THE FALCONDALE

HOTEL & RESTAURANT
GWESTY A BWYTY

Banqueting Menu

The Falcondale is proud to have one of the finest restaurants in the area. Our head chef Tony and his dedicated team strive to achieve the highest standard in all events and occasions.

You're not restricted to these options, feel free to discuss your favourite menu.

£30pp = a choice of 2 starters, one main course, a choice of 2 desserts
£35pp = a choice of 3 starters, a choice of 3 main courses, a choice of 3 desserts
Both of the above options includes tea and coffee

Falcondale Favourites Menu

STARTERS

Homemade soup – to suit the season and your taste
Chicken liver parfait with red onion marmalade and melba toast
Cured ham, honeydew melon and balsamic reduction
Welsh charcuterie platter, focaccia and pickled vegetables
Pulled pork bon bon, red onion marmalade and cardamon
Ham and leek croquet, dressed leaves and apple jelly
Duck terrine, apricot compote, watercress, toasted sourdough
Seared smoked salmon, dill and apple salad, watercress
Fishcakes with pickled fennel and tartare sauce
Goat's cheese, pickled white onion, pear and pine nuts
Cauliflower panna cotta with perl las crumb

MAIN COURSES

Chicken supreme, sage and onion stuffing
Local turkey breast, pigs in blanket, buttered leeks
Roast Welsh beef with horseradish and Yorkshire pudding
Pork loin with caramelised apple and sticky red cabbage
Chicken supreme, crispy pancetta, roasted carrot puree, thyme jus
Welsh lamb rump with pea puree and mint gravy
Duck breast with roasted red pepper and red wine jus
Hake fillet with samphire and chive sauce
Sea bass with rocket and anti-boise
Salmon with crushed new potatoes and creamed leeks

DESSERTS

Strawberry cheesecake, chocolate crisp, jugs of cream
Sticky toffee pudding, butterscotch sauce and vanilla ice cream
Chocolate profiteroles filled with Chantilly cream
Baked orange cheesecake, cinnamon cream, marinated oranges
Strawberry bavarois and meringue
Lemon posset with raspberry sorbet
Dark chocolate cremeaux with honeycomb and raspberries
Fresh fruit tartlet filled with crème patisserie and lemon sorbet
Black forest gateau with vanilla ice cream
70% chocolate brownie with salted caramel
Vanilla panna cotta with fruit coulis and granola

Useful Information

We kindly request that you let us know your guests food choices 14 days prior to your function day. We are delighted to be able to cater for any guests with specific dietary requirements.

Feasting table

£35pp

Whole poussin or chicken, poached salmon with seasonal accompaniments and hot new potatoes served per table for guests to help themselves. Followed by a selection of mini desserts presented on tea trays. Includes tea and coffee.

For The Little Ones

Half portions of your menu are offered at £25 or you can choose a more child friendly menu at £15

MAIN COURSES

Cheese and tomato pizza
Homemade chicken goujons with peas or beans with hand-cut chips
Pork sausages with mashed potato and gravy

DESSERT

Vanilla ice cream

Finger Buffet
£22pp

Pots of tea
Cafetiere's of coffee

Selection of sandwiches:
Chicken and tarragon mayo
Smoked salmon and cucumber
Egg mayonnaise
Honey baked ham
Cheese and pickle

Sausage rolls
Cheese and onion tartlet
Coronation chicken
Prawns marie rose
Scotch eggs

Cheese sticks
Crisps
Olives
Seeds and nuts

Shortbread
Welsh cakes
Cream scones

Hot Baps
at £15pp

Choose two from the following:
Bacon, Sausages, Burgers,
Pulled pork rolls

Accompanied with floured baps, selection of seasonal salads and matching accompaniments

Carved Buffet
£26pp

Carved joints of turkey
Carved joints of ham

Home-baked bread rolls

Selection of seasonal salads:
Green leaves, Falcondale coleslaw,
Potato salad, Beetroot salad,
Dressed cucumber, Tomato salad,
Dressings and Dips

Sausage rolls
Cheese and onion tartlet
Coronation chicken
Prawns marie rose
Scotch eggs

Cheese sticks
Crisps
Olives
Seeds and nuts

Minimum of 30 guests

Hog Roast

at £25pp

Carved and served on the terrace*

Onion stuffing
Chunky apple sauce
Floured rolls
Roasted onions
Selection of seasonal salads

**subject to availability, will be served indoors in the event of bad weather*
Minimum of 80 guests

Additions

at £3pp each

Spicy wedges, Chunky chips
French fries, Hot new potatoes
Spicy chicken wings / drumsticks
Fish goujons

Hot Dish Additions

at £5 each

Chilli con carne with rice
Mushroom stroganoff with rice
Chicken curry with rice
Beef in ale with vegetables

Desserts

at £4.50pp

A great selection of desserts can be added to any buffet.

Ask us about your favourite, or possibly have a selection of chef's recommended crowd pleasers in the form of a buffet table.

Presentation Buffet

£35pp

Carved joints of turkey
Carved joints of ham
Cold cuts of beef

Home-baked bread rolls

Selection of seasonal salads:
Green leaves, Falcondale coleslaw, Potato salad, Beetroot salad, Dressed cucumber, Tomato salad, Dressings and Dips

Sausage rolls
Cheese and onion tartlet
Coronation chicken
Prawns marie rose
Scotch eggs

Hot new potatoes
Spicy chicken wings / drumsticks

Your choice of hot dish

A selection of desserts served from the buffet table:
Black forest gateaux, Chocolate truffle cake, White chocolate cheesecake, Profiteroles and Lemon tart

Tea and coffee

Minimum of 30 guests

Traditional Afternoon tea

£22.50pp

A traditional afternoon tea in a country house setting. Includes a selection of finger sandwiches, savoury pastry, a choice of tea or coffee and a selection of cakes and sweet pastries—as listed in our afternoon tea menu

Served at your table on tea trays

Afternoon Tea Buffet

£19pp

For groups of 12 and over
All will be served from a buffet table where guests can help themselves

Hot Beverages

Pots of tea
Cafetiere's of coffee

Sweet Items

Cream scones
Salted caramel choux bun
Shortbread
Chocolate brownie

Savoury Items

Cheese and onion tartlet
Sausage roll

Sandwiches

Chicken and tarragon mayo
Smoked salmon and cucumber
Egg mayonnaise
Honey baked ham
Cheese and pickle

CANAPES

Priced per person:

Canapes to accompany your reception drink £5

Please choose three from the following options:

Welsh Rarebit en-croute
Halloumi with tomato jam
Smoked salmon roulade
Prawn Marie-rose tartlet
Ham croquette
Coronation chicken in pastry cases

Canapes grazing table £7
Includes all six of the above options with spiced nuts, seeds and olives

Heart shaped Welshcakes £2

DRINKS

Priced as per glass:

House wine		£5.25
Buck's fizz		£5.50
Dressed Pimms No1		£5
Mulled wine		£5.50
House sparkling wine		£6
Kir Royale		£10.50
House Champagne		£12
Bottled Beers	*from*	£4

Bottled still and sparkling Llanllyr mineral water £3.50

Priced per litre jug:

Elderflower press	£8
Fruit juices	£6.50

Wines

There is an extensive wine list available, priced by the bottle from £20. Please ask for a copy of our most current wine list

Prosecco - £28

Champagne - £47

Corkage

Charges apply per 75cl

Still wine - £15

Champagne and sparkling wine - £19

Unfortunately, we cannot accept parties bringing their own spirits.

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