

Falcondale Mansion Hotel

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Buffet Menu

Our buffet menu can be categorised as follows: -

Finger Buffet

Ideal for an informal lunch

Sandwich Platters

Useful for smaller groups and parties for lunches or afternoon get together

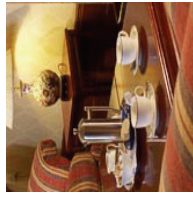
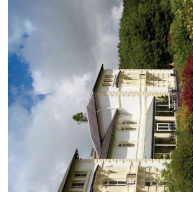
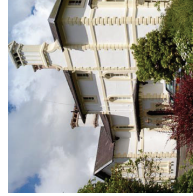
2 course Hot and Cold Buffet

Perfect for an informal lunch or dinner

Presentation Buffet

For those special occasions when you would like to spoil yourselves

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

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

Mynach Presentation Buffet

Minimum of 30 guests

Monday to Saturday - £35.00
DINNER ONLY

STARTERS (served at the table)

Seasonal melon with fresh fruits, homemade sorbet and coulis
OR

Prawn platter with Marie rose sauce

MAIN COURSE (from the buffet table)

Cold dressed salmon
Cold roast Pembrokeshire turkey
Cold roast Welsh beef
Honey roasted gammon
Various quiches and tartlets
Hot new potatoes

Melon fingers

Cheddar cheese wedges

Falcondale coleslaw

Panache of leaves

Waldorf salad

Russian salad

Potato salad

Mediterranean salad

Other salads will be available dependant on the season

Dressings, vinaigrettes and dips

Basket of crusty bread

SWEETS (from the buffet table)

Chef's selection of desserts

TEA or COFFEE with mints

Dulas Finger Buffet

Monday to Friday – 10am to 4pm
£12.00 per person
Includes tea and coffee

Selection of finger and open sandwiches using bread from "Briwsion"

Selection of quiches and tartlets
Scotch "Birchgrove" free-range eggs
Homemade sausage rolls
Welsh cheddar pastries
Crisps and olives

Homemade cakes to include: -
Cream scones
Welsh cakes
Bara brith
Shortbreads

Rheidol Sandwich Platter

Monday to Friday - 10am to 4pm
£8.00 per person
Includes tea and coffee

Platters of wholemeal and white sandwiches using bread from "Briwsion" – chef's choice of fillings
Crisps and house marinated olives

Creuddyn Finger Buffet

Monday to Friday – 10am to 4pm
£16.00 per person
Includes tea and coffee

Selection of finger and open sandwiches using bread from "Briwsion"

Selection of quiches and tartlets
Smoked salmon and cream cheese in puff pastry cases

Scotch "Birchgrove" free-range eggs
Homemade sausage rolls
Spicy chicken drumsticks
Chicken and apricot kebabs
Mini vegetable spring rolls
Prawn tartlet

Spicy lamb or beef in filo pastry
Welsh cheddar pastries

Finger desserts to include: -
Chocolate éclairs
Danish pastries
Fruit tartlets

Ystwyth Breakfast Rolls

Monday to Friday – 8am to 4pm
£8.00 per person
Includes tea, coffee and Fruit Juice

Smoked Carmarthenshire bacon
Local pork sausage
Homemade vegetarian sausage
All served in bread rolls

Teifi (hot and cold) Buffet

Maximum of 50 guests
Monday to Thursday - £18.00
Friday and Saturday - £22.00
LUNCH OR DINNER
Includes tea and coffee

MAIN COURSE (from the buffet table)

Sliced home cooked Welsh meats
Various homemade quiches and tartlets
Sliced fresh fruits
Welsh cheddar wedges
Falcondale coleslaw
Panache of fresh green leaves
A large selection of seasonal salads
Homemade dressings and dips
Basket of freshly cooked crusty bread

Choose 2 of the following: -

Chilli con carne
Goujons of freshly caught fish
Chicken in a white wine and leek sauce
Pork in a Perllas and mustard
Meat lasagne
Braised Welsh beef in Penlon ale

Choose 2 of the following: -

Basmati rice
Minted new potatoes
Potato croquettes
Seasonal vegetables
Jacket potatoes

Choose 1 of the following: -

Vegetable lasagne
Vegetable stroganoff
Squash risotto
Glamorgan sausage
Mushroom sweet and sour

SWEETS (from the buffet table)

Chef's choice of plated desserts