

buffet packages

A delight to the eye! Let our chefs astound you with their creativity in providing you with a sumptuous buffet banquet.

buffet menu 1

£38^{pp}

starter

Select your choice of Soup from the Options Menu

carlyon buffet

Our chef will carve Sirloin of Beef,
West Country Hams and Turkey

Coronation Chicken, Charcuterie and Pickles,
Warm Vegetable Tarts, West Country Pies

A selection of Salads prepared from seasonal local and
Mediterranean produce and Minted New Potatoes

dessert

Wild Berry Pudding with Cornish Clotted Cream

Fresh Fruit in Season

Classic Lemon Tart

Chocolate Torte

West Country and Continental Cheeses

Coffee and Mints

buffet menu 2

£45^{pp}

starter

Select one Soup from the Options Menu

Melon with Soft Fruits & Mango

celebration buffet

Whole Poached Dressed Salmon

Cascade of Crevettes on Ice

Platter of Cornish Shellfish and Crab

Oak Smoked Salmon Gravavlax,

Marinated Mediterranean Seafood

Our chef will carve Sirloin of Beef,
West Country Hams and Turkey

Coronation Chicken, Charcuterie and Pickles,
Warm Vegetable Tarts, West Country Pies

A selection of Salads prepared from seasonal local and
Mediterranean produce and Minted New Potatoes

dessert

Wild Berry Pudding with Cornish Clotted Cream

Fresh Fruit in Season

Classic Lemon Tart

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West Country and Continental Cheeses

Coffee and Mints

*Smaller parties - Menus may differ slightly in presentation


CARLYON BAY HOTEL
SPA & GOLF RESORT
AA ****

CARLYON BAY HOTEL banqueting

At the Carlyon Bay Hotel we strive to ensure your banquet runs as smoothly as possible. We offer a wealth of choice for banquets, menus and buffets - the choice is yours!

table d'hote

£38^{pp}

For your convenience we offer a selection of dishes from our table d'hote menu. Chosen from our award winning Bay View Restaurant, it will consist of:

starters

Chefs' Homemade Soup

Hot Starter

Cold Starter

Vegetarian Starter

main course

Fresh Poultry Dish

Cornish Day Boat Caught Fish

Locally Sourced Meat Dish 1

Locally Sourced Meat Dish 2

Vegetarian Dish

desserts

Speciality Dessert Option 1

Speciality Dessert Option 2

Fresh Fruit Dessert

Ideal for smaller parties. Maximum of 35 people

Cheese course can be added at £4.50 per person
Seasonal menu samples available upon request

*Please choose two options per course for your entire party.
The daily menu's are available upon request from our management team.*

banqueting packages

These menus are offered to you as a guide, however our chefs & management team have a wealth of experience and are happy to help you design your own individual menu.

banqueting menu 1 £30pp

starter

Select your choice of Soup from the Options Menu

main

Breast of Free Range Chicken cooked with
Button Mushrooms, Shallots and Tomato
Seasonal Vegetables and Potatoes

dessert

Select your choice of Dessert from the Options Menu

Coffee and Mints

banqueting menu 2 £32pp

starter

Select your choice of Soup from the Options Menu

main

Traditional Roast Sirloin of Beef with Yorkshire Pudding
Seasonal Vegetables and Potatoes

dessert

Select your choice of Dessert from the Options Menu

Coffee and Mints

banqueting menu 3 £35pp

(pre order over 40 required)

starter

Select your choice of Soup from the Options Menu
Cantelope Melon, Parma Ham & Berries
Traditional Prawn and Crevette Cocktail, Marie Rose Sauce

main

Traditional Roast Sirloin of Beef with Yorkshire Pudding
Breast of Free Range Chicken filled with Chorizo, wrapped in Bacon
Seasonal Vegetables and Potatoes

dessert

Select your choice of Dessert from the Options Menu

Coffee and Mints

banqueting menu 4 £37pp

(pre order over 40 required)

starter

Cantelope Melon, Parma Ham & Berries
Light Chicken Liver Pate, Chutney & Toasted Brioche
Traditional Prawn and Crevette Cocktail, Marie Rose

main

Parmesan Crusted Rack of Lamb with Tomato Compote
Breast of Free Range Chicken filled with Chorizo, wrapped in Bacon
Seasonal Vegetables and Potatoes

dessert

Select your choice of Dessert from the Options Menu

Coffee and Mints

banqueting menu 5 £45pp (max 60 people)

