

## Function Wine List

### House Wine

40. House Red £15.95  
*Very smooth, easy to drink red wine.*

42. House White £15.95  
*Full bodied, flowery and well balanced.*

### Red Wine

19. Beaujolais Chermieux £18.00  
*Deliciously fresh, fruity.*

22. Brown Brothers Australian Merlot £19.00  
*Good ruby red colour. Excellent 'berry' fruit nose.*

20. Chateau Pierrail £19.50  
*A delicious well balanced wine that is full of fruit.*

21. Chianti Rufina £18.50  
*A firm dark young chianti.*

### White Wine

2. Macon Villages St Leger £19.50  
*Marvellous fruity bouquet and flavour.*

8. Chablis IER CRU £35.00  
*A premier Cru Chablis from an excellent vintage.*

11. Marques de Caceres White Rioja £17.50  
*Very attractive crisp fruity new style white Rioja.*

13. Chardonnay Montana £17.00  
*Good, clean fresh fruit flavour.*

15. Riesling Spatlese £16.50  
*Water-white with green lights. Crisp, ripe and appetising.*

House Wine by the Glass.  
£3.50 Small £4.50 Large

*Please order your wine requirements at least seven days prior to your event*



## Christmas Party Nights 2009

Come and join us in elegant, traditional surroundings for a truly memorable party over the festive period.

Organised Party Nights are available throughout the month of December in the Sands Restaurant which has been awarded an AA Rosette for Outstanding Cuisine.

Dates still available are printed on the enclosed booking form and include a five course meal on candlelit tables with crackers and festive decorations.

Smaller private areas are available for exclusive use over the Christmas period including luncheon. Private Room hire is available from £100 per room. If you have 80 or more attending, then you may wish to consider an exclusive event.

On your arrival, light jazz music will be playing in our Conservatory while you enjoy a pre-dinner drink or cocktail.

This will be followed after the meal by dancing and music till late.

Christmas lunch is also available everyday throughout December.

*Dress Code - Smart Casual - No jeans or trainers.*



### Why not stay overnight?

From £35 per person per night including full English breakfast. All rooms are en-suite and available from 3pm on the day.

### How to Book

To book your Christmas Party Night or Christmas Luncheon we ask for a deposit of £10 per person with full payment due 14 days before the event.

For reservations please contact us on 01736 795311.



## Christmas Party

*Nights & Christmas Luncheons*

2009 

THE CARBIS BAY HOTEL  
& SANDS RESTAURANT

Email: [info@carbisbayhotel.co.uk](mailto:info@carbisbayhotel.co.uk)

[www.carbisbayhotel.co.uk](http://www.carbisbayhotel.co.uk)

CARBIS BAY . ST. IVES . CORNWALL . TR26 2NP

## Christmas Party Night

### Menu 1 - £24.95

#### Appetiser

\* Scottish Salmon and Crayfish Tail Terrine on a Slow-roasted Tomato and Caviar Salad, Citrus Dressing

V\*O Salad of Melon and Crystallised Ginger, Candied Peels, Raspberry and Passion Fruit Sorbet, Mulled Wine Syrup

Roast Saddle of Turkey with Chipolata, Bacon Roll, Sage and Onion Seasoning, Caramelised Chestnuts and Port Wine Cranberry Sauce

\* Trio of Seafood on a Light Spring Onion Mash, Vegetable Tagliatelle and Chive Butter Sauce

V\* Saffron and Asparagus Risotto in a Crisp Basket, Spiced Tomato Sauce

Market Vegetables and Potatoes

V Our own Homemade Christmas Pudding with Rum Butter and Cornish Clotted Cream

V\* Various Cornish Dairy Ice Creams

Cornish Cheeseboard with Homemade Chutney, Biscuits and Fruit

Freshly Ground Coffee and Homemade Petits Fours

#### THE FINEST CUISINE

Our team offers Cornwall's best produce available. With an imaginative mix of knowledge and expertise our talented chefs have created a variety of dishes to delight every palate.

Come and see us, take in the magnificent views and discuss your needs and ideas with our Chef.

