

NEW YEARS EVE BREAK



New Years Eve Dinner, Party and Overnight Accommodation with Brunch

£220 per person

New Years Eve

- 2.00pm Arrive at the hotel
- 7.30pm The bar will be open so everyone can meet and plan their midnight celebration
- 8.00pm Make your selection from the tempting market table buffet before dancing the night away until the small hours at our disco
- 12.00pm Complimentary glass of bubbly to help bring in 2010 followed by a firework display on the hotel lawn

New Years Day

- 9.00-11am Brunch in the Mountain View Restaurant
- 6.30-8.00pm Dinner in the Mountain View Restaurant followed by a disco until midnight to start the party of 2010

NEW YEARS EVE DINNER AND PARTY

7.30pm until 1.00 am



Just want to have dinner and join the party with a glass of bubbly at the bells?

£39.50 per person

MARKET TABLE BUFFET

Fresh Roast Meats

Roast Sirloin & Decorated Hams

Fresh Fish & Seafood

Decorated Poached Salmon, Smoked Salmon Platter
Selection of Prawns, Mussels & Shellfish

Salad Table

Selection of salad, pasta, rice, mixed leaves, potato salad and coleslaws with homemade dressings

Cheese & Breads

Local & Continental Cheeses with a selection of breads and savoury biscuits

Desserts & Fruits

Fresh Gateaux, Cheesecakes and Light Mousses with fresh fruits

CHRISTMAS DAY LUNCH

1230pm – 1430pm



Come and join us for a traditional Christmas Lunch in our stunning Mountain View Restaurant.

£54.95 per person (children under 15 half price)

MENU

- Root Vegetable & Barley Broth
Red Onion & Goats Cheese Tartlet
with a Balsamic & Red Wine Reduction
Pressed Duck with Pickled Wild Mushrooms,
Tomato Chutney and Toasted Brioche
Smoked Salmon & Crayfish Roulade
dressed with Lemon Oil
- Traditional Roast Turkey with Bacon Wrapped Chipolata,
Sage & Onion Stuffing and Roast Potatoes
Roast Sirloin of Beef with Yorkshire Pudding,
Red Wine & Mushroom Jus and Roast Potatoes
Fillet of Seabass with a Wild Mushroom & Red Pepper Risotto
and Lime Butter Sauce
- Broccoli, Blue Cheese and Walnut Puff Pastry Parcel
with Garlic & Basil Tomato Sauce
- Christmas Pudding with Brandy Sauce
Mulled Wine Spiced Fruit Trifle
Dark Chocolate Tart with Tia Maria Roasted Fig Tart
Coffee Crème Brulee with a Shortcake Biscuit
Selection of Ice Creams
Vanilla, Chocolate, Mint Choc Chip, Strawberry, Caramel
In a Brandy Snap Basket
British Cheese Board and Biscuits
- Coffee and Mince Pies

TO MAKE A BOOKING

Please see the enclosed slip for how to book.

FURTHER INFORMATION

For further information on the facilities available at the Waterhead Hotel, visit our website at:

www.waterhead-hotel.co.uk

Festive Season 2010



Waterhead Hotel

CONISTON

Part of the Classic Hotels Group

ENJOY THE FESTIVE SEASON WITH US

The Waterhead Hotel has 22 en suite bedrooms and 2 junior suites and, after an extensive refurbishment and improvement programme, has recently been awarded 3 Star status.

With its own private lawns, lake frontage with jetty and spectacular mountain views, Waterhead really is a place to relax and unwind.



CHRISTMAS BREAKS

Between 1st December and 28th December



Christmas is the traditional time for family and friends so come and join us to celebrate together in warm, comfortable and relaxed surroundings.

Christmas Weekend (24th, 25th and 26th Dec)

3 Nights' Bed & Breakfast - £50 per person per night

3 Nights' Dinner, Bed & Breakfast - £75 per person per night

Other Dates

Bed & Breakfast - £40 per person per night

Dinner, Bed & Breakfast - £60 per person per night

Based on 2 people sharing a standard twin/double room



CHRISTMAS FAYRE LUNCH

Between 1st December and 23rd December



Join us and enjoy a traditional Christmas Fayre in our Mountain View Restaurant with stunning views of Coniston Old Man and the surrounding fells. Available Sunday to Thursday throughout this period.



MENU

Cream of Parsnip Soup with crispy croutons
Chicken Liver Parfait with cranberry & plum chutney
Crayfish & Waldorf Salad

Traditional Roast Turkey with bacon wrapped chipolata, sage & onion stuffing and roast potatoes
Port Loin Wellington with wild mushroom duxelle, chicken liver pate and Madeira jus
Fillet of Salmon
with crayfish and chive butter sauce

Christmas Pudding with brandy sauce
Mulled Wine Poached Pear Crème Brulee
Chocolate Brownie with chocolate sauce and vanilla ice cream

Coffee and Mince Pies

£19.95 per person

Children aged 4 to 14 inclusive £9.95. Under 4s £4.95

CHRISTMAS PARTY NIGHT

16th and 21st December



Come and join us for one of our party nights. Get some friends together and book a table.

Stay overnight for just

£60 per room Bed and Breakfast

MENU

Roast Vegetable & Cherry Tomato Soup
laced with double cream
Chicken & Apricot Parfait
with oatcakes and caramelised red onion relish
Prawn & Crayfish Salad
on mixed leaves with lemon honey dressing

Paupietes of Turkey
with pork links & sage & onion stuffing
Poached Solway Salmon
with sunblushed tomato & pepper coulis
Scottish Sirloin of Beefsteak
with onion & mushroom chasseur sauce

Wild Mushroom & Spinach Tagliateli bound in a light garlic cream dusted with pine nuts and parmesan

Christmas Pudding with brandy sauce
White Chocolate Brulle with shortbread biscuit
Wild Berry Cranachan

Tea/Coffee & Mince Pies

£29.75 per person

Price includes Disco, Crackers, Hats and Novelties
with the bar and disco until 12.30am.



HOW TO MAKE A BOOKING

We want your Christmas and New Year to be memorable so, to make an enquiry, check availability or make a reservation for any of our celebrations:

1. Contact us, at:
Waterhead Hotel, Coniston,
Cumbria LA21 8AJ.
Tel 01539 441244,
fax 01539 441193, or email:
waterheadreservations@pofr.co.uk
2. Send us your completed booking form (overleaf) together with a cheque for your deposit of:
£25 per person for Christmas Day Lunch, £20 per person for New Years Eve Celebrations and Residential Packages, or £10 per person for Christmas Fayre.
All deposits are due within seven days of your telephone booking and are non-refundable and non-transferable.
3. Confirm final numbers for Christmas Fayre seven days before your visit or two weeks before any other event.
4. Pre-pay the full balance on all party bookings by 1st December 2010.

BOOKING FORM

Name

Address

Post Code

Telephone

Email

Event Required

Date Required

Time Required

Number in Party

PAYMENT

I enclose a cheque made payable to 'Waterhead Hotel' for

£ (£ deposit per guest)

OR

Please debit my credit card to the value of

£ (£ deposit per guest)

Card type:

Visa/MasterCard/Maestro/Delta (delete as necessary)

Card No:

Start Date Expiry Date

Issue No.

Last 3 digits of security code in signature panel on reverse side of card

Signature Date