



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 £105.00 Child (under 10) £52.50

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 2025.



Menu

STARTERS

Butternut Squash, Chilli and Coconut Soup (VG)
served with Sliced Ciabatta (gluten free bread & vegan bread available upon request)

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

Homemade Festive Pate
served with Apple Chutney and Toasted Sourdough Bread
(GF without chutney, gluten free bread available upon request)

Melon Balls and Berries Cocktail served with a Sharp Coulis and Fresh Mint (GF & VG)

MAIN COURSE

Traditional Roast Turkey
served with Gammon, Pig in Blanket, Seasonal Stuffing, Roasted Potatoes,
Seasonal Vegetables and a Rich Jus

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

Oven Baked Cranberry, Chestnut and Orange Crusted Salmon Fillet (GF)
served with Baby Potatoes and a Vegetable Medley

Lentil and Cranberry Loaf (VG & GF)
served with Seasoned Crispy Roast Potatoes, a selection of fresh Vegetables
and a Vegetable Jus

DESSERT

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

Lemon and Blueberry Panna Cotta (V)
Served with a Blueberry Sauce and Shortbread Biscuit (GF without Biscuit)

Dark Chocolate and Baileys Cup (GF & V)
filled with a rich creamy Mousse laced with Baileys, Chocolate Sauce, topped
with Whipped Cream and a Chocolate Spoon

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 2025. 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.

Registered Office: The Moon and Kingfisher (Hayle) Limited, Trading as
The Old Quay House, Griggs Quay, Lower Leilant, Hayle, Cornwall, TR27 6JG. Registered
Company Number 07950323 Registered in the UK
Registered VAT Number 132 3750 40



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 2025.

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 2025. 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		
	Butternut Squash, Chilli & Coconut Soup	Crab and Prawn Cocktail	Homemade Festive Pate	Melon Balls and Berries Cocktail	Traditional Roast Turkey	Traditional Roast Beef	Cranberry Crusted Salmon Fillet	Lentil and Cranberry Loaf	Traditional Christmas Pudding With Brandy Sauce or Custard	Lemon and Blueberry Panna Cotta
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

