



PLEASE JOIN US AT  
THE  
WAVERLEY HOTEL  
FOR

# CHRISTMAS *dinner*

## CHRISTMAS PARTY NIGHTS

### AVAILABLE DATES:

SATURDAY 2ND, SATURDAY 9TH, SATURDAY 16TH DECEMBER 2023  
**£75.00PP** ALL-INCLUSIVE RATE

THE ABOVE RATE INCLUDES A THREE-COURSE MEAL, DISCO, CHRISTMAS CRACKERS, HOUSE WINE AND DRAUGHT BEERS, BOTTLED BEER, CIDER & AND ALCOPOPS, AND HOUSE SPIRITS ( SINGLE MEASURES ONLY LAND SOFT DRINKS).

SERVED FROM 7.45 PM UNTIL MIDNIGHT. MEAL SERVED AT 8 PM  
EACH PERSON CAN ONLY GET 1 DRINK FROM THE BAR AT ANY ONE-TIME NON-REFUNDABLE DEPOSIT OF **£30.00PP** UPON BOOKING

THE FINAL BALANCE IS DUE 2 WEEKS BEFORE THE PARTY AND 2 WEEKS BEFORE THE PARTY WE REQUIRE YOUR STARTER, MAIN AND DESSERT CHOICES.

## STARTER

- HOMEMADE TOMATO AND BASIL SOUP** SERVED WITH A WARM ROLL AND BUTTER
- SMOOTH BRUSSELS PATE SERVED WITH SALAD**, MELBA TOAST AND CARAMELISED RED ONION CHUTNEY (GF WITH GF BREAD)
- HONEYDEW, CANTALOUPE AND GALLA MELON COCKTAIL**, SOAKED IN PEACH SCHNAPPS WITH STRAWBERRIES AND KIWI FRUIT (GF)
- TRADITIONAL PRAWN COCKTAIL** WITH BROWN BREAD AND BUTTER AND MARIE ROSE SAUCE(GF WITH GF BREAD)

## MAIN

- ROAST TURKEY** WITH STUFFING AND PIGS IN BLANKETS (GF WITH GF GRAVY, NO STUFFING OR PIGS)
- ROAST BEEF** WITH YORKSHIRE PUDDING (GF WITH GF GRAVY AND NO YORKIE)
- OVEN-ROASTED FILLET OF SALMON SERVED** WITH CREAMY HOLLANDAISE SAUCE, FRESH ASPARAGUS SPEAR, ON A BED OF ROCKET LEAVES (GF)
- SPINACH AND RICOTTA CANNELLONI** SERVED WITH SALAD AND GARLIC BREAD

## DESSERT

- CHRISTMAS PUDDING** SERVED WITH HOMEMADE BRANDY SAUCE
- CHEESE AND BISCUITS**, WITH CHUTNEY, CELERY AND GRAPES
- HOMEMADE CHOCOLATE ORANGE TRIFLE**
- CHERRY AND VANILLA CHEESECAKE** SERVED WITH CREAM

PLEASE ASK FOR **GLUTEN-FREE** OPTIONS. PLEASE LET US KNOW IF YOU HAVE **ANY FOOD INTOLERANCES/ ALLERGIES OR SPECIAL DIETARY REQUIREMENTS**. TO THE BEST OF OUR KNOWLEDGE, NONE OF THE FOODS CONTAIN ANY **GENETICALLY MODIFIED INGREDIENTS**. THE DISHES ON THIS MENU **MAY CONTAIN TRACES OF NUTS OR NUT PRODUCTS**. MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



# PARTY

## RULES

### ALL-INCLUSIVE PARTY RULES:

FIRST AND FORMOST WE WANT YOU TO HAVE A FANTASTIC EVENING.

PLEASE MOVE AWAY FROM THE BAR AND BACK TO YOUR TABLES, WHEN YOU HAVE YOUR DRINKS TO NOT CAUSE CONGESTION, AS THERE IS LIMITED SPACE.

PLEASE WASH/CLEAN YOUR HANDS REGULARY.

ONLY ONE DRINK PER PERSON CAN BE PURCHASED FROM THE BAR, AT A TIME.

