

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 2017*

*Christmas Party  
Nights 2017*

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*

3 Course dinner at the Bridge Restaurant, entertainment from our table top magician then dance into 2018 at Bar 1815 with our DJ Host.

**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 Essential**

## MENU

- Spiced Parsnip Soup with Parsnip Crisps  
Oriental Duck Bon Bon, Hoi Sin Sauce  
Home Cured Gravdax of Salmon with Herb Blini,  
Lemon & Crème Fraiche  
Medley of Pan Fried Garlic Mushrooms on Toasted  
Sourdough with Perl Las Crumb  
Chicken Liver & Brandy Pate with Spiced Apple Chutney
- ~
- Traditional Roast Turkey, Pork & Apricot Stuffing,  
Pork Chipolata, Cranberry Sauce & Root Vegetable Crisp  
Braised Feather Blade Steak, Bubble & Squeak,  
Red Cabbage & Rich Braising Jus  
Morrocan Spiced Lamb Shank with Spiced Cous Cous &  
Minted Yoghurt  
Pan Fried Fillet of Salmon with Pea & Herb Risotto,  
Parmesan Crisp  
(v) Portabello Mushroom, Chestnut & Spinach  
Wellington with Shallot & Cranberry Gravy
- ~
- Traditional Christmas Pudding with Brandy Sauce  
Rich Chocolate Brownie, Chocolate Sauce &  
Vanilla Ice Cream  
Passion Fruit Posset with Shortbread Biscuit  
Winter Berry Eton Mess  
Selection of Welsh Cheese, Apple Chutney,  
Fruit & Oat Cakes

**3 Course £24.00 per person**

**Coffee & Mince Pie £2.00 supplement**

New Year's Eve

Party 2017

## MENU

Wild Mushroom & Rocket Soup, Truffle Oil

Brown Shrimp & Herb Risotto, Deep Fried Hen's Egg

Slow Cooked Ham Hock & Grain Mustard Croquet,  
Charred Leeks & Leek Puree

Grilled Goats Cheese with Salad of  
Pickled Beetroot & Micro Herb, Balsamic Glaze

Rabbit Rilette, Spiced Red Wine & Poached Pear Salad



Chargrilled 10oz Welsh Ribeye Steak, Garlic & Thyme  
Dauphinoise, Confit Shallots & Red Wine Jus

Grilled fillet of Hake with Braised Sticky Coconut Rice,  
Curried Mussel Sauce, Onion & Fennel Bhaji

Pan Fried Gressingham Duck Breast, Breaded Confit  
Duck, Seasonal Vegetables,  
Quinoa & Burnt Orange Dressing

Chick Pea & Spinach Tagine, Spiced Couscous &  
Marinated Halloumi

Seared Breast of Chicken, Bubble & Squeak Potato Cake,  
Smoked Bacon & Baby Onion Veloute



Fruit & Nut Chocolate Bar, Honey Comb,  
Raspberry Puree & Raspberry Sorbet

Assiette of Chef's Desserts

Pina Colada Panna Cotta with Coconut Meringues,  
Pineapple & Mint Salsa

Spiced Pear & Hazelnut Crumble, Vanilla Crème Anglaise

Selection of Welsh Cheese, Chutney,  
Grapes & Oat Cakes

**£45.00 per person**

**Waterloo Hotel and Lodge**  
Betws-y-Coed, Snowdonia. LL24 0AR

01690 710 411  
reservations@waterloo-hotel.info

www.waterloo-hotel.info

  
**BRIDGE**  
restaurant