

## Senior Citizen's Christmas Party Lunch

### Farmhouse Vegetable Soup

With Warm Crusty Roll

### Duo of Chilled Melons

Raspberry Coulis & Refreshing Sorbet

\*\*\*\*\*

### Farm Fresh Roast Turkey

Sage & Onion Stuffing with a slice of Honey Roast Ham

### Fillet of Haddock Mornay

Seasonal Winter Vegetables,  
Roast & Creamed Potatoes

\*\*\*\*\*

### Christmas Pudding

with Rum Sauce

Sherry Trifle

### Fresh Fruit Meringue

\*\*\*\*\*

### Freshly Brewed Tea or Coffee

Served with warm mince Pie

**£16.50**

## New Year Eve 2017

### A Fabulous Hot & Cold Buffet

With DJ & Disco

Bookings Essential

£10.00 deposit required

7.00 pm for 7.30pm

**£25.00 pp**

## Festive Menu

Served Mon– Sat throughout December

12noon-8.30pm

### Homemade Vegetable Soup

with warm Farmhouse Roll

### Brie (Breaded)

Served with Apple Chutney

### Duo of Chilled Melon

With raspberry Coulis & Sorbet

### Classic Prawn Cocktail

\*\*\*\*\*

### Traditional Roast Breast of Turkey

with Sage & Onion stuffing & Honey Roast Ham Slice

### Whole Tail Whitby Scampi

with Tartar Sauce

### Traditional Roast Beef

with Yorkshire Pudding

### Grilled Goats Cheese

Penne pasta cooked in a tomato & Vegetable cream sauce topped with goats cheese

All Above served with seasonal chefs Vegetable

& Potatoes

\*\*\*\*\*

### Sweets from the Board

**£18.00pp**

### Tea or Coffee

with a Warm Mince Pie

**£3.00 Extra**



# WHEYRIGG HALL



## Christmas & New year 2017



Wheyrigg Hall Hotel  
Wheyrigg  
Wigton  
CA7 0DH  
wheyrigg-hall@tiscali.co.uk

**016973 61242**

## Booking Form

Name.....

Contact  
info.....

Date of Party.....

Chosen Menu.....

Number of Guests.....

Deposit (£5.00 per person).....

Payment details :

Balance and pre order required 14 days  
prior to the event Deposits of £10.00  
per person for Christmas Parties and  
£15 per person for New years Eve are  
non -refundable

## Party Night

### Vegetable & Ham Broth

With warm crusty Roll & Butter

### Duo of Melon

Served with raspberry Coulis & refreshing sorbet

### Prawn Saladette

Greenland prawns bound in a Marie-rose sauce on  
dressed mixed leaf

\*\*\*\*\*

### Roast Turkey Crown

With all the seasonal trimmings

### Roast topside of beef

With Yorkshire Pudding

**Aubergine Spinach & Tomato Tagliatelle Bake**  
topped with mozzarella cheese

Home-made sweets from the dessert table

\*\*\*\*\*

Freshly Brewed Tea or Coffee

With Home-made mince pie

£28.00 per adult



## New Year Day

### Home-made Vegetable soup

Served with warm bread roll & butter

### Creamy Mushrooms

Button mushrooms sautéed in a cream garlic & course  
grain mustard sauce served en croute

**Smoked Salmon & Prawn With Marie Rose Dressing**

### Duo Of chilled melon

With Fruit Coulis & Refreshing Sorbet

### Chicken Liver Pate

Served with toast & Cumberland sauce

\*\*\*\*\*

### Roast Topside of Local Beef

### Roast Turkey Breast

With seasonal trimmings

### Fillet of Salmon

With a cream orange & Lemon prawn sauce

**Aubergine, spinach & tomato Tagliatelle**

Bake topped with Mozzarella cheese

### Half Roast Duck a l'orange

£3.00 (Ext)

### Whole tail Whitby Scampi

Served with salad garnish Chips, tartar sauce

\*\*\*\*\*

Home-made sweets from the table

Or Christmas pudding with rum sauce

**Tea Or Coffee served with short bread**

£22.00 per person

**Over 5 years & under 12 three  
course meal £12.00**

Kids £5.00

Chicken Nuggets, peas & chips

Fish fingers, peas & Chips