

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Menu 1

Trio of Melon with a Fruit Coulis, garnished with toasted Pine Nuts

Platter of Salmon with a Dill and Horseradish Mousse with a coarse-grain Mustard Dressing

Cream of Potato and Leek Soup

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Roasted Loin of Pork on a bed of Roast Potatoes with Apple and Sage and Onion Stuffing

Roast breast of Turkey with Bread Sauce, Chipolata Sausage and Bacon Roll  
finished with Cranberry Sauce

Grilled fillet of Cod with a Lemon and Dill Herb Crust served on a Spinach and Garlic Mash  
with a Beurre Blanc Sauce

Brie and caramelised Red Onion with Crantock Bay Pesto Dressing served in a Filo Basket

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Warm Ginger and Lemon Treacle Tart with Cornish Clotted Cream

Cream filled Profiteroles with Chocolate Sauce

A selection of Cornish Ice Creams

Fine West Country Cheeses served with Wafer Biscuits

Three courses at £15.00 (Pre-ordered)  
Three courses at £18.50 (Not pre-ordered)

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Menu 2 from £19.95

Please select from the options below

Galantine of Venison and Chicken on Seasonal Salad with Crantock Bay Pesto

Crispy confit of Duck with Caramelised Chicory and a Damson and Medlar Chutney

Gravadlax of Salmon with Horseradish Mousse and White Truffle Oil

Cornish Crab and Ginger Terrine encased in Spinach on crispy Ciabatta accompanied by a Seasonal Salad and a Sweet Mustard and Dill Sauce

Trio of Melon with Passion Fruit Coulis and Mango Sorbet

Avocado, sun-blushed Tomato and Buffalo Mozzarella Ravioli served with Basil Oil and topped with Parmesan Shavings

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Roast Loin of Pork with Apple and Calvados Stuffing with Caramelised Shallots and Roasted Chateaux Potatoes, finished with crispy Leeks

Breast of Chicken wrapped in Parma Ham on Butternut Squash and Nutmeg Mash with Gruyere Sauce and Basil Oil

Lime marinated Monkfish wrapped in Proschuitto on a bed of Dill and Spring Onion Mash encased in Filo Pastry and served with a Butter Sauce

Pan fried fillet of Salmon on Sorrel Mash, garnished with Wild Mushrooms and served with a Lemon and Lime Butter Sauce

Carrot and Orange Timbale topped with a light Parmesan Biscuit, served on a Cheese and Coriander Rosti with a Spinach and White Wine Sauce

Pithivier of baby Spinach and local Goats Cheese with Pine Nuts and Roasted Red Peppers

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Assiette of Sweets

One dish per course £19.95  
Two dishes per course £22.95  
Three dishes per course £25.95

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Menu 3 from £21.95

Please select from the options below

Warm Salad of Smoked Chicken and Bacon Lardons with Sweet Chilli Oil, Garlic Croutons and Celeriac Crisps finished with Parmesan Shavings

Steamed Asparagus Spears, wrapped in Parma Ham, on a bed of Seasonal Salad, finished with a Ginger and Spring Onion Syrup

Warm Crab, Prawn and Ginger Strudel Parcels with Citrus Sauce finished with Soya

Salmon and Sticky Rice encased in Nori with Carrot and Apple Chutney and Hoi Sin Sauce

Pastry Galette of caramelised Red Onion and Goats Cheese with roasted Walnut Pesto

Warm Wild Mushrooms flavoured with Garlic and Olive Pesto served on a freshly baked Brioche and finished with Hollandaise Sauce

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Traditional Roast Beef with Horseradish, Yorkshire Puddings and caramelised Chateaux Potatoes finished with a Red Wine Jus

Confit of Pork with Sage Pesto and Fondant Potatoes, caramelised Shallots, and Smoked Bacon with an Apple and Cornish Cider Jus

Pan roasted Halibut with Artichoke Mash and Wild Mushroom Duxelle finished with Hollandaise and Truffle Oil

Marinated Salmon and Lemon Sole Tressle served on a crisp Puff Pastry Croute, on Chive and Garlic Sweet Potato, finished with White Wine and Gruyere Sauce

Warm Wild Mushroom Risotto with roasted Butternut Squash Crisps, finished with Truffle and Basil Oil and a Parmesan swirl

A warm Brioche filled with Sun-blushed Tomato, Peppers, Purple Basil and Pine Kernels with a Salsa Verdi

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Assiette of Sweets

One dish per course £21.95  
Two dishes per course £24.95  
Three dishes per course £27.95

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Menu 4 from £27.95

Please select from the options below

Lasagne of Smoked Pheasant, Proschuitto and Pimento with a Pomegranate and Balsamic Dressing, finished with Black Radish Crisps

Brioche filled with Sautéed Chicken Livers and Bacon on Hollandaise with Tarragon Oil

Scallops wrapped in Parma Ham set on a Prawn and Dill Rosti,  
served with a Lemon Beurre Blanc

Terrine of Lobster and Langoustine encased in baby Spinach, accompanied by Crantock Bay Chilli Chutney and freshwater Crayfish with a Champagne Sabayon

