

The Old
Quay House

Festive Lunches



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Griggs Quay, Lower Lelant, Hayle, Cornwall TR27 6JG

Eat, Drink and be Merry

Whether you are a group of friends, work colleagues or a club, why not join us for a festive lunch this December?

We absolutely love Christmas at the Inn, with our amazing outdoor Christmas light display and equally stunning interior festive décor, to help get you into the festive spirit.

What's included...

Indulge in a delicious two or three course lunch available
from the 2nd - 21st December 2019
(excluding 15th)

2 Course - £19.95 3 Course - £23.95

Festive crackers included

Minimum of 15 guests


What next...

1. Please contact us to check availability for your chosen date.
2. Once decided, we can hold your chosen available date for 7 days.
Please complete and send back the festive lunches booking form with an accompanying £10.00 deposit for each guest within this time.
That's it, you're all booked.
3. Full payment, final numbers and food pre-orders are then required no later than 21 days prior to your festive lunch.



Festive Lunches Menu

Starters



Roasted Tomato, Garlic and Basil Soup (VG - without bread)
served with crusty baguette slices (Gluten free available upon request)

Smoked Salmon and Prawn Roulade
juicy plump prawns in a lemon and chive cream cheese filling, served with
dressed watercress and buttered granary bread (Gluten free available upon request)

Home-made Chicken Liver Paté
served with Melba toast and red onion marmalade
(Gluten free available upon request)

Duo of Melon Fans (VG) (GF)
served with a fruit compote

Mains

Traditional Roast Turkey
served with gammon, pig in blanket, seasonal stuffing, roasted potatoes,
seasonal vegetables and a rich jus
(Gluten free sausage available)

Traditional Roast Beef
served with Yorkshire Pudding, roasted potatoes, seasonal vegetables and a rich jus
(Gluten free Yorkshire Pudding available)

Oven Baked Salmon Fillet with a Sundried Tomato Pesto Crust (GF)
served with baby potatoes, broccoli florets and baby corn

Roasted Vegetables in a Rich Tomato Sauce (VG) (GF)
served on courgette spaghetti

Desserts

Traditional Christmas Pudding
served with brandy sauce or custard
(GF & VG available upon request)

Chocolate and Hazelnut Cheesecake

White Forest Meringue Roulade (GF)
filled with fresh cream and a boozy cherry compote, finished with a drizzle of white chocolate

All our gravies are gluten free. Gluten free bread, sausage and Yorkshire Pudding are available on request.
If there are any other dietary requests, please ask at the time of booking and highlight with your pre-order.

Some of our dishes may contain traces of nuts or seeds and the fish may contain bones.

(GF) = Gluten Free (VG) = Vegan

Terms & Conditions

Acceptance

By completing the booking form you will be acknowledging and accepting these terms and conditions.

All dates are subject to availability.

Groups must comprise of 15 guests or more.

Christmas Lunches will be provisionally reserved for 7 days, pending The Old Quay House receiving your completed booking form and non-refundable/non-transferable deposit of £10 for each guest, at which point your booking is confirmed.

Full payment, final numbers and food pre-orders must be provided no later than 21 days before your Christmas Lunch. After this time, cancellations or reducing numbers will not be refunded. Special dietary requirements can be catered for, please ask at the time of booking and highlight when submitting your food pre-order.

VAT will be charged at the prevailing rate at the time of payment and The Old Quay House reserves the right to amend prices accordingly.

Strict hygiene procedures are followed in our kitchen but due to the presence of other allergens in some products there is a small possibility that other allergens may be found in any menu item. If any of your party have any allergies, please discuss this at the time of booking.

Changes of Events

All details are correct at the time of printing but may be subject to alteration without prior notice.

Personal Belongings and Liability

The Old Quay House and its employees accept no responsibility for the loss or damage to any goods/items left on the premises. Please ensure all goods/items are removed when leaving the premises. We cannot be held responsible for the failure of public services (e.g. water, gas, electricity etc), or for any disturbance beyond our control.

Festive Lunches Booking Form

Name of Company/Group			
Name of Organiser			
Address			
Email Address			
Telephone			
Number of Guests Attending			
Festive Lunch Date Required			
Arrival Time		For a Sit Down Time of	

Deposit

A £10.00 non-refundable deposit is required per person to secure the booking, provisional bookings will only be held for up to 7 days. The final balance must then be paid no later than 21 days prior to your festive lunch.

Payment Options

Cash (in person)
 Credit/Debit Card (over the phone or in person)

Pre-orders

Food pre-orders are required 21 days prior to your festive lunch. A pre-order form will be emailed to you closer to the date, please ensure each guests name and menu choice is included in order for us to provide you with place cards at your lunch. Please also inform us if any guests have any specific dietary requirements e.g. gluten free.

Acceptance

I have read the terms and conditions provided within our Festive Lunches leaflet and agree to them on behalf of the whole party.

Organisers Signature			
Print Name			
Date			

For The Old Quay House Use Only

Deposit Paid Yes / No	Payment Type	Date Received	Value
Balance Paid Yes / No	Payment Type	Date Received	Value