

# A WARM WELCOME AWAITS at The Falcondale

A magical Welsh Christmas within the splendid surroundings of a country house hotel in the Mid Wales countryside.

Experience a taste of luxury within Victorian surroundings and get to know our friendly team, who have all the local knowledge and are on-hand to offer advice on things to do, such as winter woodland walks.

CELEBRATE CHRISTMAS IN STYLE!

# CHRISTMAS EVE

A peaceful evening in front of the cosy log fire amongst traditional Christmas adornments.

2 and 3 course lunches served in Peterwells restaurant between 12noon and 2.00pm; £20 and £25 per person.

Festive afternoon tea available between 2.30pm and 5pm; from £18.50 per person.

4-course dinner in our 2AA rosette restaurant served between 6.30pm and 8.30pm; £45 per person.

Pre-booking on all dining options is essential.







# YOUR CHRISTMAS ESCAPE

24th, 25th and 26th December

## BED & BREAKFAST—per night

Based on two people sharing a room

Best room £149 pp

Room with two double beds £139 pp

Valley view room £139 pp

Large double room £129 pp

Standard 4-poster bed £119 pp

Standard double or twin £109 pp

Standard double room £99 pp

Single person supplement £74 on standard double room

#### **NUMBER OF NIGHTS**

Book 2 nights and find a complimentary bottle of Moet & Chandon in your room on arrival

Book 3 nights and choose a night of your choice for a complimentary dinner for two (Christmas Eve, Christmas night or Boxing night—to be pre-booked prior to arrival)

#### **DINING**

Christmas Eve 2-course lunch £20 pp
Christmas Eve festive afternoon tea £18.50 pp
Christmas Eve 4-course dinner £45 pp
Christmas Day lunch £95 pp
Christmas Day platter dinner £20 pp
Boxing Day soup / sandwich & dessert £20 pp
Boxing Day 4-course dinner £45 pp

## TO BOOK

Phone us on 01570 422910 to make a booking.

Full non-refundable payment for bedrooms will be required at the time of booking.

50% deposit required for Christmas Day lunch at the time of booking, with the remainder being payable by the 1st December.

Please be advised that all deposits and payments made are non-refundable and non-transferable.

We would be happy to provide you the single person prices for all room types on contact with us.

Extra persons can be added to large double rooms, please contact us for prices and availability.

We would strongly recommend insurance cover against loss of deposits or payments made.

## **TERMS & CONDITIONS**

Should you wish to extend your stay, we will be delighted to offer availability of additional nights.

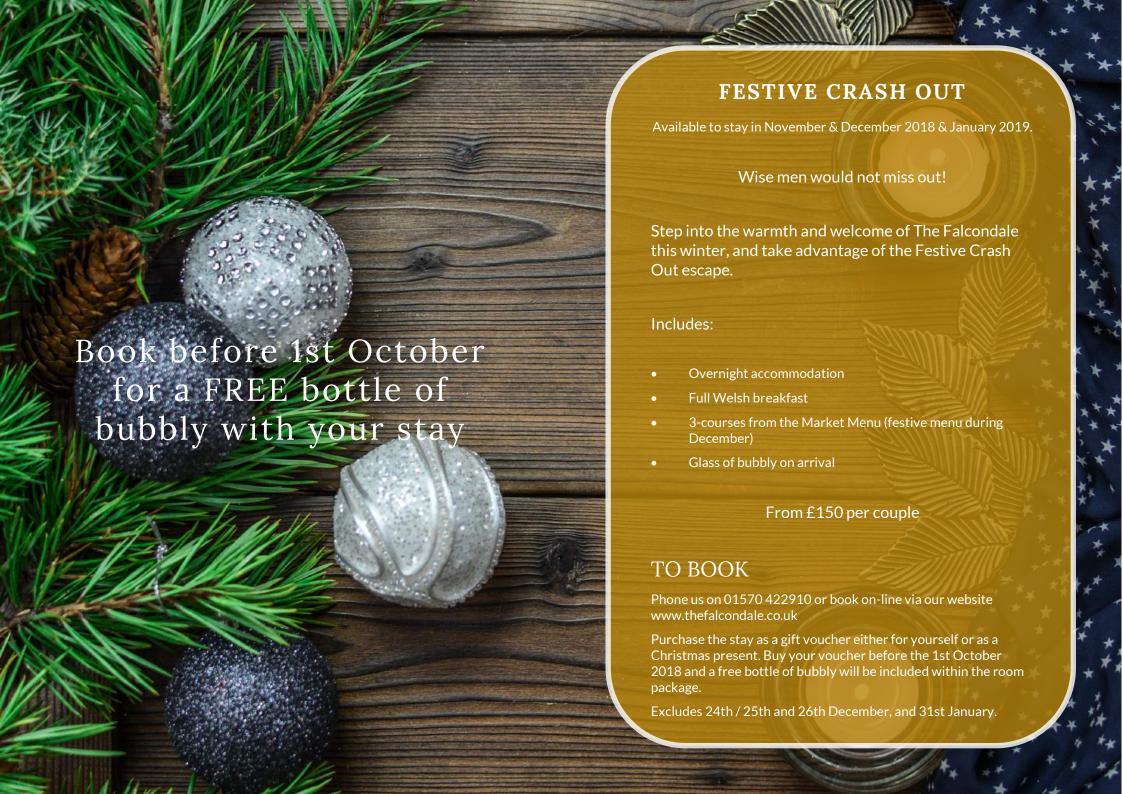
Full cooked and continental breakfast options included.

