



*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

23 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

£30 per person

Champagne Afternoon Tea £40 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

25 NOV - 22 DEC

### STARTERS

Wild Mushroom & Truffle Soup  
Roasted chestnut cream

Dill Cured Salmon  
Whipped mascarpone, pickled walnut puree, beetroot

Squash, Cheddar & Quince Tart  
Ricotta, sage yogurt

### MAINS

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

Pan-fried Hake  
Prawns, shellfish cream, crushed peas, samphire

Honey Roasted Parsnip,  
Sweet Potato & Gnocchi Bake  
Topped with smoked Cornish cheese & beetroot salad  
Roasted Potatoes, Minted New Potatoes,  
Cauliflower Cheese, Panache of Vegetables

### DESSERTS

Christmas Plum Pudding  
Brandy sauce, orange butter

Winter Spiced Pannacotta  
Rum poached fruits, shortbread biscuits

Dark Chocolate & Berry Roulade  
White chocolate, crème chantilly,  
roasted hazelnut crumb

Selection of West Country Ice Creams

### COFFEE & MINCE PIES

2 courses £30 | 3 courses £34  
per person  
Monday-Saturday 12-1.30pm

## FESTIVE SUNDAY LUNCH

24 NOV - 22 DEC

### STARTERS

Wild Mushroom & Truffle Soup  
Roasted chestnut cream

Dill Cured Salmon  
Whipped mascarpone, pickled walnut puree, beetroot

Crispy Duck Salad  
Pomegranate, fig & sherry dressing

Squash, Cheddar & Quince Tart  
Ricotta, sage yogurt

### MAINS

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

Roast Conta Loin of Beef  
Chive mashed potato, wild mushroom, red wine jus

Pan-fried Hake  
Prawns, shellfish cream, crushed peas, samphire

Honey Roasted Parsnip,  
Sweet Potato & Gnocchi Bake  
Topped with smoked Cornish cheese & beetroot salad  
Roasted Potatoes, Minted New Potatoes,  
Cauliflower Cheese, Panache of Vegetables

### DESSERTS

Christmas Plum Pudding  
Brandy sauce, orange butter

Winter Spiced Pannacotta  
Rum poached fruits, shortbread biscuits

Dark Chocolate and & Roulade  
White chocolate, crème chantilly, roasted hazelnut crumb

Selection of West Country Ice Creams

### COFFEE & MINCE PIES

3 courses £40 per person  
Sunday 12.30-2pm



*festive*

## DINNERS

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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.

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## FESTIVE DINNERS

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23 NOV - 22 DEC

### STARTERS

Wild Mushroom & Truffle Soup  
Roasted chestnut cream

Dill Cured Salmon  
Whipped mascarpone, pickled walnut puree, beetroot

Squash, Cheddar & Quince Tart  
Ricotta, sage yogurt

### MAINS

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

Pan Fried Salmon Fillet  
Tiger prawns, shellfish cream, crushed peas, samphire

Marinated Fillet of Pork  
Thyme mash, smoked bacon lardons, sautéed spinach,  
wild mushroom cream

Honey Roasted Parsnip,  
Sweet Potato & Gnocchi Bake  
Topped with smoked Cornish cheese & beetroot salad

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

### DESSERTS

Christmas Plum Pudding  
Brandy sauce, orange butter

Winter Spiced Pannacotta  
Rum poached fruits, shortbread biscuits

Dark Chocolate and Berry Roulade  
White chocolate, crème Chantilly, roasted hazelnut crumb

### COFFEE & MINCE PIES

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3 courses £37 per person  
Daily 6.30-8.30pm

Private dining in Taste for up to 40 people (same menu)

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

  
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