



THE
FALCONDALE

Festive Season 2024

Christmas Day Lunch

7 course Menu
£130 per adult £75 per child (Under 12)

TO BOOK

Phone 01570 422910

£25 per person booking fee, non refundable
after the 1st December 2024

T's & C's

**MENUS - (V) - denotes dishes suitable for
vegetarians.**

We are happy to discuss special dietary
requirements, which must be pre-ordered
beforehand in order for us to prepare.

BOOKING FEES & PAYMENTS

Your booking fee of £25 per person is fully
non-refundable after 1st December. This will
cover admin, loss of revenue and food costs.

A discretionary 10% gratuity will be added to your bill.



Menu

Canapés

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Carrot and cumin soup (v)

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Seared smoked salmon, crushed Pembrokeshire potatoes
and spring onion with lemon vinaigrette

Chicken liver parfait, apple and pear chutney and
toasted brioche

Goats cheese bon bon, beetroot puree and rocket (v)

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Prosecco sorbet with clementine

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Roast turkey crown, pig in blanket and cranberry stuffing

Herb crusted cod loin with pea puree

Duo of beef, roast Sirloin and pulled shin with Yorkshire
pudding and roast gravy

Venison loin, textures of sweet potato and redcurrant
jus

Nut roast, braised red cabbage and vegetarian gravy (v)

*All served with mashed and roast potatoes, honey roast
carrots and parsnips, cauliflower cheese and Brussel sprouts
with bacon*

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Traditional Christmas pudding with rum and raisin ice
cream and brandy sauce

Peanut butter cheesecake, Biscoff crumb and caramel
fudge ice cream

Black forest sphere with Chantilly cream

Vanilla creme brûlée with gingerbread biscuit and berry
compote

Welsh cheese board with traditional accompaniments

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Tea or coffee with a minced pie and petit fours



Festive Lunches & Dinner Menu

2 courses £33.50 3 courses £39

12n-2pm & 6pm-8.30pm

Cauliflower panna cotta, Perl Las crumb, toasted pine nuts and tomato jam
(v)

Ham hock terrine with piccalilli and melba toast

Garlic king prawns, toasted brioche and Hafod cheese crisp

Pulled beef salad with horseradish dressing

Potato and leek soup (v)

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Roast turkey crown, pig in blanket and cranberry stuffing

Roast Sirloin of Welsh beef with Yorkshire pudding and roast gravy

Hake fillet with crab cake, spinach and crab veloute

Beetroot risotto with goats cheese crumb and rocket

*All served with roast potatoes, honey roast carrots, braised red cabbage and
creamy leeks*

EXTRAS

Mashed Potato - £2.50pp

Pigs in blanket (2) - £3.50pp

Brussel sprouts with bacon - £2.50pp

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Dark chocolate crèmeaux with honeycomb and raspberry coulis

Traditional Christmas pudding with brandy sauce

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Lemon cheesecake with orange sorbet

TO BOOK

Phone us on 01570 422910

Groups of 10 or over will be required to place a £5 per person non-refundable booking fee at time of booking and pre-order their menu 2 weeks prior to the booked date.

The booking fee will then be taken from the total of your bill.

A discretionary 10% gratuity will be added to your bill.

Festive Afternoon Tea

£26pp

Available throughout December (Excluding Christmas Day) 1pm-5pm

All Afternoon Teas are served with tea, coffee or hot chocolate

Afternoon Tea

Cheddar cheese and red onion marmalade sandwich

Smoked salmon and pickled cucumber sandwich

Turkey and sage and onion stuffing sandwich

Beef and horseradish sandwich

Festive sausage roll

Brie and cranberry parcel

Chocolate éclair

Ginger and clementine cheesecake

Chocolate and peppermint Swiss roll

Mince pie

Scone, cream and jam

Vegetarian Afternoon Tea

Cheddar cheese and red onion marmalade sandwich

Egg mayonnaise sandwich

Tomato salad sandwich

Coronation chickpea sandwich

Vegetarian festive sausage roll

Brie and cranberry parcel

Chocolate éclair

Ginger and clementine cheesecake

Chocolate and peppermint Swiss roll

Mince pie

Scone, cream and jam

Children's Afternoon Tea

£13

Ham sandwich

Cheese sandwich

Festive sausage roll

Chocolate éclair

Shortbread biscuit

Scone cream and jam



Steak and Wine Night

£30 per person

6th and 27th December

*8oz Sirloin steak with hand-cut chips, tomato and mushrooms, and a 125ml glass of white or red wine. All are included for £30 per person on our steak and wine nights.

Upgrade to a *8oz fillet steak, £39.50 per person (Must be pre- ordered)

*is an approximate pre-cooked weight

A discretionary 10% gratuity will be added to your bill.



New Year's Eve Party

£100 per person

includes sparkling canapés reception at 7pm followed by dinner and live entertainment by Sara Davies winner of this years Cân i Gymru.

Canapés

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Twice baked cheese soufflé with textures of leek (v)

Pan fried scallops, belly pork with apple and parsnip puree

Beef carpaccio with wild mushrooms and rocket

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Venison loin with potato croquette, braised red cabbage, parsnip crisps and jus

Chicken supreme with dauphinoise potato, braised leek and jus

Herb crusted cod loin, crushed potatoes and spinach veloute

Vegetable cannelloni with cheese sauce, Hafod crisp and toasted brioche (v)

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White chocolate and orange creme brûlée with sablé biscuit

Black forest sphere with Chantilly cream

Apple pie with vanilla custard

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Gift Vouchers

Give the gift of indulgence with a Falcondale gift voucher.

High tea for two £ 52

Champagne tea for two £ 82

Sunday lunch for two £ 79

Bed and breakfast for two £ 179

Dinner, Bed and breakfast for two £ 259

You'll be sure to find the perfect gift for that special occasion. Can't decide on a package? Not a problem, monetary vouchers start from £20.

Visit our website www.thefalcondale.co.uk to buy vouchers online or phone us on 01570 422910 to receive a voucher in the post.

December

2024

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Closed	3 Closed	4	5	6 Steak and Wine night	7
8	9 Closed	10 Closed	11	12	13	14
15	16 Closed	17 Closed	18	19	20	21
22	23	24 Christmas Eve	25 Christmas Day	26 Closed	27 Steak and Wine night	28
29	30	31 New Years Eve	1 New Years Day	2 Closed	3 Closed	4 Closed