BANQUETING MENU

CHOOSE 1 ITEM PER COURSE OR A CHOICE OF 2 PER COURSE WITH A PRE ORDER

Freshly-made Soup
Choose from: Tomato & Basil, Roasted Celeriac or Leek & Potato soup, Fresh Roll

Chicken Liver Parfait GF?
Warm Sourdough & Chutney

Timbale of Smoked Salmon & Prawns GF?
Marie Rose Sauce, Lemon

Wild Mushroom Tartlet V, VE
Rocket & Grain Mustard Dressing

Avocado, Haloumi & Tomato Bruschetta V
Smashed Avocado, Chargrilled Haloumi, Granary toast

Slow Roasted Beef GF?
Yorkshire Pudding, Red Wine Jus

Roasted Chicken Breast GF?
Wrapped in Smoked Bacon, White Wine & Tarragon Sauce

Roasted Loin of West Country Pork GF?
Crackling, Apple Sauce, Calvados Jus

Slow Braised Lamb GF?
Garlic, Rosemary, Red Wine & Redcurrant Jus

Confit Duck Leg GF?
Red Wine & Cherry Jus

Roasted Cornish Fish
Citrus Butter & Herbs

Stuffed Butternut Roast V
Feta, Spinach, Lentil, Caramelised Onion Sauce

Roasted Vegetable & Red Onion Risotto VE
Toasted Hazelnut, Vegan Cheese

Apple & Blackberry Crumble GF?
Custard

Glazed Lemon Tart
Berries, Raspberry Sorbet

Rich Chocolate Torte
White Chocolate Sauce, Cherries

Passion Fruit Cheesecake
Clotted Cream

Eton Mess
Fresh Raspberries, Crisp Meringue Cream

Fresh Fruit Salad VE?
Cornish Clotted or Pouring Cream, Elderflower Syrup

2 COURSES £28 | 3 COURSES £35 per person



ROOM HIRE CHARGES

ROOM HIRE	Sunday to Thursday	Friday & Saturday
Carlyon Suite	250	450

ENTERTAINMENT

Here at the Carlyon Bay Golf Club we can arrange a disco or entertainment for you at a competitive rate.

DRINKS PACKAGES

We can offer a wide variety of drinks packages to cater for your requirements including welcome drinks, wine throughout the meal and celebratory toasts. Please contact one of our members of staff to tailor your function to your requirements.

T&C'S

A £200 non-refundable deposit is required to secure the booking. Two weeks prior to your event the estimated balance of the account becomes due in full. A confirmed booking requires realistic numbers at the time of booking, however minor adjustments may be given up to two weeks before the event. Any cancellations after this point will be charged at the full rate. Please note that any special dietary requirements and final menu choices should be notified to us no later than two weeks prior. Any charges that are accrued on the day must be paid for on departure.

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Beach Road, St Austell, Cornwall PL25 3RD

BREND COLLECTION
HOTELS | RESTAURANTS | SPAS



SPECIAL
OCCASIONS







CARLYON BAY HOTEL
GOLF CLUB



WITH SPECTACULAR VIEWS
OVERLOOKING ST AUSTELL BAY
THE CARLYON SUITE & CLUBHOUSE
BAR IS A WONDERFUL PLACE TO
HOLD A SPECIAL OCCASION

With exclusive use available and a wide selection of buffets or tailored menus, the Carlyon Bay Golf Club will meet both yours and your guests expectations.



FINGER BUFFET

Selection of Sandwiches GF?
(Served on wholemeal & white bread)

Roast Beef with Horseradish
Mature Cheddar with Sweet Pickle V
Turkey with Cranberry
Ham & Mustard
Egg Mayonnaise & Cress V

Gourmet Snack Selection

Local Cocktail Steak Cornish Pasties GF?
Tandoori Spiced Chicken
Yogurt Dip
Vegetable Samosas & Spring Rolls V
Sweet Chilli & Soya Sauce Dip
Scotch Eggs
Mini Pizza Slice
Deep Fried Fish Goujons
Tartare Sauce
Homemade Quiche V
Glazed with Cornish Cheddar
Grilled Local Sausages

Fresh Fruit Platter

Mini Homemade Scones V
Jam & Cornish Clotted Cream

£25 per person





HOT BUFFET

Slow Roasted BBQ Pulled Pork Shoulder
Served in a Brioche Roll with BBQ Sauce
Chilli Con Carne
Hot Dogs
Lime Infused Peppers, Onions & Grilled Vegetables V
Sour Cream, Tomato Salsa in a glazed Brioche Roll
Spiced Coleslaw V
Mixed Leaf Salad VE
Club Mac n Cheese V
Fries
Sweet Potato Fries VE
Coriander Rice VE

Mini Homemade Scones V
Jam & Cornish Clotted Cream

£30 per person



GRAZING BOARD MENU

CHOOSE 6 ITEMS £18 PER PERSON
ADD ADDITIONAL ITEMS FOR £3 PER PERSON

The grazing board provides a lighter alternative to the buffet option

Selection of Sandwiches/Wraps GF? (COUNTS AS 1)
(Served on wholemeal & white bread)

Ham & Mustard
Beef & Horseradish
Egg & Cress
Tuna & Cucumber

Savoury

Cheese & Biscuits
Scotch Eggs
Filled Bagels
Crudites & Dips
Olives & Feta
Pigs in Blanket
Sausage Rolls
Mini Pork Pies
Mini Roast Beef Sliders
Charcuterie
Quiche V

Sweet

Dark Chocolate Brownie
Mini Homemade Scones
Served with Jam & Cornish Clotted Cream
Macaroons
Cut Fruit

£18 per person

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian
VE Vegan VE? Can be Vegan (please ask)

Adults need around 2000 Kcal a day. You can view our calorie and allergen information by scanning the QR code. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.