

Christmas Sunday Lunches

2 courses £7.50pp, 3 courses £9.95pp,
Children under 10 £6.95pp

Available 5th, 12th and 19th December 2010

For parties over 10 people. A deposit of £5.00pp is required.
Coffee, Tea and Mince Pies £1.80pp.

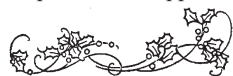
Chef's Homemade Spicy Parsnip Soup
served with a warm crusty roll and butter and crunchy croutons

Chilled Fan of Honeydew Melon
resting on a pool of fruit coulis garnished
with tangy winter berries and a sprig of fresh mint

Smooth Duck and Port Paté
served with Melba toast, salad and redcurrant jelly

Prawn Cocktail
served with seafood sauce, granary bread and fresh lemon

Choose from a selection of fruit juices:
Tomato, Grapefruit, Pineapple and Orange



Traditional Roast Cheshire Turkey
served with all the trimmings

Roast Silverside of Beef
served with Yorkshire pudding and rich meaty gravy

Deep Fried Breaded Fillet of Haddock
served with chunky chips and mushy peas

① Penne Pasta cooked in a Sweet Pepper Sauce
topped with grilled cheese served with garlic bread and salad



Christmas Pudding with lashings of brandy sauce
Hot Chocolate Fudge Cake served with cream
Cheese and Biscuits
Strawberry Cheesecake served with fresh cream



Coffee, Tea & Mince Pies £1.80pp

New Years Eve Buffet Dance £15.95pp

Deposit £10.00pp. Full payment 1 week before

Including The Best Disco in town
so you can party until 1a.m., New Years Day.
Party Hats, Crackers, Party Poppers and Streamers

Cold Roast Platters:

Roast Turkey. Roast Beef, Roast Ham and Roasted Chicken
Drumsticks.

Poached Fillet of Salmon.

Fresh Barm cakes and granary bread straight from the bakery.
Coleslaw, Potato Salad, Green Salad, Pickled Onions, Beetroot,
Rice Salad, Pasta Salad and Egg Mayonnaise

A Choice of delicious desserts:

Fresh Fruit Salad and Pouring Cream

A selection of English & French Cheeses with biscuits
A choice of Gateaux and Cheesecake with Pouring Cream
Mince Pies

ACCOMMODATION

Why not stay in our newly refurbished bedrooms & enjoy your evening to
the full

Single £45.00 per room per night • Double £55.00 per room per night
Including Full English Breakfast

available Fridays & Saturdays only in December 2010

This offer is subject to availability & can be booked through reception

All prices are inclusive of VAT • Service charge is at the discretion of the
customer

New Years Eve Bedrooms Double £45.00 b&b single £55.00 b&b
double/twin.

Offer applies to all New Years Eve Buffet Dance Customers



The Waverley Hotel, will endeavour to honour all our commitments
but we regret that we will not accept responsibility for errors,
omissions or cancellations however caused & we will limit all claims
to refund money.

We reserve the right to cancel any function, in such circumstances all
monies paid will be returned in full.

Deposits must be received within 14 days of booking, your booking
is not secure unless a deposit has been paid.

ALL DEPOSITS ARE NON-REFUNDABLE

Once final numbers & outstanding balance has been paid, it is non
returnable if for whatever reason you are forced to cancel.

To the best of our knowledge, none of the food in this brochure contain
any genetically modified ingredients. The meals in this brochure may
contain traces of nuts or nut products.

*Celebrate the Festive Season
at*



The Waverley Hotel & Restaurant

9, Pedley Street, Crewe, CW2 7AA



*For bookings
please telephone
01270 256223*

www.waverleyhotelcrewe.co.uk
thewaverleyhotel@talk21.com

Christmas Lunches

available Mon-Fri during December 2010
£13.95pp for 3 Courses with Coffee & Mince Pies

£7.00 Deposit required per person
Full payment 1 week before lunch date.

