

Christmas Sunday Lunches

Available

12pm - 2pm - 4th, 11th and 18th December 2016

£8.50 pp for 2 Courses

£10.95 pp for 3 Courses

Children under 10 £7.95 pp for 3 Courses

For parties over 10 people a non refundable deposit of £5.00 pp is required and also your choice of starters, mains and desserts at least 2 weeks prior to your luncheon.

Starters

Chef's homemade Tomato & Basil Soup served with warm roll and butter

Honeydew & Cantaloupe Melon, Black Grapes and Kiwi Slices dressed with a refreshing fruit Coulis

Smooth Brussels pate served with Melba toast, salad and Redcurrant Jelly

Prawn cocktail served with tangy Marie rose sauce, brown bread & butter with fresh lemon

Choose from a selection of fruit juices; Tomato, Grapefruit, Pineapple or Orange

Mains

Traditional Roast Turkey served with all the trimmings

Roast Beef & Yorkshire Pudding served with rich meaty gravy

Breaded fillet of Cod served with chips and garden peas

✓ Vegetarian Lasagne served with Garlic Bread & Salad

Desserts

Christmas Pudding served with homemade brandy sauce

Hot chocolate fudge cake with cream or Ice cream

Lemon Meringue Roulade served with cream

Homemade Christmas Bread & Butter Pudding served with custard



Coffee, Tea and mince pies £2.00 pp

This menu includes Christmas Crackers



New Years Eve

£10.95 pp - Children under 10 £5.95pp

Starts 7.30pm

Price includes: Disco until 1am New Years Day

Roast Turkey & stuffing baps, chips and salad
Cranberry sauce

Christmas crackers & party poppers

A non refundable deposit of £5.00 pp is required to secure your place. Full payment is required no later than one week before.

Why not stay in our comfortable bedrooms/ apartments?

Please ask at reception when booking your party for our competitive rates (subject to availability).



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

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

Deposits must be received within 14 days of booking, your booking is not secure without a deposit.

ALL DEPOSITS ARE NON REFUNDABLE

Once final numbers and outstanding balances have been received, it is non returnable, if for whatever reason you are forced to cancel.

To the best of our knowledge, none of the foods in this brochure, contain any genetically modified ingredients.

The meals in this brochure, may contain traces of nuts or nut products.

All menus are subject to change without notice.

Please ask a member of staff if you have any questions or concerns over food allergens on this menu.



CELEBRATE THE
FESTIVE SEASON
AT

The
Waverley

HOTEL AND RESTAURANT

9, Pedley Street, Crewe CW2 7AA



For bookings please call:

01270 256223

Website : www.waverleyhotelcrewe.co.uk

Email : thewaverleyhotel@hotmail.co.uk

Christmas Lunches

Available Monday - Friday during December 2016
from 12pm - 2pm

£12.95pp 2 Courses £14.95pp 3 Courses

Including coffee, tea and mince pies

Non refundable deposit of £7.00 pp is required upon booking
Full balance is due no later than 1 week before the date of your meal

Two weeks prior to your lunch date we require your choice of
Starters, mains and desserts.

Starters

Chef's homemade Tomato & Basil Soup served with a
warm roll & butter

Prawn Cocktail served with a tangy Marie Rose sauce,
brown bread & butter with fresh lemon

Chilled Honeydew & Cantaloupe Melon, Black Grapes
and Kiwi Slices dressed with a refreshing fruit Coulis

Smooth Brussels Pate served with melba toast, salad
and redcurrant Jelly

Choose from a selection of Fruit Juices;
Tomato, Grapefruit, Pineapple or Orange

Mains

Traditional Roast Turkey served with all the trimmings

Roast Beef & Yorkshire Pudding served with rich meaty gravy

Breaded Fillet of Cod served with Chips and Garden Peas

✓ Vegetable Lasagne with Garlic Bread & Salad

Desserts

Christmas Pudding served with Homemade Brandy Sauce

Hot Chocolate Fudge Cake served with Cream

Lemon Meringue Roulade served with Cream

Apple, Sultana & Cinnamon Crumble served with Custard



Coffee, Tea and Mince Pies

This menu includes Christmas Crackers



Christmas Day Lunches

Available from 12pm - 2pm
£42.50pp Children under 10 £19.95pp

A non refundable deposit of £20.00 pp is required upon booking,
full payment on the day

At least 2 weeks prior, we require your choice of starters, mains
& desserts.

Starters

Chef's homemade Sweet Potato, Garlic & Rosemary Soup
served with a warm crusty roll & butter

Traditional Prawn & Smoked Salmon Cocktail served
with tangy Marie Rose sauce, fresh lemon and
brown bread & butter

Smooth Duck & Orange Pate served with melba toast,
salad and winter chutney

Fans of Galia & Cantaloupe Melon served with
Strawberries & Blueberries, garnished with fresh mint
and refreshing Raspberry Coulis

Mains

Traditional Roast Turkey served with all the trimmings

Roast Leg of Lamb served with mint sauce & rich meaty gravy

Roast Beef & Yorkshire Pudding served with rich meaty gravy

Oven baked Fillet of Salmon topped with creamy
Hollandaise Sauce & Fresh Asparagus Spears

✓ Spinach & Ricotta Cannelloni served with Garlic Bread
and Salad

Desserts

Christmas Pudding served with Homemade Brandy Sauce

Luxury Chocolate Fudge Cake served with Cream

Toffee & Vanilla Cheesecake served with Cream

Winterberry Trifle

A selection of French and English Cheeses, with Biscuits,
Celery and Grapes

Coffee, Tea and Mince Pies

This menu includes Christmas Crackers & Party Poppers



CHRISTMAS PARTY NIGHTS

Available Fridays and
Saturdays during
December 2016*

* (If another night is required,
please ask for availability)

£19.95 pp, including 3 course meal and disco until midnight.

A non refundable £10.00 deposit is required to secure your place
Arrive 7pm and eat at 7.30pm or arrive at 7.30pm and eat at 8pm

At least 2 weeks prior to your function we require your choice of Starters,
Main, Desserts and Coffee. Full balance is due no later than one week
before the date of your function.

Starters

Chef's Homemade Tomato, Courgette, Roasted Pepper
& Onion Soup served with warm crusty roll and butter

Smooth Brussels Pate served with melba toast, salad
and caramelised red onion chutney

Watermelon, Cantaloupe & Galia Melon served with
Blueberries, refreshing Raspberry Coulis and a sprig of
Fresh Mint

Choose from a selection of Fruit Juices;
Tomato, Grapefruit, Pineapple or Orange

Mains

Traditional Roast Turkey served with all the trimmings

Roast Beef & Yorkshire Pudding served with rich meaty gravy

Poached Fillet of Salmon served with a Chilli Butter

✓ Spinach & Ricotta Cannelloni served with Garlic Bread & Butter

Desserts

Christmas Pudding served with Homemade Brandy Sauce

Chocolate Orange Cake served with Cream

Loveable Lemon Blossom Cheesecake served with Cream



Coffee, Tea & Mince Pies £2.00 pp

This menu includes Christmas Crackers