



FALCONDALE on Sunday



TO START

KING PRAWNS

Creamy garlic sauce with curly endive and foccacia

DUCK

Crispy duck caeser salad with croutons

GOAT CHEESE SALAD

Pear, pinenuts, balsamic reduction

SOUP

Chef's Homemade Soup of the Day served with warm, crusty bread



TO FOLLOW

BEEF

Slow-roasted Sirloin of Welsh Beef with Yorkshire Pudding

CHICKEN BREAST

Stuffing, creamy mash & gravy

SALMON

*Pan fried salmon supreme, roasted fennel, buttered potatoes, butternut squash,
vanilla sauce*

NUT ROAST (V)

Yorkshire pudding, mash & vegetable gravy

*All mains served with roast potatoes, honey-roasted carrots, creamed greens, cauliflower
cheese*



TO FINISH

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

PROFITEROLES

Filled with Chantilly cream, warm chocolate sauce

STRAWBERRY CHEESECAKE

Strawberry ice cream

ICE CREAM

Tall Chocolate Sundae with brownie, cream and Welsh Chocolate Ice Cream

2 COURSES £ 32 / 3 COURSES £ 38

*Please inform us of any food allergies / We use vegetable oil
produced from genetically modified soya / A discretionary 10% will
be automatically added to your bill*