Chef's Homemade Cream of Parsnip Soup
served with crunchy croutons, warm crusty roll and butter

Honeydew Melon and Kiwi Cocktail
*drenched in a refreshing fruit coulis
garnished with fresh mint leaves*

Smooth Duck and Port Paté
served with Melba toast, salad and redcurrant jelly

Choose from a selection of fruit juices:
Tomato, Grapefruit, Pineapple and Orange



Roast Cheshire Turkey
served with all the traditional trimmings

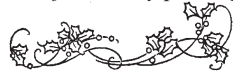
Roast Leg of Pork
*served with apple sauce, sage and onion stuffing
and rich meaty gravy*

Deep Fried Breaded Fillet of Haddock
served with chips and mushy peas

① Penne Pasta cooked in a Sweet Pepper Sauce
Topped with Grilled Cheese
served with garlic bread and salad



Christmas Pudding
served with lashings of brandy sauce
Hot Chocolate Fudge Cake
served with fresh dairy pouring cream
Strawberry Cheesecake
served with fresh dairy pouring cream



Coffee, Tea and Mince Pies

Christmas Day Luncheon

£39.95pp

Children Under 10, ½ Price - £19.95
Deposit Required £20.00pp. Full payment on the day
Available from 12 Noon - 2.00p.m.

Chef's Homemade Watercress and Chestnut Soup
served with a warm crusty roll & butter and crunchy croutons

Crown of Galia Melon filled with Schnapps Soaked
Strawberries & Kiwi
*resting on a pool of Refreshing Fruit Coulis,
garnished with fresh mint leaves*

Atlantic Prawn and Smoked Salmon Cocktail
*smothered in a rich and tangy Marie rose sauce, garnished with
fresh lemon and served with granary bread and butter*

Smooth Duck and Orange Paté
served with Melba toast, salad garnish and redcurrant jelly



Traditional Roast Cheshire of Turkey
served with all the trimmings

Roast Topside of Beef
served with Yorkshire pudding and rich meaty gravy

Poached Fillet of Salmon
*served with a rich creamy hollandaise sauce garnished with
fresh asparagus spears*

① Spinach and Ricotta Cannelloni
served with salad garnish and garlic Ciabatta bread



Fresh Fruit Salad *served with fresh dairy pouring cream*
Christmas Pudding *served with lashings of brandy sauce*
A selection of French and English cheeses,
with biscuits, crunchy celery batons and juicy grapes
Fresh cream profiteroles *served with warm chocolate sauce*

Coffee, Tea and Mince Pies



Three weeks prior to your function, (party night meals
and midweek lunches) we would be grateful if
you could provide your choice of starters, mains and
desserts for the party night meals and lunches.

Christmas Party Nights

Available Thursdays Fridays and Saturdays during
December 2010, if another night is required please ask
for availability

**£22.50pp 3 Course Meal with Coffee and Mince
Pies, Disco, Party Hats, Crackers etc.**

Deposit Required £10.00pp
Full payment 1 week before function

Chef's Homemade Cream of Spicy Parsnip Soup
served with crunchy croutons and a warm roll and butter

Smooth Duck and Pork Paté
served with Melba toast, salad and redcurrant jelly

Chilled Fan of Honeydew Melon
*garnished with tangy winterberries, resting on a pool of
refreshing fruit coulis with fresh mint leaves*

Prawn Cocktail
served with seafood sauce, granary bread and fresh lemon

Choose from a selection of fruit juices:
Tomato, Grapefruit, Pineapple and Orange



Traditional Roast Cheshire Turkey
served with all the trimmings

Roast Beef
served with Yorkshire pudding and rich meaty gravy

Poached Fillet of Salmon
served with garlic, lemon and chilli butter

① Spinach and Ricotta Cannelloni
served with garlic bread and salad garnish



Christmas Pudding *served with lashings of brandy sauce*
Cheese and Biscuits
Hot Chocolate Fudge Cake *served with dairy pouring cream*
Strawberry Cheesecake *served with dairy pouring cream*

Coffee, Tea and Mince Pies

Three weeks prior to your function, (party night meals
and midweek lunches) we would be grateful if
you could provide your choice of starters, mains and
desserts for the party night meals and lunches.