DRINKS THAT ARE INCLUDED IN THE ALL-INCLUSIVE PACKAGE:

DRAUGHT LAGER AND PALE ALE, BOTTLED BEERS AND CIDERS, THE ONLY BEER NOT INCLUDED IS PERONI THIS IS A SURCHARGE OF £1.00

HOUSE SPIRITS ONLY, ANY PREMIUM SPIRITS WILL BE CHARGED £2.00 PER MEASURE  
SINGLE MEASURES ONLY WILL BE SERVED, 35ML.

ALL SOFT DRINKS.

WINE BY THE GLASS, RED, WHITE OR ROSE ( SMALL MEASURE )

PROSECCO AND SHOTS ARE NOT INCLUDED.

PLEASE BRING BACK YOUR EMPTY GLASS TO THE BAR  
IF THE STAFF THINK SOMEONE IS A BIT WORSE FOR WEAR, THEY WILL NO LONGER BE SERVED.

**ANY ABUSIVE BEHAVIOUR TOWARDS STAFF OR EACH OTHER WILL NOT BE TOLERATED.**

THE FREE BAR OPENS AT 7.45 PM AND CLOSES AT MIDNIGHT, LAST ORDERS 11.45 PM.  
PLEASE NOTE IF YOU UPGRADE YOUR DRINKS **WE ARE CASHLESS AND ONLY ACCEPT CARD PAYMENTS**

PLEASE ENJOY RESPONSIBLY AND HAVE A GREAT EVENING!

*Merry Christmas*



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## CHRISTMAS MIDWEEK LUNCHESES

CHRISTMAS MIDWEEK LUNCHESES, SERVED MONDAY - FRIDAY THROUGHOUT DECEMBER 2023  
SERVED FROM 12 PM - 2 PM

**£26.95PP** FOR 3 COURSES,  
**£21.95PP** FOR 2 COURSES,  
FOR CHILDREN UNDER 10 **£13.50 PP** FOR 3 COURSES, **£11.00 PP** FOR 2 COURSES.

NON-REFUNDABLE DEPOSIT IS DUE UPON BOOKING OF **£10.00PP**, FULL PAYMENT IS DUE 2 WEEKS BEFORE THE DATE OF YOUR LUNCH ALONG WITH YOUR MENU CHOICES.

THIS MENU INCLUDES CRACKERS.

**PLEASE NOTE WE NO LONGER ACCEPT CASH OR CHEQUES, CARD PAYMENTS ONLY.**

### STARTER

**HOMEMADE TOMATO AND BASIL SOUP** SERVED WITH A ROLL AND BUTTER  
**PRAWN COCKTAIL** WITH BROWN BREAD AND BUTTER & MARIE ROSE SAUCE(GF WITH GF BREAD)  
**HONEY DEW AND CANTALOUPE MELON COCKTAIL** WITH WINTER BERRIES AND FRESH ORANGE SLICES(GF)  
**SMOOTH BRUSSELS PATE** SERVED WITH MELBA TOAST, SALAD AND REDCURRANT JELLY(GF WITH GF BREAD)

### MAIN

**ROAST TURKEY** SERVED WITH STUFFING, CRANBERRY SAUCE, PIGS IN BLANKETS AND RICH MEATY GRAVY(GF WITH GF GRAVY, NO STUFFING OR PIGS)  
**ROAST BEEF** SERVED WITH YORKSHIRE PUDDING AND RICH MEATY GRAVY (GF WITH GF GRAVY AND NO YORKIE)  
**DEEP-FRIED BREADED FILLET OF HADDOCK**, SERVED WITH CHIPS, GARDEN PEAS, FRESH LEMON AND TARTAR SAUCE  
**V. VEGETABLE LASAGNE** SERVED WITH GARLIC BREAD AND SALAD

### DESSERT

**CHRISTMAS PUDDING** SERVED WITH HOMEMADE BRANDY SAUCE  
**CHERRY & VANILLA CHEESECAKE**, SERVED WITH CREAM  
**APPLE PIE** SERVED WARM WITH CUSTARD  
**HOT CHOCOLATE FUDGE CAKE** SERVED WITH CREAM  
PLEASE ASK FOR GF OPTIONS

