





We cater for all types of parties during the whole of December including lunches. Whether your party is big or small we will ensure that you have a wonderful, festive and merry time at the Waterloo Hotel this Christmas.



New Year's Eve

3 Course dinner at the Bridge Restaurant, entertainment from our table top Magician then dance into 2025 at Bar 1815 with our DJ Host.

£80.00 per person

including 3 course meal and entertainment from our table top Magician followed by New Year's Eve disco.

Children's menu available (children welcome to join in the celebrations until 9.30pm)

Christmas party nights

Special rates available for party nights, speak to our reservations team for rates and availability.



Christmas Party Nights

MENU

ROAST VINE TOMATO SOUP
Topped with spinach & ricotta gnocchi, bread roll

SALT & PEPPER COD STRIPS
Mango mayonnaise

BEEF KOFTE SLIDER
Chili jam, onion marmalade, slaw



TRADITIONAL ROAST TURKEY
With all the traditional trimmings

HOMEMADE COTTAGE PIE
Seasonal vegetables

FILLET OF SEABASS
Cheddar mash, leek sauce

(V) GOATS CHEESE & CRANBERRY PITHIVIER
Dauphinoise potatoes, tomato sauce



CLASSIC CHRISTMAS PUDDING
Brandy sauce

RASPBERRY CHEESECAKE
Cookie, vanilla ice cream

CHOCOLATE BROWNIE
Chocolate sauce, salted caramel ice cream

2 COURSE £27.50 PER PERSON
3 COURSE £35.00 PER PERSON

ASK FOR A QUOTE FOR DJ,
SUBJECT TO AVAILABILITY

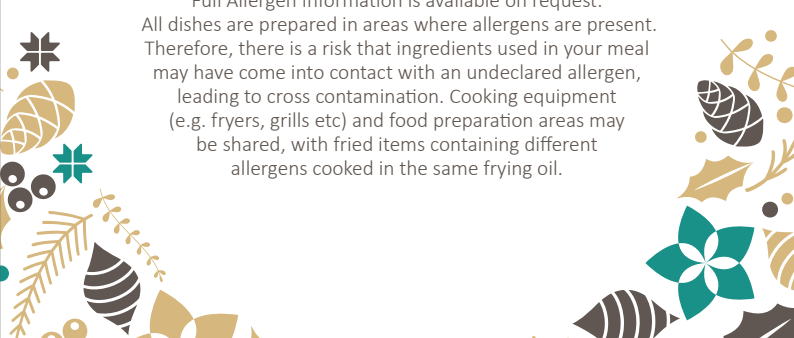
£3.50 PER PERSON SUPPLEMENT
COFFEE AND MINCE PIE

Please advise hotel 10 days prior to arrival of your choice of meals.

FOOD ALLERGIES & INTOLERANCES: FOOD ALLERGIES & INTOLERANCES:

Please inform us prior to event date of any allergen or intolerance when placing your pre order for food and/or drink.

Full Allergen Information is available on request.
All dishes are prepared in areas where allergens are present.
Therefore, there is a risk that ingredients used in your meal may have come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared, with fried items containing different allergens cooked in the same frying oil.



New year's Eve

STARTERS

WHITE ONION BROTH
Cheese beignets

GARLIC KING PRAWNS
Lemon, herb & parmesan risotto

DUCK & ONION TART
Plum sauce, straw potatoes

CHICKEN LIVER PATE
Apple chutney, sourdough toast



MAINS

ROAST SIRLOIN WELSH BEEF
Potato marquise filled with beef, glazed carrot, parsnip puree

PAN FRIED CHICKEN BREAST
Beetroot mash, pea puree, asparagus & peppercorn sauce

FILLET OF COD
Tomato & shrimp butter sauce

(V) GOATS CHEESE FILLED MUSHROOM
Tomato & red pepper risotto



SWEETS

VANILLA & CHOCOLATE CHEESECAKE
Crème fraiche, fresh strawberry compote

STICKY TOFFEE PUDDING
Butter scotch sauce, salted caramel ice cream

PROFITEROLES FILLED WITH LEMON FOOL
White chocolate, raspberry dust meringue

SELECTION OF WELSH CHEESE
Apple chutney, crackers

FOOD ALLERGIES & INTOLERANCES:

Please inform your server of any allergen or intolerance before placing your order for food and/or drink. Full Allergen Information is available on request.

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