



*discover the taste of*

# CHRISTMAS

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WITH OUR RANGE OF  
DINING OPTIONS



*time to*

## CELEBRATE

IT'S THAT TIME OF YEAR AGAIN -  
AND THERE IS NO BETTER PLACE  
TO CELEBRATE THE FESTIVE SEASON  
THAN AT THE CARLYON BAY HOTEL!

Our festive menus have been designed to make the most  
of the very best seasonal ingredients to provide a choice  
for all tastes across the range of courses.



## FESTIVE AFTERNOON TEA

17 NOV - 22 DEC

A decadant Festive Afternoon Tea has to be  
top of the list of indulgent treats to enjoy this  
Christmas. Why not add a flute of champagne  
for that extra special treat!

### MENU

A Selection of Finger Sandwiches

Smoked Salmon, Cream Cheese & Dill

Free Range Egg, Mayonnaise & Cress

Roasted Turkey, Stuffing & Cranberry

A Choice of Warm Homemade Scones

Cranberry & Cinnamon

Plain Butter

Served with homemade strawberry jam,

Cornish clotted cream

A Festive Collection of Afternoon Cakes

Kirsch Cherry & Amaretto Tart

Warm Mince Pie

Raspberry, Whisky & Honey 'Cranachan'

Gingerbread & White Chocolate Truffle

A traditional pot of freshly brewed  
'Cornish Grown' tea or freshly made Coffee

£28 per person

Champagne Afternoon Tea £38 per person

Daily 2-6pm



*festive*

## LUNCHES

FIRST-CLASS SERVICE IN A SPECTACULAR LOCATION PROVIDES THE PERFECT PLACE FOR LUNCH THROUGHOUT DECEMBER

Our award-winning Bay View Restaurant can cater to everyone from intimate lunches with your loved ones or a large group of work colleagues.



## FESTIVE LUNCHES

27 NOV - 22 DEC

### STARTERS

Parsnip & Apple Soup  
Cider infused golden raisins

Cold Poached Salmon  
Crayfish, mango & tomato salsa

Goats Cheese  
Walnut, date, fig & port chutney

### MAINS

Roast British Turkey  
Bacon rolls, cranberry stuffing, thyme & sherry jus

Pan-Fried Bream Fillet  
Pea risotto, balsamic cherry tomatoes, herb oil

Filo Swirl, Butternut, Chickpea & Feta  
Harissa tomato sauce, cranberry & pistachio crumb, mint yogurt

Roasted Potatoes, Minted New Potatoes,  
Cauliflower Cheese, Panache of Vegetables

### DESSERTS

Christmas Plum Pudding  
Brandy sauce, orange butter

Chocolate & Kirsch Delice  
Amaretto cream, crushed amaretto biscuits

Raspberry & Elderflower Mousse  
Mulled wine infused fruits, raspberry meringue shard

Fresh Fruit Salad  
Clotted cream

Selection of Ice Creams

### COFFEE & MINTS

2 courses £28 | 3 courses £32  
per person  
Monday-Saturday 12-1.30pm

## FESTIVE SUNDAY LUNCH

26 NOV - 17 DEC

### STARTERS

Parsnip & Apple Soup  
Cider infused golden raisins

Ham Hock & Apricot Roulade  
Pistachio piccalilli, bruschetta

Cold Poached Salmon  
Crayfish, mango & tomato salsa

Goats Cheese  
Walnut, date, fig & port chutney

### MAINS

Roast British Turkey  
Bacon rolls, cranberry stuffing, thyme & sherry jus

Roast Contra Loin of Beef  
Horseradish potato, button onion, tarragon & red wine jus

Pan-Fried Bream Fillet  
Pea risotto, balsamic cherry tomatoes, herb oil

Filo Swirl, Butternut, Chickpea & Feta  
Harissa tomato sauce, cranberry & pistachio crumb, mint yogurt

Roasted Potatoes, Minted New Potatoes, Cauliflower  
Cheese, Panache of Vegetables

### DESSERTS

Christmas Plum Pudding  
Brandy sauce, orange butter

Chocolate & Kirsch Delice  
Amaretto cream, crushed amaretto biscuits

Raspberry & Elderflower Mousse  
Mulled wine infused fruits, raspberry meringue shard

Fresh Fruit Salad  
Clotted cream

Selection of Ice Creams

Cornish & West Country Artisan Cheeses

### COFFEE & MINTS

3 courses £38 per person  
Sunday 12.30-2pm



*festive*  
**DINNERS**

WHETHER IT IS AN INTIMATE MEAL OR A GROUP OF FRIENDS OR COLLEAGUES LOOKING FOR AN EVENING WITH FINE DINING, EXCEPTIONAL COMPANY IN ELEGANT SURROUNDINGS AND AWARD-WINNING DINNER SERVED, THE CARLYON BAY IS THE PERFECT PLACE

Enjoy festive-themed cocktails in the modern and luxury of the Terrace Lounge before dining in the Bay View Restaurant or for an exclusive evening for parties between 20 & 40 why not enjoy the Cornish ambience of the Taste of Cornwall Brasserie.



**FESTIVE  
DINNERS**

27 NOV - 22 DEC

**STARTERS**

Parsnip & Apple Soup  
Cider infused golden raisins

Ham Hock & Apricot Roulade  
Pistachio piccalilli, bruschetta

Poached Salmon  
Tempura prawn, crayfish, mango & tomato salsa

**MAINS**

Traditional Roast British Turkey  
Bacon rolls, cranberry stuffing, thyme & sherry jus, served with roast potatoes, cauliflower cheese, seasonal vegetables

Pan Fried Sea Bass  
Saffron & prawn risotto, roasted baby fennel, herb oil, balsamic roasted tomatoes on the vine

Grilled Lamb Cutlet, Ballotine of Lamb Shoulder  
Garlic rosemary jus, Dauphinoise potato, tender stem broccoli, spiced beetroot puree

Filo Swirl, Butternut, Chickpea & Feta  
Harissa tomato sauce, cranberry & pistachio crumb, mint yogurt

**DESSERTS**

Christmas Plum Pudding  
Brandy sauce, orange butter

Chocolate & Kirsch Delice  
Amaretto cream, crushed amaretto biscuits

Fresh Fruit Salad  
Clotted cream

Selection of Ice Creams & Sorbets

**COFFEE & MINTS**

3 courses £35 per person  
Daily 6.30-8.30pm

BOOK  
ONLINE AT



#### TERMS & CONDITIONS

Payment for all bookings including lunches to be settled by one person, individual bills cannot be raised. A £10pp deposit is required for all dining bookings and any remaining balance settled on the day. For any party greater than 10 people we ask for full payment prior to the day. Refunds will not be given to cancelled bookings or no shows. Whilst we ask for a pre-order for your party in advance, please be aware that we will check each guest's choice at the table so we can adjust the cutlery to ensure guests have everything they require. Please advise of any allergies or dietary requirements upon booking.



# CARLYON BAY

HOTEL | SPA | GOLF

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  #CarlyonCaptured

  
B R E N D  
COLLECTION