Poached baby Pear with a Roquefort and Walnut Glacage with Truffle and Tarragon Oil

Roast baby Spinach, Coriander and Sweet Potato Patties on Seasonal Salad  
with a Yogurt and Mint Dressing

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Smoked fillet of Lamb with Crantock Bay Pesto encased in short-crust Pastry,  
accompanied by Chateaux Potatoes and a rich Red Wine Jus

A duo of Roast breast and crispy leg of Guinea Fowl set on layered Sweet Potato and  
sautéed Leeks finished with a Red Wine Jus

Line-caught Sea Bass on a bed of braised Chick Pea and Red Lentils  
with Pok Choi Lemon Sauce, finished with Soya

Seared Swordfish on a bed of Lyonnaise Potatoes, topped with a medley of Green Beans,  
Argula, sun-blushed Peppers and Anchovies,  
served with Green Olive Pesto and a Hoi Sin Reduction

Wild Nettle and Fontana Cheese Strudel with Red Pepper Ice Cream

Warm Beetroot, Sweet Potato and Rosemary Salad with a Goat's Cheese and caramelised  
Red Onion Strudel finished with Basil and Coriander Oil

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Assiette of Sweets

One dish per course £27.95  
Two dishes per course £30.95  
Three dishes per course £33.95

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Arrival Canapés

Please select from the options below

Quails Eggs with Parma Ham

Poached Baby Pear with Roquefort and Tarragon Oil

Crispy Duck and Ginger Pancakes

Confit of Tuna Loin with Chilli and Red Pepper Chutney

Gravadlax of Salmon with Dill Mousse on a Crispy Ciabatta

Mousseline of Smoked Chicken and Wild Mushroom on char-grilled Brioche

Smoked Buffalo Mozzarella with sun-dried Tomato and Green Olive Pesto

Three canapés at £7.00

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Buffet A

A selection of Bruchettas, eg:

Spinach and Blue Cheese

Sun-dried Tomato, Mozzarella and Grilled Vegetables

Mozzarella, Pesto and Feta

Smoked Salmon Fish Cakes

A selection of Warm Brioches, eg:

Smoked Salmon and Red Pepper

Wild Mushroom and Smoked Chicken

Mozzarella and sun-dried Tomato

Broccoli and Stilton

Chorizo and Artichoke

Crispy Duck and Red Onion Marmalade

Tiger Prawn Rolls with Salsa

Chicken Drumsticks in Honey and Ginger

A selection of Mini Quiches

Ciabatta with seared Tuna and a Chilli Chutney

Chef's selection of Open Sandwiches

Chef's selection of six Salads

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Assiette of Sweets

One Course at £15.00

Two Courses at £19.00

Three Courses at £21.00

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Buffet B

A Platter of Tiger Prawns, Gravdax and Smoked Salmon  
with a sweet Mustard and Dill Sauce

Crispy Duck and Red Onion Marmalade on a warm Brioche

Garlic Croutes topped with Pork and Pistachio Nut Stuffing

A Platter of Cornish cold Meats with seasonal Leaves and in-house Pickles

A selection of individual Quiches

A Platter of seasonal Melon with Parma Ham, Parmesan Shavings and fresh Figs,  
with a Ginger Syrup

Crispy Lemon Chicken with Bok Choi, Crispy Noodles and Black Bean Sauce

Chef's Hot Dish of the Day

A selection of Five Chef's seasonal Salads

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Assiette of Sweets

One Course at £16.00  
Two Courses at £22.00  
Three Courses at £25.00

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Mirrored Buffet Starters

**Please select one from the options below**

Confit of Duck Leg on a seasonal Salad with Red Onion Marmalade,  
finished with Ginger Syrup

Galantine of Venison and Chicken on a seasonal Salad  
with Plum and Medlar Chutney

Warm Crab, Prawn and Ginger Strudel Parcels  
with a Citrus Sauce, finished with Soya

Gravadlax of Salmon with Horseradish Mousse and White Truffle Oil

Warm Wild Mushrooms flavoured with Garlic and Olive Pesto, served on a freshly baked  
Brioche and finished with Hollandaise Sauce

Warm Salad of Smoked Chicken and Bacon Lardons with Sweet Chilli Oil, Garlic Croutons  
and Celeriac Crisps, finished with Parmesan Shavings

Pastry Galette of Caramelised Red Onion and Goats Cheese  
with Roasted Walnut Pesto

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Main Mirrored Buffet

**“Food artistically displayed on a series of mirrors as described below:”**

Salmon and local Seafood platter garnished with Tiger Prawns and Oysters

A choice of either:  
Chauffinois of Ham  
Chauffinois of Turkey

Platter of Sirloin of Beef with roasted Root Vegetables and homemade Chutneys

Roast Loin of Pork garnished with fresh Fruit and Spiced Relish

A selection of individual Quiches, eg:  
Mozzarella and sun-dried Tomato  
Broccoli and Stilton  
Chorizo and Artichoke  
Wild Mushroom and Smoked Chicken  
Smoked Salmon and Red Pepper  
Crispy Duck and Red Onion Marmalade

