



The Old
Quay House

Christmas Day

LUNCH

www.quayhousehayle.co.uk

01736 753445 info@quayhousehayle.co.uk

Griggs Quay, Lower Lelant, Hayle,

Cornwall TR27 6JG





Eat, Drink & Be Merry

What better place to celebrate Christmas Day with family or friends than at The Old Quay House. Sit back and let us do all of the hard work whilst you enjoy the festivities and our fantastic view across the Estuary.

We absolutely love Christmas at the Inn, with every inch decorated to help get you in the festive spirit.

WHAT'S INCLUDED

Indulge in our scrumptious three course feast, served between 12pm and 1pm by our dedicated and friendly team.

Adult £95.00 Child (under 10) £47.50

WHAT NEXT...

1. Decide on what time you would like to dine and how many people will be attending.
2. Once decided, call us to check availability, we can then provisionally reserve your table for 7 days. Please complete and return the booking form with an accompanying £50.00 deposit per adult, £25.00 deposit per child (under 10's).
3. That's it, you're all booked. Balance payment and food pre-orders are then required no later than 1st December 2024.

M E N U

S T A R T E R S

Roasted Tomato, Garlic and Basil Soup (VG)
served with Artisan Bread (gluten free bread available upon request)

Traditional Prawn and Smoked Salmon Cocktail
served with Buttered Granary Bread (gluten free bread available upon request)

Pear, Walnut and Cornish Blue Salad (GF & V)
served with Rocket and Mixed Leaves Topped with Toasted Walnuts, Crumbled Cornish
Blue Cheese and Slices of Pear with a Cranberry Dressing

Melon Fans with a Fruit Coulis (GF & VG)

M A I N C O U R S E

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
Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables and a Rich Jus
(gluten free Yorkshire Pudding available)

Oven Baked Herb and Parmesan Crusted Local Hake Fillet (GF)
served on a Polenta Disc with Baby Potatoes, Asparagus Spears and Broccoli Florets
with a Rich Tomato Coulis

Vegetable Wellington (VG)
Carrots, Mushrooms, Spinach and Sunflower Seeds, enveloped in a Spiced Marmalade and
wrapped in Puff Pastry, served with Roasted Potatoes, Seasonal Vegetables and a Vegetable Jus

D E S S E R T

Traditional Christmas Pudding
with Brandy Sauce or Custard (GF & VG available upon request)

● Clementine and Chestnut Chocolate Tart served with Clotted Cream (V)

White Chocolate Raspberry Cup (GF & V)
filled with a sharp Raspberry Mousse, Fruit Coulis, Fresh Whipped Cream
and topped with Raspberries

GF - Gluten Free VG - Vegan V - Vegetarian





Terms & Conditions

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

Christmas Day lunch is subject to availability. We close at approximately 2.30pm to allow our team to enjoy the rest of the day with their families.

Your table for Christmas Day lunch will be provisionally reserved for 7 days, pending The Old Quay House receiving your completed booking form and non-refundable/ non-transferable deposit of £50.00 for each guest (£25.00 for under 10's), at which point your booking is confirmed.

Full payment and food pre-orders must be provided no later than the 1st December 2024. After this time, cancellations or reducing numbers will not be refunded.

Special Diets / Allergies

All our gravies are gluten free. Gluten free bread, sausage and Yorkshire Pudding are available upon request. If there are any other dietary requests please ask at the time of booking and highlight with your pre-order. Some dishes may contain traces of nuts or seeds and the fish may contain bones.

All our allergen information is recorded and available upon request. While as a company we take steps to minimise the risk of cross contamination with preparing your order in our kitchen, however due to the layouts and operational constraints of our kitchen we do not have specific allergen free zones and it is therefore not possible for us to fully guarantee separation of all allergens. Consequently we cannot guarantee your order is 100% free from any allergenic product. Please note the information may not always be supplied by your server but from a trained member of our team. If you would like further information on our cooking methods please just ask.

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.

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.

Christmas Day Lunch Booking Form

Booking in Name of
Address
Email Address
Telephone
Number of Guests Attending
Arrival Time **Sit Down Time**

Deposit

A £50.00 non-refundable deposit is required per person (£25.00 for under 10 year olds) 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 the 1st December 2024.

Payment Options

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

Food Pre-orders

Food pre-orders are required no later than the 1st December 2024. Please ensure each guests name and menu choice is included in order for us to provide you with place cards. Please also inform us if any guests have any specific dietary requirements e.g. gluten free.

Guest Names (please select one dish from each course) Notes: Use this space to let us know of any special dietary requirements	Starters				Mains			Desserts		
	Roasted Tomato, Garlic and Basil Soup	Prawn and Smoked Salmon Cocktail	Pear, Walnut and Cornish Blue Salad	Melon Fans	Traditional Roast Turkey	Traditional Roast Beef	Herb & Parmesan Crusted Hake Fillet	Vegetable Wellington	Traditional Christmas Pudding With Brandy Sauce or Custard	Clementine and Chestnut Chocolate Tart
1.										
2.										
3.										
4.										

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

