



festive

DINING

2026

CARLYON BAY

HOTEL | SPA | GOLF



time to

CELEBRATE

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

Enjoy festive menus featuring the very best seasonal ingredients, with something for every taste. Indulge in a decadent Festive Afternoon Tea this Christmas - and make it extra special with a flute of champagne.



FESTIVE AFTERNOON TEA MENU

A Selection of Finger Sandwiches

Smoked Salmon, Cream Cheese & Dill
Free Range Egg, Mayonnaise & Cress
Roasted Turkey, Stuffing & Cranberry

Cranberry Sausage Roll

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

23 Nov - 29 Dec* | Daily 2-6pm

*Excludes 23rd, 24th, 25th & 26th December

Afternoon
Tea

£36

per person

Champagne
Afternoon Tea

£48

per person



To book, speak with reception
or book online via the QR code



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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 MENU

STARTERS

- Parsnip & Apple Soup
- King Prawn & Avocado
Baby gem & pickled cucumber, Marie Rose sauce
- Venison Scotch Egg
Whiskey pickled blackberries & squash puree
- Cauliflower & Vegan Parmesan Mousse
Artichoke crisp, smoked almonds

MAINS

- Roast British Turkey
Sausage & bacon rolls, cranberry stuffing, thyme & sherry jus
- Pan-Fried Bream Fillet
Sautéed spinach, prawns, saffron & dill cream
- Roasted Moroccan Spiced Cauliflower
Sweet potato puree & cous cous salad
- Roasted Potatoes & Seasonal Vegetables

DESSERTS

- Traditional Christmas Pudding
Brandy sauce, orange butter
- Dark Chocolate & Kirsch Cherry Opera Cake
Cherry Compote, vanilla ice cream
- Lemon Panna Cotta
Blackcurrant & plum compote, winter spiced shortbread biscuit
- Selection of West Country Ice Creams

COFFEE & MINCE PIES

23 Nov - 22 Dec
Mon-Sat 12-1.30pm

2 Courses £34 per person	3 Courses £39 per person
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FESTIVE SUNDAY LUNCH MENU

STARTERS

- Parsnip & Apple Soup
- King Prawn & Avocado
Baby gem & pickled cucumber, Marie Rose sauce
- Venison Scotch Egg
Whiskey pickled blackberries & squash puree
- Cauliflower & Vegan Parmesan Mousse
Artichoke crisp, smoked almonds

MAINS

- Roast British Turkey
Sausage & bacon rolls, cranberry stuffing, thyme & sherry jus
- Roasted Contra Loin of Beef,
Wild mushroom & truffle cream, chive buttered creamed potato, bacon crumb
- Pan-Fried Bream Fillet
Sautéed spinach, prawns, saffron & dill cream
- Roasted Moroccan Spiced Cauliflower
Sweet potato puree & cous cous salad
- Roasted Potatoes & Seasonal Vegetables

DESSERTS

- Traditional Christmas Pudding
Brandy sauce, orange butter
- Dark Chocolate & Kirsch Cherry Opera Cake
Cherry Compote, vanilla ice cream
- Lemon Panna Cotta
Blackcurrant & plum compote, winter spiced shortbread biscuit
- Selection of West Country Ice Creams

COFFEE & MINCE PIES

29 Nov - 20 Dec
12.30-2pm

Adult 3 Courses £46 per person	Child 3 Courses £23 per person
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Accompanied by our resident pianist



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DINNERS

WHETHER ENJOYING AN INTIMATE MEAL OR CELEBRATING WITH FRIENDS AND COLLEAGUES, THE CARLYON BAY HOTEL OFFERS ELEGANT SURROUNDINGS, AWARD-WINNING CUISINE, AND A MEMORABLE DINING EXPERIENCE

Enjoy festive-themed cocktails in the modern luxury of the Terrace Lounge before dining in the Bay View Restaurant. Alternatively, for parties between 20 & 40, why not enjoy the ambience of the Taste of Cornwall Brasserie?

FESTIVE DINNERS

MENU

AMUSE BOUCHE

STARTERS

Parsnip & Apple Soup

King Prawn & Avocado

Baby gem & pickled cucumber, Marie Rose sauce

Venison Scotch Egg

Whiskey pickled blackberries & squash puree

Cauliflower & Vegan Parmesan Mousse

Artichoke crisp, smoked almonds

MAINS

Roast British Turkey

Sausage & bacon rolls, cranberry stuffing, thyme & sherry jus

Roasted Contra Loin of Beef,

Wild mushroom & truffle cream, chive buttered creamed potato, bacon crumb

Pan-Fried Bream Fillet

Sauteed spinach, prawns, saffron & dill cream

Roasted Moroccan Spiced Cauliflower

Sweet potato puree & cous cous salad

Roasted Potatoes & Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding

Brandy sauce, orange butter

Dark Chocolate & Kirsch Cherry Opera Cake

Cherry Compote, vanilla ice cream

Lemon Panna Cotta

Blackcurrant & plum compote, winter spiced shortbread biscuit

Selection of West Country Ice Creams

COFFEE & MINCE PIES

23 Nov - 22 Dec

Daily 6.30-9pm

4 Courses
& Canapés

£45

per person

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



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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



BREND
COLLECTION