



discover the taste of

CHRISTMAS

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 decadent 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 & Berry 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

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

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 & Berry Roulade
White chocolate, crème Chantilly, roasted hazelnut crumb

COFFEE & MINCE PIES

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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