COFFEE, TEA AND MINCE PIES **£2.50PP**

PLEASE LET US KNOW IF YOU HAVE ANY **FOOD INTOLERANCES/ ALLERGIES OR SPECIAL DIETARY REQUIREMENTS**. TO THE BEST OF OUR KNOWLEDGE, NONE OF THE FOODS CONTAIN **ANY GENETICALLY MODIFIED INGREDIENTS**. THE DISHES ON THIS MENU MAY CONTAIN **TRACES OF NUTS OR NUT PRODUCTS**. MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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## CHRISTMAS DAY LUNCH

A NON-REFUNDABLE DEPOSIT OF **£30PP** IS REQUIRED TO SECURE YOUR BOOKING, FULL PAYMENT ON THE DAY. AT LEAST 2 WEEKS PRIOR, WE REQUIRE YOUR CHOICES OF STARTERS, MAIN COURSES AND DESSERTS. THIS MENU INCLUDES CRACKERS AND PARTY POPPERS.

**PLEASE NOTE WE NO LONGER ACCEPT CASH OR CHEQUES, CARD PAYMENTS ONLY.**

### STARTERS

**HOMEMADE SWEET POTATO AND GARLIC SOUP**, SERVED WITH A CHEESE-TOPPED CROUTON AND A WARM ROLL AND BUTTER

**LUXURY DUCK LIVER, PORK AND ORANGE PATE** WITH COGNAC LIQUEUR SERVED WITH MELBA TOAST, CHILLI JAM AND SALAD (GF WITH GF TOAST)

**HONEYDEW & CANTALOUPE MELON**, DRENCHED IN PEACH SCHNAPPS SERVED WITH FRESH STRAWBERRIES. (GF)

**ATLANTIC PRAWN AND SMOKED SALMON COCKTAIL** SERVED WITH MARIE ROSE SAUCE, LEMON WEDGE AND BROWN BREAD AND BUTTER (GF WITH GF BREAD)

### MAIN

**TRADITIONAL ROAST TURKEY** SERVED WITH STUFFING, CRANBERRY SAUCE, PIGS IN BLANKETS AND RICH MEATY GRAVY (GF WITH GF GRAVY, NO STUFFING AND PIGS)

**ROAST BEEF** SERVED WITH YORKSHIRE PUDDING AND RICH MEATY GRAVY (GF WITH GF GRAVY NO YORKIE)

**ROAST LAMB** SERVED WITH ROSEMARY, MINT AND REDCURRANT GRAVY (GF WITH GF GRAVY)

**ROASTED FILLET OF SALMON** SERVED WITH A CREAMY HOLLANDAISE SAUCE, GARNISHED WITH CRUNCHY ASPARAGUS SPEARS (GF)

**V. VEGETABLE NUT ROAST** SERVED WITH A SWEET CRANBERRY GRAVY AND YORKSHIRE PUDDING

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF VEGETABLES, PARSNIPS, ROAST AND BOILED POTATOES.

### DESSERT

**CHRISTMAS PUDDING** SERVED WITH HOMEMADE BRANDY SAUCE

**A SELECTION OF FRENCH AND ENGLISH CHEESES**, SERVED WITH CARAMELISED RED ONION CHUTNEY, BISCUITS, CELERY AND GRAPES

**WARM CHOCOLATE FUDGE BROWNIE**, SERVED WITH CREAM OR ICE CREAM (GF)

**STRAWBERRIES AND CREAM CHEESECAKE** SERVED WITH CREAM OR ICE CREAM

**COFFEE, TEA AND MINCE PIES** ARE ALSO AVAILABLE.

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## NEW YEARS DAY LUNCH

NEW YEAR'S DAY LUNCH 2024

SERVED FROM 12 PM - 2 PM, **£36PP** FOR 3 COURSES, **£27.95PP** FOR 2 COURSES  
A NON-REFUNDABLE DEPOSIT OF **£15.00PP** IS REQUIRED UPON BOOKING. FULL PAYMENT ON THE DAY,  
MENU CHOICES ARE REQUIRED AT LEAST 2 WEEKS PRIOR TO THE DATE OF YOUR LUNCHEON. THIS MENU  
INCLUDES CRACKERS.

