

New Year's Day

Leek & Potato Soup
Creamy Stilton Mushrooms
Hors d'oeuvres

xxxxxxx

Roast Topside of Local Beef
With Yorkshire Pudding

Supreme of Salmon
Topped with Parsley Butter

Roast Loin of Pork
With Sage & Onion & Apple Sauce

Butter Squash & Walnut Risotto
All above served with Chef's Selection
of Seasonal Winter Vegetables

xxxxxxxxx

Christmas Pudding
With Rum Sauce

Apple & Cinnamon Crumble

Sherry Trifle Key Lime Pie

Selection of Cheese & Biscuits

Freshly Brewed Tea or Coffee
With Shortbread

£25 per person



Wheyrigg Hall Hotel

016973 61242

Wheyrigg-bookings@gmail.com

Accommodation Available



Wheyrigg Hall Hotel

**A Guide to the Festive
Season
2018**



Wheyrigg Hall Hotel
Wheyrigg
Wigton
CA7 0DH
016973 61242

CHRISTMAS PARTY NIGHT

15th December 2018

Celebrate the Christmas season.
live music from local band,

Broken English

Choose from Festive Dinner Menu,
To include glass of prosecco
Booking is essential

£30 per person

NEW YEAR'S EVE

Bring in the new year at

Wheyrigg Hall Hotel

Choose from the Festive Dinner Menu

Live D.J. Tommy

A great way to get together with friends for
Auld Lang Syne. Booking Essential

£30 person

NEW YEAR'S DAY LUNCH

3 course meal from the New Year's Day
Menu.
Bookings Essential.

£25 per person

FESTIVE LUNCH

Table de Hote

Farmhouse Vegetable Soup

With crusty bread roll

Duo of Chilled Melon

With Winter Berries

xxxxx

Farm Fresh Roast Breast of Local Turkey

Sage & Onion Stuffing with a slice of Honey Roast
Ham

Fillet of Haddock Mornay

Fish Fillets cooked in Cream Sauce topped with
Cheese Melt

Winter Vegetable Nut Roast

All above served with Chef's selection of seasonal
Winter Vegetables

xxxxx

Christmas Pudding

With Rum Sauce

Fresh Fruit Meringue

With Ice Cream

xxxxx

Freshly Brewed Tea or Coffee

With warm Mince Pie

2 Course £14.50

FESTIVE DINNER MENU

Available every evening from 1st to 30th Dec.

Farmhouse Vegetable Soup

With crusty bread roll

Hors d'oeuvres

A platter of Meat & Fish

Stilton Mushrooms

Creamy button mushrooms in a garlic & stilton
sauce

xxxxx

Farm Fresh Roast Breast of Local Turkey

Sage & Onion Stuffing with a slice of Honey
Roast Ham & festive trimmings

Fillet of Seabass

With lemon & herb butter

Roasted Vegetable Filo Tart

With almond & sun-blushed tomato Pesto Salad

All above served with Chef's selection of seasonal
Winter Vegetables

xxxxx

Sticky Toffee Pudding

Fresh Fruit Meringue

Alabama Chocolate Fudge Cake

Christmas Pudding, with Rum sauce

Homemade Profiteroles

With chocolate sauce

All served with English Lakes Ice Cream

**Freshly brewed tea or coffee
with warm Mince Pie**