## Christmas Party Night

### Menu 2 - £31.50

V\*O Chilled Melon Pearls with Chilli and Lemon Grass, Vodka

Our own Cherry-Smoked Duck Breast on a Mango and Avocado Tian, Herb Dressing

V\* Roast Tesyn Goat's Cheese wrapped with Courgette and Carrot on an Apple, Beetroot and Celery Salad

V\* Roast Butternut Squash Soup with Vegetable Crisps and Curried Cream Dressing

V\* Champagne Sorbet

Roast Saddle of Turkey with Chipolata, Bacon Roll, Sage and Onion Seasoning, Caramelised Chestnuts and Port Wine Cranberry Sauce

Grilled Prime Fillet of Cornish Beef with Tiger Prawns, Asparagus and Herb-scented Hollandaise Sauce

V Ravioli of Sweet Potato and Goat's Cheese on a Medley of Vegetables, Herb Beurre Blanc

V Our own Homemade Christmas Pudding with Rum Butter and Cornish Clotted Cream

V Crystallised Frozen Fruit Fool with a Cherry Ice Cream and Winter Fruits

Cornish Cheeseboard with Homemade Chutney

Freshly Ground Coffee and Homemade Petits Fours

#### DIETARY REQUIREMENTS

We are aware of today's dietary requirements and make it policy to compliment the menus chosen and integrate your personal wishes, making everything flow with effortless ease. Caution! Some foods contain traces of nuts. Please advise members of our team of any allergies and dietary requirements.

## Christmas Luncheon

### Menu - £18.00

1st December – 24th December 2009

Chicken Liver Parfait with Rosemary Butter, Homemade Chutney & Olive Crostini

V\* Baked Tesyn Cheese on a Beetroot, Apple & Celery Salad

V Cream of Winter Vegetable Soup with Curry Cream & Crisp Croutons

Traditional Roast Turkey with Chipolata & Bacon Roll, Cranberry Sauce & Roasted Chestnut Stuffing

\* Roast Sirloin of Beef with a Claret & Mushroom Thyme Sauce

\* Poached Supreme of Salmon on Vegetable Ribbons, Parsley Mash & Hollandaise Sauce

V Honey-Roasted Vegetable Crumble with Hazelnut Crust & Parsnip Coulis

V\* Chocolate Roulade with Fresh Dairy Cream & Marmalade Ice Cream

V Cardamom Custard Tart with a Caramelised Orange Salad

Our Own Homemade Christmas Pudding with Rum Butter and Cornish Clotted Cream

Freshly Ground Coffee with Rum and Raisin Truffles

#### GENETICALLY MODIFIED FOODS!

We have been assured by our major suppliers that to their knowledge our foods are not genetically modified.

Code – O = dairy free

V = Vegetarian \* = Coeliac - gluten free

\* Please order your wine requirements from the list on reverse of booking form at least seven days prior to your event

## 2009 Christmas Booking Form

Name .....

Address .....

Postcode .....

Telephone / Fax .....

Email .....

Dates available - Party Nights Available for party guests of 2 guests upwards. (please tick box for required date)

- Saturday 28th Nov FULL
- Friday 4th Dec - Christmas Menu and Disco £24.95
- Saturday 5th Dec - Christmas Menu and Disco £24.95
- Wednesday 9th Dec - Champagne Night £26.95
- Thursday 10th Dec - Christmas Menu and Disco £21.95
- Friday 11th Dec - Christmas Menu and Disco £24.95
- Saturday 12th Dec - Christmas Menu and Disco £24.95
- Tuesday 15th Dec - 70's Disco Night £19.95 per person
- Thursday 17th Dec - Christmas Menu and Disco £21.95
- Friday 18th Dec - Christmas Menu and Disco £24.95
- Saturday 19th Dec - Christmas Menu and Disco £24.95

Deposit Enclosed ..... people @ £10 per person

TOTAL = £

Payment method  Cheque  Credit Card

Card No.

Exp Date  /  Security No.      
(last 3 digits on the back of your card)

Signed .....

Print Name .....

TERMS & CONDITIONS - Full payment and final numbers must be provided 14 days before the function. AFTER this time cancellations will not be refunded. The person signing the booking form will be responsible for all members of the party. All deposits should be fully pre-paid at the time of booking. Deposits are non refundable, please ensure that everyone in your party is aware of this. You can add to your party at any time (subject to availability) but if you need to reduce the numbers, you will not receive a refund. Please order any wine prior to the night, a list is available on request. All prices include VAT.