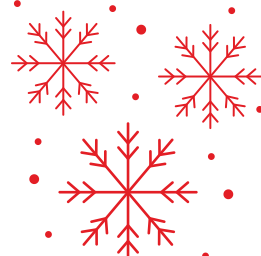


THE
CONSERVATORY
FALCONDALE
EST. 1859



LIGHT SEASONAL MENU

AVAILABLE MONDAY & TUESDAYS

FROM OUR BAKERY

WELSH CREAM TEA 7.95

A freshly baked scone served with Welsh butter, strawberry jam & clotted cream, served warm, and a pot of tea or coffee

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 tea or coffee served with a home-baked spiced shortbread biscuit

LIGHT DISHES

MARKET INSPIRED SOUP OF THE DAY 7.95

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

DUCK PARFAIT 8.95

A festive treat with a cranberry & port chutney served with a toasted focaccia

SEARED SMOKED SALMON 10.75

A seasonal dish with a twist, served with a beetroot & vodka crème fraiche & curly kale

HANDMADE PIGS-IN-BLANKET 8.95

6 handmade pig-in-blankets with a rosemary jus dipping sauce

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

SANDWICHES

TURKEY & STUFFING CLUB 9.95

Our take on a traditional Christmas Club Sandwich

BRIE & CRANBERRY CLUB (V) 9.95

Another Christmas Classic

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

MAINS

FALCONDALE BURGER 18.95

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

SEA BASS 22.95

An authentic dish with a Welsh white wine & dill sauce served on a bed of samphire and new potatoes

FESTIVE SPECIAL OFFER

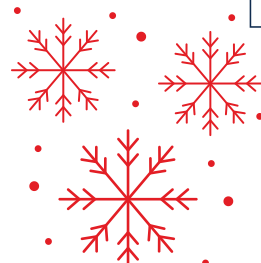
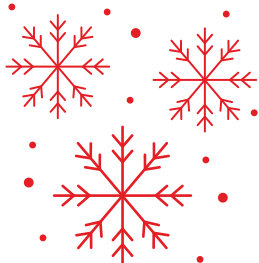
2 COURSE LIGHT MENU: 15.95

Select any dish from our light dishes or Sandwiches and a dessert for only £15.95

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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Service charge **not** included