### STARTERS

**HOMEMADE SWEET POTATO & AND GARLIC SOUP**, SERVED WITH A ROLL AND BUTTER  
**GARLIC MUSHROOMS, TOPPED WITH STILTON CHEESE**, SERVED WITH A WARM ROLL AND BUTTER (GF  
WITH GF BREAD)

**GALIA AND CANTALOUPE MELON COCKTAIL** WITH WINTER BERRIES AND FRESH ORANGE SLICES (GF)  
**SMOOTH BRUSSELS PATE SERVED** WITH MELBA TOAST, SALAD AND CHILLI JAM CHUTNEY. (GF WITH GF  
BREAD)

### MAIN

**TRADITIONAL ROAST TURKEY** SERVED WITH STUFFING, CRANBERRY SAUCE, PIGS IN BLANKETS AND RICH  
MEATY GRAVY (GF WITH GF GRAVY, NO STUFFING OR PIGS)

**ROAST BEEF** SERVED WITH YORKSHIRE PUDDING AND RICH MEATY GRAVY (GF WITH GF GRAVY AND NO  
YORKIE)

**DEEP-FRIED BREADED SCAMPI**, SERVED WITH CHIPS, GARDEN PEAS, FRESH LEMON AND TARTAR SAUCE  
V. **TOMATO AND MOZZARELLA PASTA BAKE** SERVED WITH GARLIC BREAD AND SALAD

### DESSERT

**CHRISTMAS PUDDING** SERVED WITH HOMEMADE BRANDY SAUCE  
**LEMON MERINGUE ROULADE** AND FRESH BERRIES SERVED WITH CREAM (GF)

**HOMEMADE WINTER BERRY TRIFLE**  
**SELECTION OF CHEESE AND BISCUITS** WITH CHUTNEY, GRAPES AND CELERY.

COFFEE, TEA AND MINCE PIES ARE ALSO AVAILABLE.

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## CHRISTMAS SUNDAY LUNCH

CHRISTMAS SUNDAY LUNCHES, SERVED ON **3RD, 10TH & 17TH DECEMBER 2023**

SERVED FROM **12 PM – 2 PM**

**£26.95PP** FOR 3 COURSES, **£21.95PP** FOR 2 COURSES, CHILDREN UNDER 10 **£13.50PP** FOR 3 COURSES OR **£11.00PP** FOR 2 COURSES. FOR TABLES OF 10 OR OVER, A NON-REFUNDABLE DEPOSIT OF £10.00PP IS REQUIRED, AND THE MENU CHOICE IS ALSO REQUIRED AT LEAST 2 WEEKS PRIOR TO YOUR LUNCH DATE. FULL PAYMENT ON THE DAY. THIS MENU INCLUDES CRACKERS.

**PLEASE NOTE WE NO LONGER ACCEPT CASH OR CHEQUES, CARD PAYMENTS ONLY.**

### STARTERS

- HOMEMADE TOMATO AND BASIL SOUP** SERVED WITH A ROLL AND BUTTER
- PRAWN COCKTAIL** WITH BROWN BREAD AND BUTTER AND MARIE ROSE SAUCE (GF WITH GF BREAD)
- HONEY DEW AND CANTALOUPE MELON COCKTAIL** WITH WINTER BERRIES AND FRESH ORANGE SLICES (GF)
- SMOOTH BRUSSELS PATE** SERVED WITH MELBA TOAST, SALAD AND REDCURRANT JELLY (GF WITH GF BREAD)

### MAINS

- TRADITIONAL ROAST TURKEY** SERVED WITH STUFFING, CRANBERRY SAUCE, PIGS IN BLANKETS AND RICH MEATY GRAVY (GF WITH GF GRAVY, NO PIGS OR STUFFING)
- ROAST BEEF** SERVED WITH YORKSHIRE PUDDING AND RICH MEATY GRAVY (GF WITH GF GRAVY AND NO YORKIE)
- DEEP-FRIED BREADED FILLET OF HADDOCK**, SERVED WITH CHIPS, GARDEN PEAS, FRESH LEMON AND TARTAR SAUCE
- V. VEGETABLE LASAGNE** SERVED WITH GARLIC BREAD AND SALAD

### DESSERTS

- CHRISTMAS PUDDING** SERVED WITH HOMEMADE BRANDY SAUCE
- CHERRY AND VANILLA CHEESECAKE** SERVED WITH CREAM
- APPLE PIE** SERVED WARM WITH CUSTARD
- HOT CHOCOLATE FUDGE CAKE** SERVED WITH CREAM

PLEASE ASK FOR **GF OPTIONS**

**COFFEE, TEA AND MINCE PIES. £2.50PP**

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