



Christmas
&
New Year
2024

AT ST. MELLION ESTATE



ST. MELLION
ESTATE

Festive Lunch & Dinner

Lunch 12.30pm to 2pm / Dinner 6pm to 9pm
2 Courses £23 per person / 3 Courses £28 per person
served everyday throughout December

MENU

To Start

Tomato & Red Lentil Soup (vg, gfa)
Herb croutons, parsley oil, crusty bread roll
Duck Liver, Pork & Port Pâté (gfa)
Spiced pear, apple chutney, toasted brioche
Smoked Mackerel Mousse (gfa)
Toasted ciabatta, watercress & beetroot salad, lemon garnish

Mains

Roast Turkey Roulade (gf)
Turkey breast stuffed with pork, sage & onion stuffing, wrapped in smoked streaky bacon with roast potatoes, rich gravy
Roasted Stone Bass (gf)
Roasted new potatoes, green herb sauce
Vegetable Nut Roast (vg, gf, n)
Roasted new potatoes, roasted carrot gravy

All main courses served as above with seasonal vegetables

Desserts

Chocolate Mousse Cup (v, gf)
Chantilly cream, berry compote
Traditional Christmas Pudding (v, gf, vga)
Clotted cream, brandy sauce
Lemon & Raspberry Posse
Vanilla cream, short bread

Tea/Coffee & Mini Mince Pies

Allergen Information:
All food is prepared in an area where allergens are present.
Most dishes can be adapted to suit a gluten free diet.
Should you have any dietary requirements, allergies
or intolerances, please advise a member of our team upon ordering.
V – vegetarian / VG – vegan / GF – gluten free / GFA – gluten free
available / VGA – vegan available / N – nuts

Christmas & New Year Cottages

Celebrate your Christmas or New Year at the Cottage Collection surrounded by family & friends.

Spend your festive holiday tucked away within the 450 acre Estate, a short drive from the main resort, the uniquely situated self-catered holiday cottages comprise of a variety of one to four bedroom styles, all with private parking and outdoor entertainment areas.

The Cottage Collection offers a truly unique holiday experience in Cornwall. We also offer a selection of dog friendly holiday cottages* so no need to leave your four-legged friends behind!

Cottage Collection residents are welcome to enjoy the extensive Health Club facilities on a complimentary basis. Golf & Spa treatments can also be booked, relevant charges will apply.

Christmas Holiday Cottages

3 night minimum stay
Last check in date 23rd December
from £110 per night

New Year Holiday Cottages

3 night minimum stay
Last check in date 30th December
from £110 per night

Check In from 4pm / Check Out by 10am

*Selected cottages only. Additional charge applies.
Maximum of two dogs per cottage.


ST. MELLION
COTTAGE COLLECTION

Christmas Party Nights

DATES AVAILABLE

7th / 13th / 14th / 20th December
Casino & DJ - £37.95pp

6th / 21st December
Casino, Live Band & DJ - £45pp

Our cracking Christmas party nights include a glass of prosecco on arrival, a delicious 3 course meal and casino tables to keep everyone entertained!

Other dates are available for private party hire from £32pp - minimum numbers apply.

Come and celebrate in style! Whether you're a group of friends, a bunch of colleagues or a family gathering, our Christmas Party Nights at St. Mellion promise an evening of festive fun and festive cheer!

Join us for a magical party experience in style!

Walk the red carpet, sip on chilled bubbles, roll the dice on the Casino tables, and dance like no one's watching.

BOOK NOW: 01579 351351
events@st-mellion.co.uk

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Duck Liver, Pork & Port Pâté (gfa)
Spiced pear, apple chutney, toasted brioche
Smoked Mackerel Mousse (gfa)
Toasted ciabatta, watercress & beetroot salad, lemon garnish

Mains

Roast Turkey Roulade (gf)
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NO NEED FOR A TAXI

B&B
FROM **£49.50pp***

*based on two people sharing,
full terms & conditions apply.

Christmas Day Lunch

Lunch ~ Arrival Drinks 12 noon / Lunch Sitting 12.45pm
Adult ~ £79 per person / Child (3yr-12yr) £39 per person

MENU

To Start

Roasted Butternut Squash, Cumin & Thyme Soup (vg, gfa)
Herb croutons, parsley oil, crusty bread roll
Deep Fried Goat's Cheese (v, gf)
Herb & rocket salad, slow roasted tomato jam
Gravadlax (gf)
Dill mustard dressing, lemon garnish
Smoked Ham Hock & Herb Terrine (gfa)
Homemade piccalilli, toasted sourdough, pea shoot salad

Intermediate

Raspberry Sorbet

Mains

Rosemary Roasted Locally Reared Dry Aged Sirloin of Beef (gfa)
Yorkshire pudding, seasonal vegetables, roast potatoes, rich gravy
Traditional Roast Turkey with Pork, Herb & Red Onion Stuffing
Roast potatoes, seasonal vegetables, pigs in blankets, rich gravy
Roasted Wild Seabass (gf)
Parsley & lemon crushed new potatoes, seasonal vegetables, salsa verde
Vegetable Nut Roast (n, vg, gf)
Seasonal vegetables, roasted new potatoes, roasted carrot gravy

Desserts

Chocolate & Mixed Berry Roulade (v)
Chantilly cream, berry compote
Traditional Christmas Pudding (v, gf, vga)
Clotted cream, brandy sauce
Lemon & Blackberry Crème Brulee (gf)
Oat biscuit
Cornish Cheese Selection (v, gfa)
Tangy chutney, grapes, crackers

Tea/Coffee & Mince Pies

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Boxing Day Carvery

3 Course Lunch £26.95 per adult / £15.95 per child (2-12 YO)
(Under 2 Dine Free)

MEMBERS 10% DISCOUNT APPLIES



BOOK NOW: 01579 351351
events@st-mellion.co.uk

Terms & Conditions

Christmas Party Nights

- £10.00 Non Refundable Deposit Per Person
- Cancellation by 31st October 2024
- Dietary Requirements confirmed 6 weeks prior
- Room names confirmed 6 weeks prior
- Final payment 31st October 2024
- Pre-orders 6 weeks prior
- Table Plans, Place Cards and distributed Pre-orders etc 6 weeks prior
- All bedroom bookings £50.00 non refundable deposit at time of booking – must be secured with a debit or credit card/ 4 weeks prior remaining payment to be taken.
If booking within 4 weeks to stay date – full payment.

Corporate or Private Party Nights

- Full Terms and Conditions apply
- 75% Deposit upon a signed contract
- Minimum Numbers apply
- Full and Final payment required 6 week's prior to arrival
- Final Numbers, Pre-orders, Dietary requirements and rooming list required 6 weeks prior to arrival.
- Billing will be based on contracted numbers or higher. If final numbers fall below contracted, the difference will not be available to be used as credit towards to your account.



ST. MELLION
ESTATE

SCAN ME



St Mellion, Saltash, Cornwall, PL12 6SD

st-mellion.co.uk/christmas.html