

Cutty Sark
bar restaurant

CHRISTMAS
PARTY MENU

PARTY MENU AVAILABLE
FROM 1ST - 23RD OF DECEMBER

SPECIAL OVERNIGHT RATES AVAILABLE

The Square, Marazion 01736 710 334
www.marazionhotel.co.uk

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Christmas Party Menu

Starters

Spiced Parsnip & Chestnut Soup ^{GF* DF* VVG*}
Parmesan Shavings, Truffle Oil & Sourdough

St Ives Smokehouse Salmon ^{GF}
Celeriac & Apple Slaw, Baby Capers & Chervil

Chicken Liver Parfait ^{GF*}
Red Onion Jam, Black Pepper Butter & Toasted Sourdough

Mains

Roast Turkey ^{GF* DF*}
Cranberry & Hazelnut Stuffing, Pigs in Blankets

Herb Crusted Hake ^{GF}
Creamed Leeks, Smoked Bacon & Chestnut Mushrooms

Roasted Squash & Polenta Nutroast ^{DF* VVG*}
Mushroom Sauce

All served with:

Roasted Rosemary and Garlic Potatoes, Braised Red Cabbage
Creamed Leeks & Sprouts, Honey Roasted Carrot & Parsnips ^{GF* DF* VVG*}

Desserts

Aunty Doris's Christmas Pudding
Brandy Sauce with Clotted Cream

Dark Chocolate Brownie ^{VVG* DF*}
Cherry Compote, Shipwreck Ice Cream

Baileys Crème Brûlée ^{GF* V}
White Chocolate Shortbread

Ice Cream/Sorbet/Vegan Ice Cream ^{GF VVG* DF*}
2 Scoops – Ask for Flavours

Cornish Cheese Board ^{GF* V}
3 Cheeses, Biscuits, Chutney & Grapes
(£3 Supplement)

One Course £18.50 - Two Courses £23.50 - Three Courses £29.50

Pre-order & pre-payment required at least 1 week before function date

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Children's Menu

Starters

Tomato Soup ^{VG DF GF*}

Garlic Bread ^{VG* DF* GF*}

Mains

Roast Turkey ^{GF* DF*}

Cranberry & Hazelnut Stuffing, Pigs in Blankets

Roasted Squash & Polenta Nutroast ^{VG* DF* GF}

Mushroom Sauce

All served with

Roasted Rosemary and Garlic Potatoes, Braised Red Cabbage ^{VVG*DF*GF*}
Brussel Sprouts, Honey Roasted Carrot & Parsnips

Desserts

Callestic Ice Cream/Sorbet Tub ^{VVG*DF*GF}

Ask for flavours

Dark Chocolate Brownie ^{VVG*DF*GF}

Shipwreck Ice Cream

1 Course £ 9.50 - 2 Courses £12.50 - 3 Courses £15.50

Pre-order & pre-payment required at least 1 week before function date

Our kitchen uses allergenic ingredients. We do not have a specific allergen free zone.

Please speak to your waiter if you have any dietary requirements. All dishes on this menu are subject to ingredients availability.

GF - Gluten Free, GF* - Can Be Gluten Free With Modifications, V - Vegetarian, VG - Vegan VG* - Can Be Vegan with Modifications - DF- Dairy Free- DF* - Can be Dairy Free

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Red Wine

Valdecaz Tempranillo, Toro, Spain

Blackberry and spice notes balanced by gentle tannins.

£21.50 (Bottle)- £4.05 (125ml Glass) - £5.50 (175ml Glass) - £7.25 (250ml Glass)

Las Condes Merlot, Central Valley, Chile

Rich, dark, velvety character, full of style and a wonderful richness.

£24.95 (Bottle)- £4.70 (125ml Glass) - £6.40 (175ml Glass) - £8.45 (250ml Glass)

Cielo Pinot Noir, Veneto, Italy

Ripe and seductive raspberry fruits, rich and fleshy with a touch of spice on the finish.

£26.95 (Bottle)- £5.10 (125ml Glass) - £6.95 (175ml Glass) - £9.10 (250ml Glass)

Bodega Privada Bonarda Malbec, Mendoza, Argentina

Full of rich damson fruits, gentle tannins and a hint of chocolate.

£27.95 (Bottle)- £5.30 (125ml Glass) - £7.15 (175ml Glass) - £9.75 (250ml Glass)

L'Abbe Cotes du Rhone, Rhone, France

Medium bodied with dark fruits rounded off with a touch of spice

£32.50

Growers Touch Shiraz, New South Wales, Australia

Ripe blackcurrants, full flavoured with hints of spice and velvety tannins.