Dining on Christmas Eve, Christmas Day and Boxing Day are only available with prior booking.

The hotel's House Menu and Room Service Menu will NOT be available on Christmas Day and Boxing Day.

All dates are subject to availability.

Please be advised that all deposits and payments made are non-refundable and non-transferable.





at The Falcondale Saturday, 15th December 2018

wear your own or collect your mask from 6.30pm...

A "WHOSE WHO" canapes reception in the lounge with live piano from Jpm...

DINING

Traditional turkey, pigs in blanket, roasted parsnips, jus

vegetable strudel, beetroot puree, perl las sauce (V)

Chocolate delight (V)

christmas pudding, brandy sauce

LATE NIGHT nibbles of Welsh cheeses

Be serenaded by live swing singer Tony Finbarr-Smith...

Arrange your carriage for 12.30am....

Choose a mask and wear it well, so your true identity, no one can tell



# FESTIVE LUNCHES & DINNERS

Get into the festive spirit at The Falcondale

2 courses (with nibbles and hot drinks) - £26 3 courses (with nibbles and hot drinks) - £29.50

Nibbles - spiced nuts, salt & pepper popcorn, cheese crisps (v)

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Chicken liver parfait, red wine jelly, charred bread
Goat's cheese, pear, pine nut, pickled red onion (v)
Beetroot gravadlax, pickled vegetable, diced beetroot, lemon vinaigrette

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Traditional roast turkey, pigs in blanket, stuffing, cranberry sauce

Pork loin, dauphinoise potato, caramelised apple

Welsh sirloin steak, fondant potato and wild mushrooms (£5pp supplement)

Vegetable strudel, braised leeks, perl las sauce (v)
Red mullet, rock samphire, spinach veloute, confit tomato

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Christmas pudding, brandy sauce, cinnamon ice cream
Strawberry frangipane with cherry ice cream (v)
Chocolate truffle, blackberry coulis and vanilla ice cream (v)

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Tea, coffee and mince pie

## LITTLE EXTRAS

Make your festive party even more special by pre-booking these little extras...

#### PINK FIZZ & CANAPES RECEPTION £9 pp

Arrive at The Falcondale and be enthralled with mini decadent bites alongside a glass of festive pink fizz to start your partying off with a bang!

#### MULLED WINE £5pp

Warm your mittens with a glass of mulled wine on arrival - full of spices and festive cheer.

#### **FESTIVE DISCO £250**

Are you looking to liven up your event? Let us organise a festive disco guaranteed to get people up on the dancefloor - (anyone organising their own disco would need to ask permission with the hotel first).

## WELSH CHEESE BOARD £9 pp

A choice of three Welsh cheeses alongside oatcakes, apples, celery and chutney to follow your festive lunch or dinner.