Chef's Hot Dish of the Day

Hot Minted New Potatoes

A selection of Six Chef's Seasonal Salads

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Assiette of Sweets

Three Courses at £32.00

# CRANTOCK BAY HOTEL – FUNCTION MENU

## Desserts

Assiettes will contain a selection of the following desserts

Duo of Hot Coffee and Vanilla Sponges with Pistachio and Rum Ice

Citrus Tart with Elderflower and Gin Ice Cream

Iced Banana Soufflé with Amaretto and Chocolate Sauce

Bitter Chocolate coated Honey and Whisky Parfait in a Ginger and Cardamon Tulip

Steamed Sticky Toffee Pudding with Clotted Cream

Chocolate and Pistachio Nut Pie with Liquorice Ice Cream

Selection of West Country Cheeses

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## Children's Feast

Cheese and Nutmeg Ravioli with a Creamy Parsley Sauce

Bangers and Mash with Onion Gravy

Salmon Fish Cakes

Beef Burger with Seasonal Salad and Crantock Bay Relish

Fish Goujons with Chips and Baked Beans

Dish of the Day

Roast of the Day

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A selection of Cornish Ice Creams

Dessert of the day  
(Please ask waiting staff for details)

£8.00 per child

# CRANTOCK BAY HOTEL – WINE MENU

## Sparkling Wines

### Australia

JACOBS CREEK CHARDONNAY PINOT NOIR ROSE, NV – 11.5% 2 £22.00  
Well-made, dependably 'zippy' pink sparkler from those capable JC people.

### Chile

CHARDONNAY BRUT 2000/01, LA ROSA, RAPEL VALLEY – 12.5% 2 £19.00  
Fresh apply Chardonnay with an easy barley 'brut' finish.

### Cornwall

CAMEL VALLEY BRUT 2002/03, CAMEL VALLEY VINEYARD – 12.0% 1 £37.00  
Superb golden sparkler, with elegant fizz and full ripe flavour. A triumph!

### Italy

ASTI N.V. MARTINI - 7.0% 7 £21.00  
Fine high-strung, sweetly-intense. Appreciated at multi-age parties.  
Stunningly apposite with fresh fruit desserts and creamy concoctions where nothing else stands a chance.

### Spain

BACH PLATINUM CAVA RESERVA N.V - 11.5% 2 £21.00  
This cool understated Cava is worthy of attention.

## Champagne

JOSEPH PERRIER 'LA CUVEE ROYALE' BRUT N.V. - 12.0% 1 £37.00  
Well-regarded smaller Champagne 'house' with a fresh clear fruit style.  
Palate is well-filled and has good progression to a neat finish

TAITTINGER RESERVE BRUT N.V. - 12.0% 1 £47.00  
Pale gold colour, especially bright. Fine fruit in the palate a streak of green lime, and all finely integrated in an extended finish.

## Reception Drinks

These are some of the drinks that may be suitable for a Reception. Others are available upon request.

Champagne	£7.50 per glass	Wine Punch	£3.50 per glass
Sparkling Wine	£5.50 per glass	Pimms	£3.90 per glass
House Wine	£3.00 per glass	Fruit cup (alcohol free)	£1.90 per glass
Bucks Fizz	£4.90 per glass	Mineral per glass water	£1.70 per glass
Sherry	£1.90 per glass	Orange Juice	£1.90 per glass

# CRANTOCK BAY HOTEL – WINE MENU

## House Wines

### Red

CASTLE CREEK SHIRAZ RESERVE 2004/05 - 13.5% (Australia) Dark gleaming colour, full palate, smooth and gratifying.	A	£16.00
CABERNET SAUVIGNON 2006, VILLA ROSA - 13.5% (Chile) Soft, full, genuine Cabernet. Just what makes Chile such a rip-roaring success.	B	£16.00
MERLOT 2006, BERTICOT, COTES DE DURAS - 12.0% (France) No heaviness, here is a light supple Merlot wine that takes its cue from many traditional light wines made in neighboring Bordeaux.	C	£16.00

### White

SAUVIGNON BLANC 2006, BERTICOT, 12.0% COTES DE DURAS - 12.0% (France) Grassy dry Sauvignon from western France, with a firm finish.	1	£16.00
PINOT GRIGIO 2006, SAN ANTONIO, 12.0% (Italy) Fresh, dry and delicate with gentle floral and citrus aroma. An easy drinking, classic Italian wine.	2	£16.00
LIEBFRAUMILCH 2005, FRANZ REH - 9.5% (Germany) Medium-sweet, nice shape and length.	5	£15.00
CHARDONNAY 2006, VILLA ROSA - 13.0% (Chile) Firm, rounded, good clean modern Chilean Chardonnay.	2	£16.00

## Wine Guide

White and rose wines are designated numbers 1 to 9 with 1 being the driest and 9 being the sweetest.

Red wines are designated letters A to E with A being the lightest and softest and E being the deepest and fullest with a concentrated flavour