

# New Year's Eve

## STARTERS

- CAULIFLOWER SOUP  
cottage cheese and potato dumpling, crispy onions, herb oil
- THAI MARINATED KING PRAWN SKEWERS  
grapefruit salad, lime, roti bread
- SAVOURY LAMB TART  
blue cheese crumble, herb salad, pickled shallots
- PORK TERRINE  
apple sauce, focaccia



## MAINS

- LIGHTLY BAKED HAKE  
wilted greens, tomato and shrimp butter sauce, straw potatoes
- ROAST WELSH SIRLOIN BEEF  
beef brisket rissole, confit shallot, pressed potatoes, roast celeriac
- CHICKEN KIEV  
hasselback potatoes, pea puree, asparagus
- GOAT CHEESE & VEGETABLE PITHIVIER  
hasselback potatoes, romesco sauce
- PORK RIB-EYE  
champ new potatoes, hispi cabbage, white onion sauces



## SWEETS

- WHITE CHOCOLATE & SALTED CARAMEL CHEESECAKE  
caramelised banana, candied hazelnuts
- LEMON MERINGUE PIE  
lemon tart topped with Italian meringue, raspberry sorbet
- STICK TOFFEE PUDDING  
butterscotch sauce, vanilla ice cream
- SELECTION OF WELSH CHEESE & BISCUITS  
apple chutney, crackers

**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.



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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 2024 at Bar 1815 with our DJ Host.

**£70.00 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)

**Booking essential**

2 Nights Dinner, Bed and Breakfast packages available to include the above New Year's Eve celebrations. Please contact reservations for prices and availability.



## MENU

- BUTTERNUT SQUASH SOUP  
mini loaf
- CHICKEN LIVER PATE  
apple chutney, toast
- SALMON FISHCAKE  
warm tartare sauce, poached egg
- ROAST TURKEY  
with all the traditional trimmings
- FEATHER BLADE WELSH BEEF  
mustard mash, onion rings, root vegetable sauce
- FILLET OF SEABASS  
Glamorgan sausage, creamed greens
- (V) VEGETABLE NUT ROAST  
Glamorgan Sausage (mustard cheddar & leek potato cooked in breadcrumbs) creamed greens
- CLASSIC CHRISTMAS PUDDING  
with brandy sauce
- CHOCOLATE MOUSSE  
cherry compote, honeycomb & orange ice cream
- VANILLA CRÈME BRULÉE  
berry compote, shortbread biscuits

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

DISCO CAN BE ADDED TO  
CHRISTMAS PARTY NIGHTS @ £200.00

£3.00 PER PERSON SUPPLEMENT  
COFFEE AND MINCE PIE

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

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