

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.





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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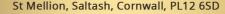
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ESTATE