

WINE LIST

CHRISTMAS PARTIES & CHRISTMAS LUNCHES

House Wine

Santa Helena Merlot, Central Valley, Chile 13.5%
Spice and red fruit flavours £16.00
Per 175 ml glass - £4.50 Per 250 ml glass - £5.50

Santa Helena Sauvignon Blanc, Central Valley, Chile 12%
Lively and lifted with a real freshness through the finish £16.00
Per 175 ml glass - £4.50 Per 250 ml glass - £5.50

Red Wine

Paddock Shiraz, South East Australia 14%
Cracked pepper, chocolate & spice flavour £18.00

Ermita Rioja, Spain 12.5%
Red berry fruit with a light oak influence £19.50

Chianti Rufina, Prunatelli, Tuscany, Italy 12.5%
An open & modern red cherry style of Chianti £23.00

Fleurie Belle Grâce, Anjou, Burgundy, France 13%
Classic raspberry & cream nose £27.50

White Wine

Paddock Semillon-Chardonnay, South-East Australia 13%
Gentle citrus and bright apple fruit flavour £18.00

Gold Coast Chenin Blanc, Western Cape, South Africa 12.5%
Lively sherbet & lime aromas £18.50

Vouvray, Loire, France 12%
Floral bouquet with a cool acid balance £22.50

Chablis, Le Manoir, Chablis, Burgundy, France 12.5%
Young Chablis with a signature style of wet pebbles £26.00

Sparkling Wines & Champagne

Pinto Grigio Spumante, NV, Italy 12%
Vibrant with floral, sherbet & pear aromas £19.95

Pinto Grigio Spumante, Rosé 12.5%
Soft & dry with plenty of strawberry confit £19.95

Moët & Chandon Brut Imperial, NV, Champagne, France 12%
Possibly the most well-known Champagne worldwide £50.00

Moët & Chandon Rose Brut Imperial, Champagne, France 12%
Both brut & rosé with a real flavour reward
from the new era Moët £65.00



CHRISTMAS PARTY NIGHTS 2011

Come and join us in the elegant, traditional surroundings of the Sands Restaurant 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 candle-lit tables decorated with festive cheer!

Smaller private areas are available for exclusive use over the Christmas period including luncheon. Private Room hire is available from £100 per room.

On your arrival, light jazz music will be playing in our Conservatory. Following your festive dinner there will be dancing to our resident DJ.

Christmas lunch is available 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

Please telephone us on **01736 795311** and complete the attached booking form.

A deposit of £10 per person is required with full payment due 14 days prior to your party.

Carbis Bay Hotel, Carbis Bay, St Ives
Cornwall TR26 2NP
01736 795311
info@carbisbayhotel.co.uk
www.carbisbayhotel.co.uk



CHRISTMAS 2011

AT CARBIS BAY HOTEL

01736 795311

INFO@CARBISBAYHOTEL.CO.UK
WWW.CARBISBAYHOTEL.CO.UK



£24.95

CHRISTMAS PARTY NIGHT I

Appetiser



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

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 or

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

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

Market Vegetables and Potatoes



V Our own Hand-made Christmas Pudding with Rum Butter and Cornish Clotted Cream or

V* Various Cornish Dairy Ice Creams or Cornish Cheeseboard with Home-made Chutney, Biscuits and Fruit



Freshly Ground Coffee and Hand-made 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.

£31.50

CHRISTMAS PARTY NIGHT II

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



Our own Cherry-Smoked Duck Breast on a Tempura of Avocado, Vegetables and Salad, Herb Emulsion or

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 or

V* Champagne Sorbet



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

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

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



V Our own Hand-made Christmas Pudding with Rum Butter and Cornish Clotted Cream or

V Crystallised Frozen Fruit Fool with a Cherry Ice Cream and Winter Fruits or Cornish Cheeseboard with Homemade Chutney



Freshly Ground Coffee and Home-made 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 requirements. Caution! Some foods contain traces of nuts. Please advise members of our team of any allergies and dietary requirements.

£18.00

CHRISTMAS LUNCHEON

1st December – 24th December

Chicken Liver Parfait with Rosemary Butter, Home-made Chutney & Olive Crostini or

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

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



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

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

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

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



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

V Our own Hand-made Christmas Pudding with Rum Butter and Cornish Clotted Cream



Freshly Ground Coffee and Home-made Petits Fours

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

2011 Christmas Booking Form

Name

Address

Postcode

Telephone / Fax

Email

Dates Available

Available for party guests of two guests upwards. (please tick box for required date)

Thursday 1st December

Friday 2nd December

Saturday 3rd December

Thursday 8th December

Friday 9th December

Saturday 10th December

Thursday 15th December

Friday 16th December

Saturday 17th December

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.