

Falcondale Mansion Hotel

Sample Menu

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There are 2 restaurants at the hotel, Peterwells Restaurant and Valley Restaurant
Lunches and dinners will be served in wither of the above dependant on availability

Lunches 12.00 - 1.30

Dinners 6.30 - 8.45

As we use locally sourced produce we cannot guarantee availability of certain ingredients and therefore availability of all dishes cannot be guaranteed

Booking is essential



Dinner Menu

This is our 2AA rosette menu which commences with canapés in the lounge, followed by chef's choice amuse bouche

Starter

Gravadlax with prawns, quail egg, grain mustard and rapeseed oil dressing

Cheddar cheese soufflé, pickled walnuts, pear salad

Galia melon with champagne soaked strawberries, orange and Campari sorbet, vanilla sabayon

Toasted muffin, crispy shredded ham hock, poached egg, Hollandaise sauce

Fillet of sea bass, warm potato salad, salad leaves with dill vinaigrette

Main Course

Loin of Welsh lamb and honey roasted vegetables, herb mash redcurrant and rosemary jus

Loin of venison with bubble and squeak, crisp ham, Cumberland sauce

Celtic pride fillet steak, braised red cabbage, champ, shiitake mushroom and basil sauce

Gressingham duck breast, fondant potato, white pudding, grand marnier reduction

Fillet of salmon, crushed new potatoes, scallop ravioli with lemon grass and ginger sauce

Calves liver, cabbage mash, smoked bacon, roasted onion sauce

This will be followed with a choice of desserts and a hot beverage with chocolates

£38 per person

The menu is designed to use the very best of local and seasonal produce and so is updated on a daily basis

Sunday Lunch

Starter

Pea and ham soup

Galia melon with fresh fruits, apple and cider sorbet, redberry coulis

Crispy shredded duck, Caesar salad

Salmon, trout and prawn pâté, dill and mustard dressing

Spicy smoked chicken terrine, apricot and cucumber mayonnaise

Main Course

Roast sirloin of celtic pride beef with Yorkshire pudding and gravy

Or
With black peppercorn and brandy sauce

Bryn Derw organic chicken, dauphinoise potato, shiitake mushroom and basil sauce

Leg of new season lamb, apricot and leek farce, redcurrant and rosemary gravy

Fillet of salmon, tempura prawn, crushed new potatoes with caper and saffron sauce

Vegetable and tofu chilli, lemon and herb cous cous and tortilla crisp

All the above served with a selection of fresh market vegetables

Sweets from the dessert table

Tea or coffee with chocolates will be available in the lounge

£22.50 per person

Service is not included; a discretionary 10% service charge is added to groups of 8 or more.

Sunday lunch menu is updated every week to reflect the seasons. If you have a special dietary requirement, please inform us prior to your arrival.

A la Carte Menu

Available for lunch and dinner

To share

Marinated olives	small £1.95	large £2.95	Home-baked bread	£1.00
Canapés	small £4.25	large £7.50	Hors d'oeuvre platter	£8.75

To begin:

- Homemade soup £5.50
- Chicken and liverbread terrine with toasted onion bread, apple and plum chutney £6.75
- Toasted English muffin, crispy shredded ham hock, poached egg and Hollandaise sauce £6.50
- Pant Ysgawn goat's cheese and Mediterranean roasted vegetable tart with Provençale sauce and crisp smoked ham £6.75

To begin or to follow:

- Tempura tiger prawns with garlic mayonnaise £7.95 / £13.50
- Seared escalope of Black Mountain smoked salmon fettuccine, Hafod cheese sauce £9.25 / £14.80
- Slow-cooked belly of pork with bubble and squeak, apple and cider jus £6.75 / £12.25
- Maesyffin shiitake mushroom risotto with poached quail egg, sun blush tomato oil £7.25 / £12.75

To follow:

- Bryn Derw organic chicken with Maesyffin shiitake mushrooms and Hafod cheesemousseline, cured ham, dauphinoise potato and basil cream reduction £15.95
- Allt Olmarch mango and chilli pork sausages, herb mash and classic chasseur sauce £12.50
- Fillet of salmon with fondant potato, cockle popcorn, caper and saffron sauce £16.95
- Pan-fried calves liver with colcannon potatoes, smoked back bacon, roasted onion sauce £16.25
- Celtic Pride sirloin steak with Maesyffin shiitake mushrooms and triple cooked chips £18.00
- Dorchester / Béarnaise sauce £2.00*

Vegetarian favourites

- Hafod cheese soufflé with pickled walnuts and pear salad £7.50
- Vegetable and nut terrine, sweet potato mash, cauliflower cheese and vegetable jus £13.50
- Vegetable and tofu chilli with lemon and herb couscous, baked tortilla crisps, sour cream and chive dressing £12.75

Extras

Triple cooked chips	£2.75	Honey roasted Mediterranean vegetables	£2.75
Dauphinoise potatoes	£2.75	Tomato rocket and onion salad	£2.75
Panaché of seasonal vegetables	£2.45	Seasonal salad leaves in rocket oil	£2.45

Light bites – lunchtime only

- Pan-fried beef medallion open sandwich with fried egg and French style onions £9.50
- Seared smoked salmon open sandwich with caper and lemon dressing £9.50
- Crispy duck open sandwich with Caesar dressing and Parmesan shavings £7.95
- Prawns with lemon and dill crème fraîche and curly endive in a crispy baguette £8.95
- Spiced chicken breast with cucumber and apricot mayonnaise in a crispy baguette £7.95
- Bacon, rocket, tomato and garlic mayonnaise baguette £7.95

Soup and sandwich - £9.25 – lunchtime only

- A bowl of homemade soup accompanied by one of the following sandwiches:
- Caerphilly cheese with red onion and mayonnaise
- Breast of Pembrokeshire turkey with homemade cranberry sauce
- Birchgrove free-range Egg with mayonnaise and spring onion
- Home cooked ham with tomato and Welsh mustard
- Roast Celtic pride beef and horseradish

Desserts – £6.25 *These options are changed each day and so dishes cannot be guaranteed as available*

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Vanilla crème brûlée, caramelised poached pear
- Fruit platter
- Dark chocolate fondant with chocolate ice cream
- Brandy snap basket with fresh fruit, trio of ice cream with raspberry coulis
- Pancakes with orange and brandy sauce, lemon curd ice cream

Cheese - £8.25

- Pant-Ysgawn, Smoked Pont Gar, Hafod, Perllas, Golden Cenarth, homemade chutney, oatcakes

Homemade ice creams and sorbets

Orange and Champagne sorbet	Raspberry and winter Pimms sorbet
Forest fruits sorbet	Chocolate ice cream
Peanut butter ice cream	White chocolate and Merlyn liqueur ice cream

Hot Beverages - £2.50

- Cafetière of freshly brewed continental Arabica coffee also available in decaffeinated
- Pot of freshly brewed tea – Earl Grey, Traditional English, Breakfast, Camomile, Peppermint