



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

Chocolate Praline Opera Slice

Mince Pie

Stollen Bar

Blackcurrant & Cassis Posset

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

£34 per person

Champagne Afternoon Tea **£44** 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 for everyone from intimate lunches
with your loved ones or a large group
of work colleagues.



**FESTIVE
LUNCHES**

28 NOV - 22 DEC

STARTERS

Vegetable Broth
Pesto croutons

Cured Whisky Salmon
Prawns, citrus crème fraise, avocado

Whipped Goats Cheese
Truffle honey dressing, date puree, glazed walnuts

MAINS

Traditional Roast Turkey
Sausage and bacon roll, cranberry stuffing,
thyme & sherry jus

Pan Fried Bream Fillet
Tomato, courgette, chickpea & crayfish compote, herb oil

Festive Nut Roast
Lentil, carrot & cashew nut loaf wrapped in plant-based
bacon, thyme & sherry jus

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

DESSERTS

Traditional Christmas Pudding
Brandy sauce & orange butter

Chocolate & Baileys Cheesecake
Honeycomb crumb, clotted cream

Lemon Mousse
Spiced plums in red wine, gingerbread
Selection of West Country Ice Creams

COFFEE & MINCE PIES

2 courses £33 | 3 courses £38
per person
Monday-Saturday 12-1.30pm

**FESTIVE
SUNDAY LUNCH**

23 NOV - 21 DEC

STARTERS

Vegetable Broth
Pesto croutons
Pork & Apricot Scotch Egg
Pickled vegetables, mustard mayonnaise

Cured Whisky Salmon
Prawns, citrus crème fraise, avocado

Whipped Goats Cheese
Truffle honey dressing, date puree, glazed walnuts

MAINS

Traditional Roast Turkey
Sausage and bacon roll, cranberry stuffing,
thyme & sherry jus

Contra Loin of Beef
Horseradish mash, button onion
& wild mushroom red wine jus

Pan Fried Bream Fillet
Tomato, courgette, chickpea & crayfish compote, herb oil

Festive Nut Roast
Lentil, carrot & cashew nut loaf wrapped in plant-based
bacon, thyme & sherry jus

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

DESSERTS

Traditional Christmas Pudding
Brandy sauce & orange butter

Chocolate & Baileys Cheesecake
Honeycomb crumb, clotted cream

Lemon Mousse
Spiced plums in red wine, gingerbread
Selection of West Country Ice Creams

COFFEE & MINCE PIES

3 courses £44 per person
Sunday 12.30-2pm



festive

DINNERS

WHETHER YOU'RE ENJOYING AN INTIMATE MEAL OR GATHERING WITH FRIENDS AND COLLEAGUES, THE CARLYON BAY HOTEL OFFERS ELEGANT SURROUNDINGS, AWARD-WINNING CUISINE AND IS THE PERFECT DESTINATION FOR A MEMORABLE DINING EXPERIENCE

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

Vegetable Broth
Pesto croutons

Pork & Apricot Scotch Egg
Pickled vegetables, mustard mayonnaise

Cured Whisky Salmon
Prawns, citrus crème fraise, avocado

MAINS

Traditional Roast Turkey
Sausage and bacon roll, cranberry stuffing,
thyme & sherry jus

Pan Fried Bream Fillet
Tomato, courgette, chickpea & crayfish compote, herb oil

Ballotine of Lamb
Grilled cutlet, garlic rosemary jus, rosemary croquette

Festive Nut Roast
Lentil, carrot & cashew nut loaf wrapped in meatless bacon,
thyme & sherry jus

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

DESSERTS

Traditional Christmas Pudding
Brandy sauce & orange butter

Chocolate & Baileys Cheesecake
Honeycomb crumb, clotted cream

Lemon Mousse
Spiced plums in red wine, gingerbread

Selection of West Country Ice Creams

COFFEE & MINCE PIES

3 courses £42 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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