

Falcondale Mansion Hotel

T: 01570 422910
info@falcondalehotel.com
www.falcondalehotel.com

Banqueting Menu

Our banqueting menu can be categorised as follows: -

Traditional Welsh Roasts

Perfect for large numbers, a family gathering or social group. Great value

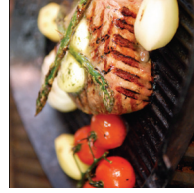
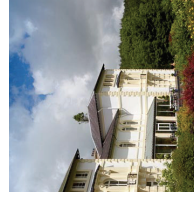
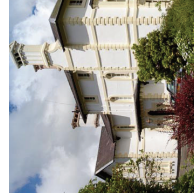
Falcondale Favourites

Ideal for smaller groups wishing to treat themselves with a relaxed menu

Special Occasions

Treat your loved ones with a special menu and spoil yourselves in luxury

If you have any favourite dishes or a special dietary requirement the chef is always happy to help. Please inform us before arrival of your requirements.



Making a booking

- Bookings must be confirmed in writing within 7 days of the provisional reservation along with a non-refundable £50 deposit
- Final numbers must be confirmed 10 days prior to the date, this being the number charged for in full
- Final balance to be paid by the organiser on completion of the function, unless full credit facilities have been applied for and approved at least one month prior to the function
- For those dining from the Special Occasions Menu your pre-orders are required to be returned to the hotel 10 days prior to the function

Terms and Conditions

- In order to ensure the quality of food service to yourself and fellow diners, it is essential that your party is punctual to the time confirmed by the hotel
- The organiser is held responsible for the good standard of conduct of attending guests
- The organiser agrees to pay all costs to rectify any damage in the unlikely event this should occur
- Only Sunday lunch menu is available at Sunday lunchtimes
- As we use locally sourced produce we cannot guarantee availability of all dishes. We will endeavour to inform you of any alterations that are made, which are beyond our control

Welsh Roasts Menu

Monday to Thursday £21.00
Friday and Saturday £24.00

Choose 2 starters, 1 main course and 2 dessert dishes
From the following selections: -

STARTERS

Tomato and basil soup with crisp ham

Galia melon with fresh fruits, homemade sorbet and redberry coulis (v)

Creamy garlic mushrooms (v)

Glazed mozzarella with smoked ham, rocket leaves and pesto

MAIN COURSES

Pembrokeshire Turkey with traditional trimmings
Sirloin of Welsh Beef with Yorkshire pudding and roast gravy (£2 supplement)

Local chicken breast with sage and onion farce, bacon roll and roast gravy

Leg of Welsh lamb with apricot compote, redcurrant and rosemary sauce (£1 supplement)

Local pork with apple sauce and roast gravy

The above is served with panache of seasonal vegetables and potatoes

DESSERTS

Raspberry cheesecake

Choux buns with Chantilly cream and hot chocolate sauce

Fresh fruit salad

Apple and cinnamon pie with custard

Banana and toffee pie

TO FINISH

Tea, coffee and mints

Special Occasions

Maximum of 40 guests

Monday to Thursday - £28.00
Friday and Saturday - £32.00

Choose 3 options from each course for your guests. We will require your guests' choices 10 days in advance

STARTERS

Beef consommé with herb pancake

King prawns in tempura with mixed leaves and duo of dressings

Chicken liver parfait, red onion marmalade, toasted brioche and Cumberland sauce

Hafod cheese soufflé with poached pear, pickled walnuts and tomato vinaigrette

Seared escalope of smoked salmon with warm potato salad and rocket oil

Crown of galia melon with Champagne soaked fruit and strawberry sorbet

MAIN COURSES

Gressingham duck breast, fondant potato, honey roasted vegetables, black cherry sauce

Celtic Pride fillet of beef Wellington with dauphinoise potato and Madeira jus (£2 *supplement*)

Bryn Derw chicken breast, salmon mousse, chervil mash, pink peppercorn and Brandy sauce

Loin of Welsh lamb, Anna potatoes, braised red cabbage, redcurrant and rosemary jus

Fillet of Welsh pork, sage and apple mash, crisp ham, roasted onion sauce

Pan-fried fillet of seabass with crushed new potatoes, garlic and spring onion veloute

DESSERTS

Pancakes with orange and Brandy sauce, lemon curd ice cream

Chocolate fondant with chocolate ice cream

Baked Alaska with fresh fruits and raspberry coulis

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Black cherry frangipane with rum and raisin ice cream

3 Welsh cheeses with water biscuits and oatcakes, celery and homemade chutney

TO FINISH

Tea, coffee and petit fours

Falcondale Favourites

Maximum of 50 guests

Monday to Thursday - £23.00
Friday and Saturday - £26.00

Choose 2 starters, 1 main course and 2 dessert dishes from the following selections: -

STARTERS

Homemade soup – please ask for options

Galia melon with prawns marinated in a dill and mustard dressing

Home smoked chicken and vine tomato salad, citrus and pink peppercorn dressing

Pant Ysgawn goats cheese and roasted Mediterranean vegetable tartlet with tomato Provençal

Crispy shredded duck Caesar salad

MAIN COURSES

Bryn Derw chicken breast with Maesyffin shiitake mushroom mousse, dauphinoise potato and basil cream sauce

Braised shank of Welsh lamb with champ, smoked bacon, red wine and rosemary jus

Allt Olmarch pork and chilli sausages, herb mash, Chasseur sauce

Pan fried salmon with parsley and lemon crust, rosti potato, saffron sauce

Slow cooked beef in ale with ox kidneys and fondant potatoes

DESSERTS

Crème caramel with a hint of orange

Chocolate truffle cake and Malteser ice cream

Creamed rice pudding with Seville orange and whisky marmalade

Poached pear with vanilla ice cream and hot fudge sauce

Baked vanilla cheesecake with black cherry compote

TO FINISH

Tea, coffee and homemade fudge and chocolates

Vegetarian and dietary requirements can be catered for on every menu, please ask on booking