

New Year's Day Lunch

Available from 12pm til 2pm

£17.95pp 3 Courses **£15.95pp** 2 Courses
Children under 10 **£12.95pp**

A non refundable deposit of £8.00pp is required upon booking, full payment on the day. At least 2 weeks prior to your lunch, we require your choice of Starters, Mains and Desserts.
Menu includes Christmas Crackers

Homemade Creamy White onion soup served with a warm roll & butter

Deep fried Mozzarella sticks served with mango, pineapple and habenero dressing

Luxury Chicken Liver pate laced with Scotch Whiskey, served with melba toast, salad and chilli jam

Galia & Cantaloupe Melon Cocktail with winter berries and raspberry coulis

Choose from a selection of fruit juices:

Orange, Pineapple, Grapefruit

Roast turkey with stuffing & pigs in blankets

Roast Beef with Yorkshire pudding

Deep fried breaded fillet of Haddock with chips and garden peas

Vegetarian - Tomato & Mozzarella pasta baked served with salad and garlic bread

Christmas pudding with homemade brandy sauce

Lemon Meringue Roulade served with berries, cream or ice cream

Selection of French and English cheeses with chutney, biscuits, celery and grapes

Toffee Crunch pie served with cream or ice cream

Coffee, Tea and Mince pies £2.00pp

Christmas Sunday Lunches

Available 2nd, 9th, 16th, 23rd December
served from 12-2pm

£12.50pp 2 Courses **£14.95pp** 3 Courses
Children under 10 **£8.95pp** 3 Courses

Tables over 10 people must pre order food at least 2 weeks before the lunch and pay a non refundable deposit of £5.00pp upon booking.

Full payment on the day. Menu includes crackers

Homemade Tomato and Basil soup served with a warm roll and butter

Vegetable Spring Rolls served on a bed of salad leaves and drizzled with sweet chilli sauce

Honeydew & Cantaloupe Melon cocktail with winter berries

Ardennes pate served with melba toast, salad and apple & real ale chutney

Choose from a selection of fruit juices:
Orange, pineapple or grapefruit

Roast Turkey with stuffing & pigs in blankets

Roast Beef with Yorkshire pudding

Roast Pork with apple sauce and stuffing

Deep fried breaded Plaice with chips and garden peas

Vegetarian - Vegetable lasagne served with garlic bread and salad

Christmas pudding with homemade brandy sauce

New York Cheesecake served with fresh berries, cream or ice cream (gf)

Homemade Apple & Cherry crumble served with custard, cream or ice cream

Hot Chocolate Fudge cake served with cream or ice cream

Coffee, Tea and Mince pies £2.00pp

Terms & Conditions

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 contain any genetically modified ingredients.

The meals in this brochure may contain traces of nuts or nut products. Please ask a member of staff if you have any concerns or questions over food allergies. All menus are subject to change without notice.

Celebrate the Festive Season at



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 2018
from 12pm - 2pm including Tea and Coffee

£13.95pp - 2 Courses **£15.95pp** - 3 Courses

A non refundable deposit of £7.00pp is required upon booking. Full balance is due no later than 1 week before the date of your luncheon. Menu choices are required and due no later than 2 weeks before the date of your luncheon.
Menu includes Christmas Crackers.

Homemade Tomato and Basil Soup served with a warm roll and butter

Vegetable Spring Rolls served on a bed of salad leaves and drizzled with sweet chilli sauce

Honeydew & Cantaloupe Melon Cocktail with winter berries

Ardennes pate with melba toast, salad and apple & real ale chutney

Choose from a selection of fruit juices:
Orange, pineapple or grapefruit



Roast Turkey with stuffing & pigs in blankets

Roast Beef with Yorkshire Pudding

Roast Pork with apple sauce and stuffing

Deep fried breaded Plaice with chips and garden peas

Vegetarian - Vegetable Lasagne with garlic bread and salad



Christmas pudding served with homemade brandy sauce

New York Cheesecake served with fresh berries, cream or ice cream (gf)

Homemade Apple & Cherry crumble served with custard or ice cream

Hot Chocolate Fudge cake served with cream or ice cream



Coffee, Tea and Mince pies

Christmas Day Lunch

Available from 12pm - 2pm

£43.50pp Children under 10 **£19.95pp**

A non refundable deposit of £20.00pp is required upon booking, full payment on the day
At least 2 weeks prior, we require your food choices of Starters, Mains and Desserts. This menu includes Christmas crackers and party poppers

Homemade Sweet Potato and garlic soup served with cheese topped croutons and a warm roll and butter

Luxury Duck Liver, Pork and Orange pate with cognac liqueur, served with melba toast, chilli jam and salad

Honeydew & Cantaloupe Melon, drenched in peach schnapps served with fresh strawberries

Atlantic Prawn & smoked Salmon cocktail with marie rose sauce and crusty granary bread



Traditional Roast Turkey served with stuffing and pigs in blankets

Roast Beef and Yorkshire pudding

Roast Lamb served with rosemary, redcurrant and mint gravy

All roast meals are served with roast potatoes, boiled potatoes, roast parsnips, seasonal vegetables and rich meaty gravy

Roasted Fillet of Cod, with asparagus, cherry tomatoes, bay leaves and balsamic glaze served on a bed of rocket leaves.

Vegetarian - Spinach & Ricotta cannelloni served with salad and garlic bread



Christmas pudding served with homemade brandy sauce

Selection of French & English cheeses with caramelised red onion chutney, biscuits, celery and grapes

Warm Chocolate Fudge Brownie, served with cream or ice cream

Strawberries & cream Cheesecake served with cream or ice cream



Coffee, Tea and Mince pies



Available dates: Sat 8th, Fri 14th, Sat 15th, Fri 21st, Sat 22nd

£49.95pp All inclusive rate

This includes a three course meal, disco, Christmas Crackers, House Wine and Draught Beers, Bottled Beer, Cider & Alcopops, House Spirits (single measure only) and Soft Drinks.

Served from 7.30pm til midnight. Meal served at 8pm
each person can only get 1 drink from the bar at any one time.

Non refundable deposit of £20.00pp upon booking.
Final balance due 1 week before party and 2 weeks before party we require your Starter, Main and Dessert choices.

Homemade Spicy Parsnip soup served with a warm roll and butter

Luxury Chicken Liver pate laced with Scotch Whiskey, served with salad, melba toast and caramelised red onion chutney

Honeydew, Cantaloupe and Galia Melon cocktail, drenched in ruby red port with orange slices

Traditional Prawn Cocktail with brown bread and butter and marie rose sauce



Roast Turkey with stuffing and pigs in blankets

Roast Beef and Yorkshire pudding

Oven Roasted Fillet of Salmon with asparagus, cherry tomatoes, bay leaves and balsamic glaze, served on a bed of rocket leaves

Vegetarian - Spinach & Ricotta cannelloni served with salad and garlic bread



Christmas pudding served with homemade brandy sauce

Cheese and Biscuits

Chocolate Orange cake served with cream or ice cream

Toffee and Vanilla Cheesecake served cream or ice cream