### SANTA STOCKINGS £10 pp

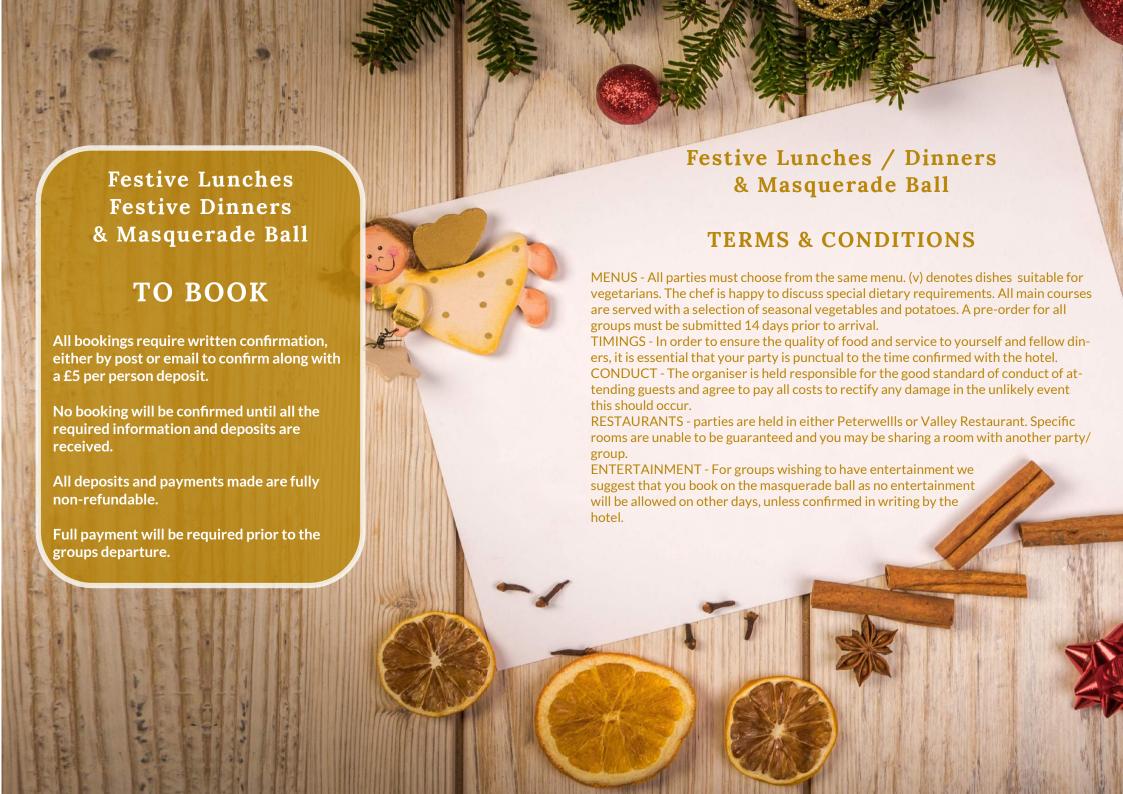
Fed up of organising a Secret Santa or trying to find presents for your team? Allow us to take away the stress, as we will provide you with Santa stockings filled with gender neutral festive treats.

### **COACH PICK-UP and DROP-OFF**

Do you need to organise a coach for your party? Let us know what pick-up and drop off you would require and the number of people and we will organise this for you. POA

#### PHOTOBOOTH £250

Add an element of fun to your event with a popular festive themed photobooth. Guaranteed to bring a smile to everyone's face.



# IVI

# **NEW YEAR'S EVE**

£95 per person

Sandy Smith (female vocalist) and fireworks at midnight

# TO BOOK

Phone us on 01570 422910 to make a booking.

Full non-refundable payment for bedrooms will be required at the time of booking.

50% deposit required for New Year's Eve event at the time of booking, with the remainder being payable by the 1st December.

Please be advised that all deposits and payments made are non-refundable and non-transferable.

We would strongly recommend insurance cover against loss of deposits or payments made.

## **TERMS & CONDITIONS**

Should you wish to extend your stay, we will be delighted to offer availability of additional nights.

Full cooked and continental breakfast options included.

The hotel's House Menu and Room Service Menu will NOT be available on New Year's Eve.

## **MENU**

Canapés

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Amuse Bouche

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Beetroot gravadlax with pickled vegetables

Duck terrine

Cauliflower panna cotta, perl las crumbs, pine nuts and watercress

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Champagne sorbet

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Welsh beef double entrecote, pommes dauphinoise, roasted tomato and jus

Creamed leeks ravioli topped with scallops and parmesan

Trio of vegetables (roulade of aubergine and peppers / watercress risotto / Hafod bon bon) with spinach

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Baked Alaska with carpaccio of marinated oranges
Welsh cheese board, vine fruits, fig puree and oatcakes
White chocolate cylinder with passionfruit mousse

# **FESTIVE AFTERNOON TEA**

£18.50 per adult £15 per child

Available everyday throughout December (excluding Christmas Day and Boxing Day)

Choice of tea, coffee or hot chocolate
Selection of finger sandwiches and a savoury pastry
Scone with strawberry jam and clotted cream
Selection of biscuits, cakes and pastries

Add a glass of Prosecco £6 pp Add a glass of Champagne £10 pp

Booking is required with 24hr notice

## NEW YEAR'S DAY LUNCH

£35 per adult £20 per child

3-course traditional Welsh roast lunch with nibbles on arrival. Book early for this popular day that also includes tea/coffee and petit fours.

## SUNDAY LUNCH MENU

£32 per adult £20 per child December 2nd, 9th, 16th, 23rd, 30th

Nibbles on arrival

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Chicken liver parfait, red wine jelly, charred bread
Goat's cheese, pear, pine nut, pickled red onion
Beetroot gravadlax. pickled vegetable, diced beetroot, lemon vinaigrette

Homemade soup with home-baked bread

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Traditional roast turkey, pigs in blanket, stuffing, cranberry sauce
Pork loin, dauphinoise potato, caramelised apple
Roast sirloin of welsh beef with Yorkshire pudding and gravy
Vegetable strudel, braised leeks, perl las sauce
Red mullet, rock samphire, spinach veloute, confit tomato

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Christmas pudding, brandy sauce, cinnamon ice cream
Strawberry frangipane with cherry ice cream
Chocolate truffle, blackberry coulis and vanilla ice cream
Falcondale's black forest gateau

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Tea, coffee and mince pie



