

CELEBRATE  
THE

*Festive  
Season*

AT THE  
WATERLOO  
HOTEL



BRIDGE  
restaurant



# BRIDGE

restaurant

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.

*Christmas Party  
Nights 2018*

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The Bridge Restaurant is the perfect venue for this year's Christmas Party.

Exclusive use can be made for groups of over 60.

Special B&B rates available for party night guests...

Please contact Lowri on 01690 710411 for availability.

*New Year's Eve*

2 nights Dinner, Bed and Breakfast includes New Year's Eve Celebrations...

3 Course dinner at the Bridge Restaurant, entertainment from our table top magician then dance into 2019 at Bar 1815 with our DJ Host.

Special 2 night Dinner, Bed and Breakfast rates available

Or Just come along for the Party!

£45.00 per person which includes 3 Course Meal and entertainment.

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

Booking advisable

## MENU

Roasted Red Pepper & Pumpkin Soup,  
Toasted Pumpkin Seeds & Herb Oil

Smoked Haddock & Leek Fishcake  
with Homemade Lemon Tartar Sauce

Wild Game Terrine with Spicy Pear Chutney

Baked Goats Cheese & Sun Blushed Tomato Filo Tart,  
Dressed Salad & Balsamic Glaze

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Traditional Roast Turkey  
with Sausage Meat Stuffing, Game Chips & Homemade  
Cranberry Sauce

Baked Fillet of Seabass, Confit Fennel,  
Dill & Lemon Cream

Roast Topside of Welsh Beef  
Rich Onion, Mushroom, Red Wine & Thyme Gravy

Traditional Pork & Pepper Goulash with Sour Cream

(v) Roasted Vegetables with a Smoked Paprika Casserole

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Classic Christmas Pudding, Creamy Brandy Sauce

Salted Caramel Pannacotta, Homemade Ginger Bread

Orange Cheesecake, Shiny Chocolate Sauce

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

£24.50 per person

Coffee & Mince Pie £1.50 supplement

# New Year's Eve Party 2018

## MENU

Bread & Dipping Oils

Cream of Celeriac Soup, Herb Oil

Rabbit & Pork Terrine, Plum Compote, Warm Toast

Goat's Cheese & Thyme Fritters,  
Red Onion Marmalade & Dressed Leaves

Tempura Battered King Prawn & Lemon Scented Risotto

Pan Fried Pigeon Breast, Red Wine & Puy Lentil Stew



Thyme Infused Braised Ox Cheek, Rich Red Wine &  
Root Vegetable Gravy, Creamed Potatoes

Baked Fillet of Hake on a Smoked Paprika Casserole

Chargrilled Welsh 10oz Sirloin Steak,  
Root Vegetable Dauphinoise Potatoes, Mushroom &  
Shallot Red Wine Sauce

Roasted Rump of Lamb,  
Leek & Pea Puree, Fondant Potato & Port Wine Sauce

(v) Spicy Quinoa Stuffed Pepper, Roasted Tomato  
& Basil Sauce



Raspberry & Chocolate Cookie Cheesecake

Merlyn Welsh Cream Liqueur & Walnut Mousse  
with Shortbread Biscuit

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Salted Caramel Pannacotta, Homemade Gingerbread

Selection of Welsh Cheese, Artisan Biscuits  
& Bara Brith

**£45.00 per person**

**Waterloo Hotel and Lodge**  
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