



Merry Christmas

AND HAPPY NEW YEAR

May this holiday season
be full of surprises,
wonder, and magic.



ST AUSTELL
GOLF CLUB



It's time to Party



Join us for a festive evening of food, music, and celebration at St Austell Golf Club!

Our beautifully decorated clubhouse sets the perfect scene for you, your friends, family, or colleagues to enjoy an unforgettable night.

- ✦ Dress to impress
- 🍷 Enjoy a delicious 3-course meal
- 🎵 Dance the night away with DJ Services Cornwall

Limited availability — book early to avoid disappointment!

✉ Email: Events@staustellgolf.co.uk

☎ Call: 01726 74756 (Option 4)

Available Dates

Friday 28th November

Saturday 29th November

~~Saturday 13th December~~ **(SOLD OUT)**

Friday 19th December

Saturday 20th December

💷 **£40 per person**



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Christmas Party

Night Menu



Starters

Sweet Potato & Parsnip Soup (V)

Served with garlic and herb croutons

(Allergens 2,7)

Prawn & Smoked Salmon Timbale

Bound with Marie Rose Sauce

(Allergens 3, 4, 5, 14)

Chicken & Duck Liver Pâté

With Cumberland sauce, salad, and warm toast

(Allergens 2, 6, 7, 14)

Mains

Traditional Roast Turkey (from our Carvery)

(Allergens 1, 7, 14)

Roast Beef & Yorkshire Pudding (from our Carvery)

(Allergens 1, 14)

*Served with chef's seasonal vegetables, roast potatoes, cauliflower & broccoli
bake, and rich red wine gravy*

(Allergens 1, 2, 4, 6, 7, 14)

Fillet of Plaice & Salmon Twist

Plated on a saffron and dill velouté with new potatoes

(Allergens 2, 3, 5, 7, 14)

Mediterranean Vegetable Tower (VG)

Beef tomato, courgette & potato rosti, and flat mushrooms

Served with a duo of sauces; tomato & garlic and mushroom & thyme

(Allergens 14)





Desserts

Christmas Pudding

*Brandy sauce, vanilla ice cream or clotted cream
(Allergens 7, 14)*

Steamed Citrus Pudding

*Boozy custard and mixed berry compote
(Allergens 4, 6, 7, 14)*

Chocolate Fondant

*Chocolate sauce & ice cream or clotted cream
(Allergens 4, 7)*

Cheese Plate

*Chef's selection of Cornish cheeses, biscuits, celery, grapes & chutney
(Allergens 1, 4, 6, 7, 14)*

Allergens:

- | | | |
|------------------------------|-------------|---------------------|
| 1. Celery | 6. Lupin | 11. Peanuts |
| 2. Cereals containing gluten | 7. Milk | 12. Sesame Seeds |
| 3. Crustaceans | 8. Molluscs | 13. Soya |
| 4. Eggs | 9. Mustard | 14. Sulphur Dioxide |
| 5. Fish | 10. Nuts | |



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Terms & Conditions



Deposits & Payments

- A non-refundable deposit of £10 per person is required within 14 days of booking.
- Full payment is due no later than 4 weeks before the event.
- Bookings within 4 weeks of the event date require full immediate payment.

Cancellations

- Once paid in full, no refunds will be given.

Pre-orders & Alcohol Policy

- Food pre-orders are required 4 weeks in advance.
- No outside alcohol allowed and management reserve the right to charge a minimum corkage fee of £25 per bottle.

Payment Policy

- Please make all payments using one single payment method for group bookings.

Club Rights

- We reserve the right to amend package and prices prior to the event.
- Events may be cancelled if minimum numbers are not met. A full refund or alternative date will be offered.

"We look forward to celebrating the season with you at St Austell Golf Club!"