Smoked Salmon with a chive crème fraiche & wild rocket

**EGG MAYONNAISE 9.95**

Rich and creamy homemade egg mayonnaise with cress

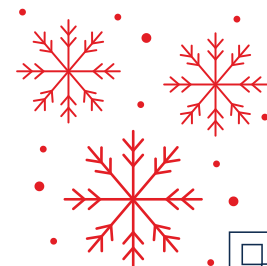
*All served with a green salad and crisps. Why not upgrade your meal with a small portion of skinny fries?*

**SMALL SKINNY FRIES 2.95**

### SEASONAL TREAT

**PIGS IN BLANKETS 8.95**

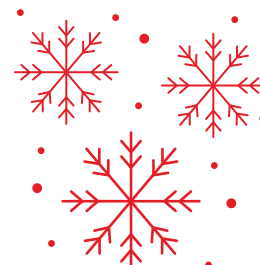
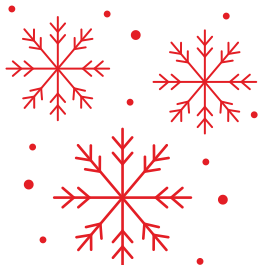
6 Handmade pig in blankets with a rosemary jus dipping sauce



Service charge **not** included

Please inform us of any food allergies

We use vegetable oil produced from genetically modified soya



## DAYTIME DINING

### 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 favourite 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 fries & seasonal leaves

**WELSH SIRLOIN STEAK** **29.95**

Sirloin Steak cooked how-you-like-it with mushrooms, vine tomato & a choice of pepper 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.

**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

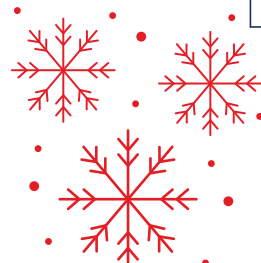
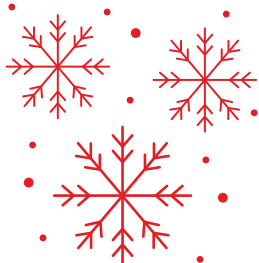
**3 COURSE MEAL:** **36.95**

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 of 8 or over

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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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