



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





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

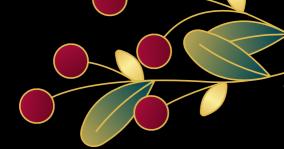
Chef's selection of Cornish cheeses, biscuits, celery, grapes & chutney (Allergens 1, 4, 6, 7, 14)

Allergens:

5. Fish

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





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!"