(pre order one choice per person per course)

starter

Cornish Scallops, Pickled Cucumbers and Crayfish
Crispy Guinea Fowl, Bitter Leaves and Raspberries

Cornish Crab Bisque, Lobster Dumplings

main

Saddle of Cornish Lamb, Crushed peas, Grain Mustard, Fave Beans
Confit Creedy Carver Duck, Caramelised Citrus, Honey and Figs
Classic Dover Sole "Veronique" White Wine, Muscat Grapes and Cream
Seasonal Vegetables and Potatoes

dessert

Amalfi Lemon Tart, Lemon Curd Mascarpone
Blueberry Parfait, Cassis Soup

Coffee and Mints

banqueting menu 6 £50pp (max 50 people)

(pre order one choice per person per course)

starter

Cappuccino of Chestnuts and Wild Mushroom Soup
Tian of Cornish Crab, Avocado Mousse, Micro Herbs

Fillet of Sole Bonne Femme

main

28 Day Aged Killhalon Beef Fillet, Morel Mushrooms and Truffles
Free Range Cornish Goose, cooked three ways
with Sour Apple, Plum and Parsnip

Roasted Turbot, Lobster Bisque and Sea Urchin
Seasonal Vegetables and Potatoes

dessert

Assiette of Finest Real Chocolate
Cornish Cream Pannacotta with Mulled Plums and Winter Fruits

Coffee and Mints

function and banqueting menu options

We know you may want to personalise your celebrations, so we offer a variety of options for you to choose from.

We welcome your own ideas and will happily provide you with a quote for a menu of your choice.

arrival canapés

Nuts, Vegetable Crisps, Olives £2.50

Strawberries Dipped in Chocolate £3.00

Luxury Canapés Selection £5.00

Luxury Hot and Cold Canapés Selection £6.00

appetiser

Cantaloupe Melon, Parma ham, Berries £7.00

Light Chicken Liver Pate £7.00
Chutney, toasted brioche

Traditional Prawn and Crevette Cocktail..... £8.00
With Marie Rose Sauce

Asparagus and Smoked Salmon Salad £8.00

Smoked Chicken Mousseline..... £8.00
Piquellos and olives

Pan Seared Cornish Red Mullet £9.00
Chorizo and potato salad

Timbale of Smoked Salmon and Crayfish £9.00
With citrus dressing

soups

Roasted Tomato and Basil £6.00

White Mushroom Chive and Cream £6.00

Smoked Chicken and Watercress £6.00

Parsnip, Cider, Truffle Oil £7.00

middle courses

A Choice of Light Sorbets £3.75

Roasted Cornish Cod, Pesto £6.95

Cornish Sole, Champagne Butter £6.95

Tomato, Mozzarella, Basil, Olives £6.95

Roulade of Smoked Salmon £9.95
Lemon, dill, and caper berries

main courses

Open Lasagne Tomato and Basil £17.00

Wild Mushroom Risotto £17.00
With spinach and parmesan

Tartlet of Cornish Brie Apple and Walnuts £17.00

Tagliatelle of Char Grilled Vegetables and Truffle £17.00

Slow Simmered Chicken £18.00
Cooked with button mushrooms, shallot and tomato

Fillet of Salmon £18.00
Finished with crayfish prawns and saffron

Breast of Chicken £18.50
Filled with chorizo, wrapped in bacon

Traditional Roast Sirloin of Beef £19.00
Served with Yorkshire pudding

Roasted Cornish Sea Bass £19.50
With lemon and fresh herbs

Roast Leg of Lamb £19.50
With sweet garlic and thyme

Pan Fried Breast of Duck £19.50
With honey and figs

Parmesan Crusted Rack of Lamb £20.50
With tomato confit

Cornish Turbot with Langoustines £21.00

Roasted Fillet of Beef £24.00
With wild mushrooms, whisky and cream

desserts

Summer Berry Pudding £8.00
Clotted cream and raspberries

Classic Glazed Lemon Tart, Citrus Sauce £8.00

Strawberry Champagne Parfait, Tuille Biscuits £8.00

Light Vanilla Pannacotta, Plum Comp £8.00

Chocolate and Hazelnut Torte, Chocolate Syrup £8.00

Sticky Toffee Pudding, Butterscotch Sauce £8.00

Selection of Cornish Ice Cream £8.00

Fresh Fruit with Cornish Ice Cream £6.00

Selection of English and French Cheeses £6.00

Coffee and Mints £2.50

Vegetarian options - For every menu, we offer a vegetarian option. Please ask for our 'Vegetarian Menu' to make your selection