£32.95

Zerbo Barbera, Piemonte, Italy

Fresh tannins with flavours of black cherries and stewed plums

£37.50

Chateau de Ka, Bekka Valley, Lebanon

Savoury fruit flavours with a delicious smooth, velvety finish.

£44.95

Chateau Pymouton Grand Cru St. Emillion, Bordeaux, France

Raspberries, cherries and earthy nuances, medium-bodied with soft tannins

£54.95

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White Wine

Valdecaz Verdejo, Toro, Spain

Light and fresh in style, with citrus fruit and a crisp finish.

£21.50 (Bottle)- £4.05 (125ml Glass) - £5.50 (175ml Glass) - £7.25 (250ml Glass)

Belfiore Pinot Grigio, Puglia, Italy

Apple and pear aromas, off dry with a hint of richness.

£23.95 (Bottle)- £4.50 (125ml Glass) - £6.15 (175ml Glass) - £8.10 (250ml Glass)

Long Country Chardonnay, Central Valley, Chile

Peachy tropical fruits, lively acidity, well rounded with a balanced finish.

£24.95 (Bottle)- £4.75 (125ml Glass) - £6.40 (175ml Glass) - £8.45 (250ml Glass)

Stoneburn Sauvignon Blanc, Marlborough, New Zealand

Full of herbaceous character and a refreshing finish.

£31.95 (Bottle)- £6.05 (125ml Glass) - £8.20 (175ml Glass) - £10.75 (250ml Glass)

Adega de Moncao Vinho Verde, Moncao e Melgaco, Portugal

Lively citrus character with a refreshing spritz on the finish.

£28.50

Domaine De Castelnaud, Langedoc, France

Refreshingly crisp with lime and lemon notes, dry with an enticing mouth-watering feel.

£31.50

Il Forte Gavi, Piemonte, Italy

Dry and Delicate with notes of ripe oranges, white flowers, honey and nuts.

£35.95

Polgoon Bacchus, Cornwall, England

Light in style with hints of elderflower and apple blossom.

£45.50

Giles Morat St. Veran, Burgundy, France

Stunning St Veran from Burgundy, full of citrus notes and mineral character.

£52.50

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Rose Wine

Wildwood Zinfandel Rose, California, USA
Medium rosé with cherry and watermelon flavours.

£24.95 (Bottle) - £4.75 (125ml Glass) - £6.40 (175ml Glass) - £8.45 (250ml Glass)

Cielo Pinot Grigio Blush, Puglia, Italy
Light and crisp red berry notes with a delicate fresh finish.

£24.50(Bottle) - £4.65 (125ml Glass) - £6.25 (175ml Glass) - £8.25 (250ml Glass)

Sparkling Wine

Cielo Frizzante Prosecco, Veneto, Italy
Off dry, with refreshing citrus fruits and hints of pears

£9.95 (200ml Bottle)

Cielo Spumante, Veneto, Italy
Off dry, with refreshing citrus fruits and hints of pears

£31.50

Polgoon Sayval Blanc, Cornwall, England
Produced a few miles down the road. Refreshing character with a hint of richness.

£49.95

Veuve Clicquot Champagne, France
Full of character and style.

Rich flavours of Honey, Apple & Peach

£72.50



CHRISTMAS PARTY LUNCH & DINNER MENU 2024 PRE-ORDER FORM

Please note that you will be charged full price for any reduction in numbers booked. Pre-orders **must** be submitted at least one week prior to party date. For large parties please place your wine order prior to arrival date. **As we are a small establishment please ensure that your party arrives on time.**

Date: _____ Time: _____ No. of pre-order covers: _____ Contact no: _____

Diner's name	Starter Soup	Starter Salmon	Starter Parfait	Main Turkey	Main Hake	Main Nuroast	Dessert Xmas pud	Dessert Brownie	Dessert Crème Brulee	Dessert Cheese Board	Dessert Ice Cream	Kids Starter Soup	Kids Starter Garlic Bread	Kids Main Turkey	Kids Main Nuroast	Kids Dessert Ice cream	Kids Dessert Kids Brownie
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Please ensure you notify us of any specific dietary requirements at the time of booking.
SIGNATURE OF ORGANISER: _____

For more information please ask at the bar
or contact the team on 01736 710334
info@marazionhotel.co.uk



Marazion Hotel
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