

# Banqueting Menu

2023



 **THE  
FALCONDALE**

HOTEL & RESTAURANT  
GWESTY A BWYTY

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.

**£34pp** = a choice of 2 starters, one main course, a choice of 2 desserts

**£39pp** = 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 (£2 supplement pp)  
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.

## *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**

£24pp

Pots of tea  
Cafetiere's of coffee

Selection of sandwiches:  
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

## **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 £29pp

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 £8pp

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*

£24per person

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 stands

## *Afternoon Tea Buffet*

£21.50

For groups of 20 and over

All will be served on a buffet table where guests can help themselves.

The afternoon tea buffet changes depending on the current afternoon tea menu but will consist of 4 sweet items, 2 savoury and a selection 5 sandwiches and tea and coffee.



## Canapes

Priced per person:

Canapes to accompany your reception  
drink £6

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

## Wines

There is an extensive wine list available,  
priced by the bottle from £22. Please ask  
for a copy of our most current wine list

Prosecco - £30

Champagne - £52.50

## Drinks

Priced as per glass:

House wine	£5.75
Buck's fizz	£7
Dressed Pimms No1	£5.30
Mulled wine	£5.50
House sparkling wine	£10
Kir Royale	£15
House Champagne	£14
Bottled Beers	from £4.50

Bottled still and sparkling Llanllyr  
mineral water £3.95

Priced per litre jug:

Elderflower press	£9
Fruit juices	£8

## Corkage

Charges apply per 75cl

Still wine - £15

Champagne and sparkling wine - £19

Mini Spirits 5cl - £3 each

We can get mini spirits from our  
suppliers. please ask for current price  
list.



# THE FALCONDALE

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GWESTY A BWYTY

Falcondale Drive, Lampeter  
Ceredigion, SA48 7RX

01570 422910

[weddings@thefalcondale.co.uk](mailto:weddings@thefalcondale.co.uk)

[www.thefalcondale.co.uk](http://www.thefalcondale.co.uk)  
[www.weddingswales.co.uk](http://www.weddingswales.co.uk)