

PLEASE JOIN US AT
THE
WAVERLEY HOTEL
FOR

CHRISTMAS *Dinner*

CHRISTMAS PARTY NIGHTS

AVAILABLE DATES:

SATURDAY 7TH, SATURDAY 14TH, SATURDAY 21ST DECEMBER 2024
£89.95PP 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 MUSHROOM & TARRAGON 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, WITH TANGY WINTER BERRIES (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 FUDGE CAKE & CREAM
LOTUS BISCOFF CHEESECAKE SERVED WITH CREAM

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

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CHRISTMAS *Lunches*

CHRISTMAS MIDWEEK LUNCHES

CHRISTMAS MIDWEEK LUNCHES, SERVED MONDAY - FRIDAY THROUGHOUT
DECEMBER 2024
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)

BATTERED FILLET OF COD, SERVED WITH CHIPS, GARDEN PEAS, FRESH LEMON AND TARTAR SAUCE

V. TOMATO & MOZZARELLA PASTA BAKE SERVED WITH GARLIC BREAD AND SALAD

DESSERT

CHRISTMAS PUDDING SERVED WITH HOMEMADE BRANDY SAUCE
CHERRY & VANILLA CHEESECAKE, SERVED WITH CREAM
APPLE BAKE 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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CHRISTMAS *Lunches*

CHRISTMAS DAY LUNCH

£80.45 PP, 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.

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

STARTER

HOMEMADE WATERCRESS + CHESTNUT 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 2025

SERVED FROM 12 PM - 2 PM, **£41.40PP** FOR 3 COURSES, **£32.15PP** 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.

STARTER

HOMEMADE SWEET POTATO & 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. SPINACH & RICOTTA CANNELLONI SERVED WITH GARLIC BREAD AND SALAD

DESSERT

CHRISTMAS PUDDING SERVED WITH HOMEMADE BRANDY SAUCE

LEMON MERINGUE PIE AND FRESH BERRIES SERVED WITH CREAM (GF)

HOT CHOCOLATE FUDGE CAKE SERVED WITH CREAM

SELECTION OF CHEESE AND BISCUITS WITH CHUTNEY, GRAPES AND CELERY.

COFFEE, TEA AND MINCE PIES ARE ALSO AVAILABLE.

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CARD PAYMENTS ONLY

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CHRISTMAS *Lunches*

CHRISTMAS SUNDAY LUNCHE

CHRISTMAS SUNDAY LUNCHESES, SERVED ON **1ST, 8TH, 15TH & 22ND
DECEMBER 2024**

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.

STARTER

HOMEMADE MUSHROOM & TARRAGON 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)

MAIN

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)

BATTERED FILLET OF COD SERVED WITH CHIPS, GARDEN PEAS, FRESH LEMON AND TARTAR SAUCE

V. TOMATO & MOZZARELLA PASTA BAKE SERVED WITH GARLIC BREAD AND SALAD

DESSERT

CHRISTMAS PUDDING SERVED WITH HOMEMADE BRANDY SAUCE

CHERRY AND VANILLA CHEESECAKE SERVED WITH CREAM

APPLE BAKE SERVED WARM WITH CUSTARD

HOT CHOCOLATE FUDGE CAKE SERVED WITH CREAM

PLEASE ASK FOR **GF OPTIONS**

COFFEE, TEA AND MINCE PIES. £2.50PP

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,

HOUSE SPIRITS ONLY, ANY PREMIUM SPIRITS WILL BE CHARGED £2.00 EXTRA 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