



 THE
FALCONDALE

Pricelist

Canapés

1 canapé - £1.95 per person

3 canapés - £5.00 per person

5 canapés - £7.50 per person

Welsh rarebit en croute

Halloumi with tomato jam

Pearl las, beets, oat

Smoked salmon roulade

Chilli and ginger, fish bon bon

Prawn vol-au-vent

BLT, chard gem

Beef and horseradish mini Yorkshire

Chicken ballantine, en croute

Melon wrapped in Parma ham

Vintage Tea*

High Tea - £18.50 per person

Tea/Coffee - £3.00 per person

Tea/Coffee and Welsh Cake - £4.00

**Restrictions apply*

Wines

There is an extensive wine list available, priced by the bottle from £20. Please ask for a copy of our most current wine list.

Reception Drinks

Priced as per glass:

House wine - £5.25

Buck's fizz - £5.50

Mimosa - £5.00

Dressed Pimms No1 - £5.00

Mulled wine - £5.50

House sparkling wine - £6.00

Kir Royale - £10.50

House Champagne - £10.00

Bottled Beers - £4.00

Juices and Soft Drinks

Elderflower pressé - £8.00/litre

Fruit juices - £6.50/litre

Still or sparkling mineral water - £3.50

Corkage

Charges apply per 75cl

Still wine - £12.50

Champagne and sparkling wine - £17.50

Unfortunately, we cannot accept parties bringing their own spirits.

Prosecco - £24.00

Champagne - £45.00

Wedding Breakfast Menus

£39.50 per person

3—courses from the menu below, based on one starter, one main and one dessert, inclusive of freshly ground Arabica coffee and pots of tea, for a minimum number of 60 guests.

STARTERS

Homemade soup, flavours to suit the season and your taste

Chicken liver parfait with orange and toasted sourdough

Melon wrapped in cured ham

Mackerel pate with crème fraiche and pickled vegetables

MAINS

Slow cooked Welsh beef, horseradish and Yorkshire pudding

Chicken breast, cured ham and white wine sauce

Salmon with crushed new potatoes and creamed leeks

Seasonal vegetable risotto

DESSERTS

70% Chocolate brownie with salted caramel

Fruit frangipane tart with Chantilly cream

Vanilla panna cotta with fruit coulis and granola

Sticky toffee pudding with butterscotch sauce

Wedding Breakfast Menus

The following 3 course menu at £45.00 is based on a choice of two starters, one main course and two desserts, freshly ground Arabica coffee and pots of tea.

If you would like a choice of two starters, two main courses and two desserts with tea and coffee the cost will be £50.00 per person.

STARTERS

Homemade soup, flavours can be altered to suit the season and your taste

Welsh Charcuterie platter with focaccia and pickled vegetables

Chicken or duck liver parfait with orange and toasted sourdough

Mackerel with anchovy butter and dressed leaves

Pulled pork bon bon with sticky barbecue sauce and a fennel salad

Smoked salmon with textures of beetroot

Ham hock croquet with piccalilli and apple jelly

Roast Mediterranean vegetables with pine nuts, halloumi and salsa verde

Smoked duck with physalis compote, pickled radicchio and crispy noodles

Melon wrapped in curred ham

MAINS

35 day dry aged Welsh beef with onion puree, horseradish and Yorkshire pudding

Ox cheek beef bourguignon with crispy onions and glazed carrots

12 hour confit pork belly with caramelised apple and sticky red cabbage

Local turkey breast with buttered leeks and bread sauce

Chicken breast with pancetta, cabbage and Champagne sauce

Rump of Welsh lamb with pea puree and jus

Duck breast with a vegetable tagine, sweet potato and yoghurt harissa

Hake fillet with samphire and chive sauce

Salmon with butterbean cassoulet and endive

Sea bass with crumbed paprika, tapenade and marinated tomato

DESSERTS

Plum frangipane tart with Chantilly cream
70% chocolate brownie with salted caramel
Baked white chocolate cheesecake with strawberries and vanilla
Vanilla panna cotta with orange honey salad and candied nuts
Sticky toffee pudding with butterscotch sauce
Lemon posset with raspberry sorbet
Iced banana parfait with glazed banana

For The Little Ones

Half portions of your wedding breakfast are offered at £27.50 or you can choose a more child friendly menu at £17.50.

MAIN COURSES

Cheese and tomato pizza
Homemade chicken goujons with peas or beans with hand-cut chips
Pork sausages with mashed potato and gravy

DESSERT

Homemade vanilla ice cream

We kindly request that you let us know your guests food choices and dietary requirements 14 days prior to your wedding day.

Extra courses such as sorbet, cheese boards, petit fours can be added—just ask!

Tasting sessions can be organised with our wedding co-ordinator to discuss your preferences and any requirements you may have, so that we can honestly say that your wedding menu was unique and personal to you.

We are delighted to be able to cater for any guests with specific dietary requirements, and we look forward to helping you plan your perfect menu.

Evening Nibbles

Charcuterie and Cheese at £16.50

Selection of charcuterie
Wedges of Welsh cheeses
Homemade chutney
Artisan breads
Roasted nuts
Olives
Dips and Oils

Seafood at £16.50

Salmon pin wheels
Whitebait
Goujons with tartar sauce
Prawns Marie rose
Artisan breads
Gherkins
Capers
Dips and Oils

Hog Roast at £19.50

Carved and served on the terrace*, minimum of 80 guests, served with onion stuffing, chunky apple sauce, floured rolls and roasted onions

*Subject to availability

Can be served indoors in the event of bad weather

Hot Baps at £5.95

A combination of bacon and sausage baps with onions, tomato and brown sauce

Pulled Meats from £8.50

Choose from one of the following:

Pulled Pork, Pulled Lamb or Pulled Beef

Accompanied by floured rolls, stuffing, slaw and matching condiments

Additions at £3 each

Add a little extra:

Selection of seasonal salads & dressings
Spicy wedges
Hand-cut chips

Add a Dessert at £4.50

A great selection of desserts can be added to your evening buffet. Ask us about your favourite, or possibly have a selection of chef's recommended crowd pleasers in the form of a buffet table

If you do not require any bedrooms and are happy for other guests to be using the hotel, there would be a wedding room hire fee of £2,000.00. This would be for the use of the room where your wedding breakfast and reception will be held. You will not have the use of all the public rooms on the ground floor.

However, for every bedroom booked and paid for by your wedding guests, we will take £125.00 off the amount of your hire fee.

Exclusive Use

The Bride and Groom will receive complimentary bed and breakfast on the night of their wedding. All 17 bedrooms are required to be taken if you would like the hotel to be exclusively yours. Preferential rates will be offered on all guest bedrooms.

Ceremonies and Partnerships

Harford Suite £250

Holds a maximum of 60 guests seated, or up to 80 guests with 30 seated and 50 standing

Peterwells restaurant £500

Accommodates 30 seated guests

Gallery lounge £500

Holds up to 80 seated guests

Valley restaurant £500

A maximum of 80 seated guests

Outdoor Ceremonies

With a capacity of 200 seated guests, our romantic garden wedding pavilion can be booked for your ceremony.

£500 includes the hire of this area with 60 chairs

Additional seating can be purchased at £40 per 10 chairs

Worried about inclement weather? We can offer a covered structure - price on application.



THE
FALCONDALE

HOTEL & RESTAURANT
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