



## Function Menu Options 2018

Thank you for enquiring about holding a function, here at C-Bay. Please have a look at the menu options below and feel free to contact me at any point, to discuss your thoughts and any specific dietary requirements. We're pretty flexible on the options and numbers but to give you a rough idea, we can hold a maximum of 34 people, if everyone wants a seat but can cater for more if you would like an informal finger buffet with standing space only. Sadly, we cannot allow evening entertainment or loud music as we have 15 luxury self catering apartments on site!

Option 1 - Finger Buffet: £13.00 per person to include a selection of sandwiches, cakes and savoury pastries.

Option 2 - Fork Buffet:

Please choose from the following:

3 salads, 3 mains and 3 sides for £19.50 per person

4 salads, 4 mains and 4 sides for £22.50 per person

### Salads

Ceasar salad

Greek salad

Potato salad

Beef tomato and red onion with a balsamic glaze

Apple and walnut coleslaw

Roast squash and feta with a chilli and mint dressing

Plum tomato and mozzarella in pesto

### Mains

Meat platter – A selection of cured and roasted meats with pickles and chutneys - £2 per person supplement

Fish platter – A selection of smoked and fresh Cornish seafood - £2 per person supplement

Goat's cheese and caramelised onion tart

Smoked haddock fishcakes and tartar sauce

Honey and thyme roasted chicken thighs  
Piri piri chicken wings  
Crisp fried Cornish camembert with homemade chutney  
A selection of mixed seafood tempura with sweet chilli dipping sauce  
Mushroom and tarragon Arancini with pesto  
Chicken goujons with aioli  
A selection of open sandwiches  
A selection of savoury pastries  
Cornish steak pasties  
Vegetable pasties  
Mini prawn and crayfish cocktails  
Chinese shredded duck wraps with hoi sin dipping sauce

### Sides

Spiced potato wedges  
Stuffed potato skins  
Selection of roasted veg  
Rosemary and garlic roasted new potatoes  
Lightly spiced cous-cous with toasted seeds  
Fries with smoked paprika aioli  
Selection of rustic breads; Crispy ciabatta, focaccia and flat breads with humous, olive and balsamic, tzaziki

Desserts Please chose one of the following. £6.50 per person

Bailey's cheesecake  
Apple crumble and crème anglaise  
Bread and butter pudding with crème anglaise  
Meringues with strawberries and Cornish clotted cream  
Selection of our freshly baked cakes with Cornish clotted cream  
Scones with jam and Cornish clotted cream  
Cornish cheeseboard with chutney and biscuits – £2 per person supplement

### Option 3: Set Menu 1

Roasted tomato soup with pesto and croutons  
Chicken liver parfait with onion marmalade and toasted brioche  
Smoked haddock fishcake with tartar sauce

Pan roasted garlic and thyme chicken breast with sautéed potatoes, wilted spinach and a bacon and mushroom jus  
Pan fried hake fillet on a roasted vegetable and butter bean cassoulet  
Mushroom risotto with toasted pine nuts

Sticky toffee pudding with caramel sauce and vanilla ice cream  
Apple crumble with vanilla crème anglaise  
Vanilla cheesecake with raspberry coulis

2 courses £22.00 per person  
3 courses £26.00 per person

## Option 4: Set Menu 2

Butternut squash and coconut soup with chilli oil  
Tempura squid and prawns with chilli and mango salsa  
Smoked duck with wilted spinach, toasted pine nuts and a raspberry vinaigrette  
Roasted red pepper and blue cheese gnocchi

Slow roast belly pork with crackling, fondant potato and an apple brandy jus  
Crispy sea bass with crab risotto and a chilli, coconut and lime sauce  
Roasted sirloin of beef with fondant potato and horseradish cream - £2 per person supplement  
Chargrilled aubergine polenta cake with roasted vegetables and a garden herb sauce

Bailey's cheesecake with chocolate sauce  
Muscovado meringue with Cornish clotted cream and kirsch soaked Morella cherries  
Rhubarb pannacotta

2 courses £24.00 per person  
3 courses £29.00 per person

### Drinks Options:

|  |        |
|--|--------|
| Filter coffee/tea                      | £3.00  |
| 125ml glass of wine or Bucks Fizz      | £3.95  |
| Bottle of red wine (Merlot)            | £18.50 |
| Bottle of white wine (Sauvignon Blanc) | £18.50 |
| Bottle of Prosecco                     | £26.00 |
| Soft drink                             | £2.70  |

For more specific drinks, please go to our website and download the drinks menu.  
([www.crantockbay.co.uk/c-bay](http://www.crantockbay.co.uk/c-bay))

.....

### Room Hire charges for sole use in 2018:

|                         | Inside space only | Both inside and outside space |
|-------------------------|-------------------|-------------------------------|
| Jan, Feb, Mar, Nov, Dec | £600              | £800                          |
| April                   | £750              | £950                          |
| May                     | £1050             | £1800                         |
| June                    | £1050             | £1800                         |
| July                    | £1600             | £2000                         |
| August                  | NA                | NA                            |
| Sept                    | £1050             | £1800                         |
| Oct                     | £750              | £950                          |

#### Terms and Conditions

To confirm your booking, we ask for your Room Hire Charge to be paid in full at the time of booking. This is a non-refundable deposit. Numbers must then be confirmed the week before your event and this is the number for which you will be charged. If numbers increase, we will do our best to accommodate you but if they decrease, we will still need to charge you for the number booked the week before. For events not requiring sole use, we ask for £50 - £100 deposit to secure your booking. (Depending on the number of guests expected)