## BANQUETING MENU

#### CHOOSE 1 ITEM PER COURSE OR A CHOICE OF 2 PER COURSE WITH A PRE ORDER

Freshly-made Soup Choose from: Tomato & Basil, Roasted Celeriac or Leek & Potato soup, Fresh Roll

> Chicken Liver Parfait Warm Sourdough & Chutney

Timbale of Smoked Salmon & Prawns Marie Rose Sauce, Lemon

> Wild Mushroom Tartlet ve Rocket & Grain Mustard Dressing

Avocado, Haloumi & Tomato Bruschetta v Smashed Avocado, Chargrilled Haloumi, Granary toast

> Slow Roasted Beef Yorkshire Pudding, Red Wine Jus

Roasted Chicken Breast Wrapped in Smoked Bacon, White Wine & Tarragon Sauce

> Roasted Loin of West Country Pork Crackling, Apple Sauce, Calvados Jus

Slow Braised Shoulder of Lamb Garlic, Rosemary, Red Wine & Redcurrant Jus

> Roasted Cornish Cod Citrus Butter & Herbs

Steamed Salmon Fillet Spinach, White Wine Cream

Stuffed Butternut Roast v Feta, Spinach, Lentil, Caramelised Onion Sauce

Roasted Vegetable & Red Onion Risotto ve Toasted Hazelnut, Vegan Cheese

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Glazed Lemon Tart Berries, Raspberry Sorbet

Rich Chocolate Torte White Chocolate Sauce, Cherries

Passion Fruit Cheesecake Clotted Cream

Eton Mess Fresh Raspberries, Crisp Meringue Cream

Fresh Fruit Salad ve Cornish Clotted or Pouring Cream, Elderflower Syrup

3 Cornish Cheese Selection Artisan Cornish Cheeses, Chutney, Water Biscuits

2 courses £26 | 3 courses £32 prices are per person

### ROOM HIRE CHARGES

ROOM HIRE	Sunday to Thursday	Friday & Saturday
Carlyon Suite	£250	£450

### ENTERTAINMENT

Here at the Carlyon Bay Golf Club we can arrange a disco or entertainment for you at a competitive rate.

### DRINKS PACKAGES

We can offer a wide variety of drinks packages to cater for your requirements including welcome drinks, wine throughout the meal and celebratory toasts. Please contact one of our members of staff to tailor your function to your requirements.

#### Terms & Conditions

A £200 non-refundable deposit is required to secure the booking. Two weeks prior to your event the estimated balance of the account becomes due in full. A confirmed booking requires realistic numbers at the time of booking, however minor adjustments may be given up to two weeks before the event. Any cancellations after this point will be charged at the full rate. Please note that any special dietary requirements and final menu choices should be notified to us no later than two weeks prior. Any charges that are accrued on the day must be paid for on departure.



# SPECIAL OCCASIONS



To make a booking or for further information please call **01726 814250** email **golf@carlyonbay.com** or visit **carlyonbay.com** Beach Road, St Austell, Cornwall PL 25 3RD

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WITH SPECTACULAR VIEWS OVERLOOKING ST AUSTELL BAY THE CARLYON SUITE & CLUBHOUSE BAR IS A WONDERFUL PLACE TO HOLD A SPECIAL OCCASION.

WITH EXCLUSIVE USE AVAILABLE AND A WIDE SELECTION OF BUFFETS OR TAILORED MENUS, THE CARLYON BAY GOLF CLUB WILL MEET BOTH YOURS AND YOUR GUESTS EXPECTATIONS.



#### FINGER BUFFET

SELECTION OF SANDWICHES (Served on wholemeal & white bread) Roast Beef with Horseradish Mature Cheddar with Sweet Pickle v Turkey with Cranberry West Country Honey Glazed Ham & Mustard Egg Mayonnaise & Cress v

> GOURMET SNACK SELECTION Local Cocktail Steak Cornish Pasties Tandoori Spiced Chicken Yogurt Dip

> Vegetable Samosas & Spring Rolls v Sweet Chilli & Soya Sauce Dip

Coriander & Cumin Minced Kofta Kebabs Minted Cucumber Relish

> Deep Fried Fish Goujons Tartare Sauce

Homemade Quiche v Glazed with Cornish Cheddar

Grilled Local Leek & Mustard Sausages Wrapped in Smoked Bacon with Mustard Piccalilli

Charcuterie, Parma Ham & Cured Beef Platter Chutneys & Pickles

> Mini Homemade Scones v Jam & Cornish Clotted Cream

> > £20 per person





## AMERICAN STYLE BUFFET

Slow Roasted BBQ Pulled Pork Shoulder Served in a Brioche Roll with BBQ Sauce

Char Roasted Lemon & Rosemary Chicken Smoked Bacon, Iceberg Lettuce, Tomato, Mayo in a glazed Brioche Roll

9" Pork & Beef Hot Dog Sausage Caramelised Herb Onions in a glazed Brioche Roll

Lime Infused Peppers, Onions & Grilled Vegetables v Sour Cream, Tomato Salsa in a glazed Brioche Roll

Spiced Coleslaw v

Mixed Leaf Salad ve

Club Mac n Cheese v

Fries

Roasted Corn on the Cob ve

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Mini Homemade Scones v Jam & Clotted Cream

£28 per person



Calorific values of each menu item are available, please scan QR Code for more information.

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.