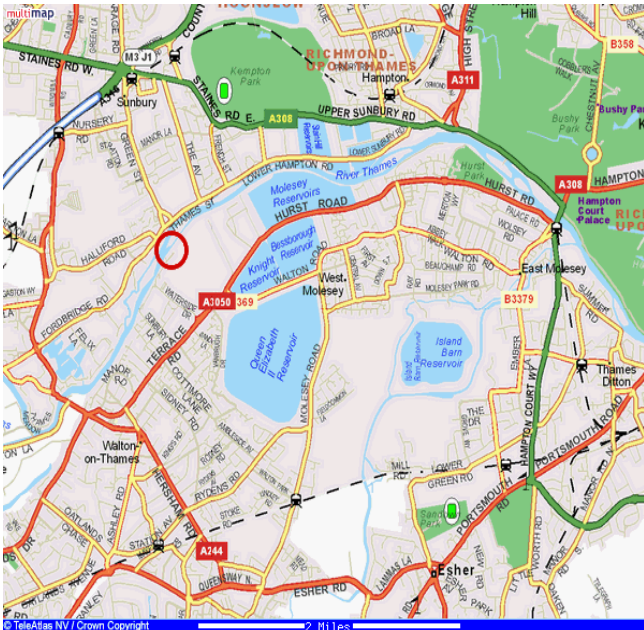


6 EN-SUITE BEDROOMS NESTLED ON
THE RIVER THAMES
The Weir Hotel, Towpath, Waterside Drive,
Walton-on-Thames, KT12 2JB
T: 01932 784 530 E: theweirhotel@gmail.com
www.weirhotel.co.uk



The Weir Hotel

CHRISTMAS MENU 2019

BOOK NOW FOR YOUR
CHRISTMAS PARTIES

Available Monday to Saturday
December 1st to December 24th



CHRISTMAS DAY

12pm - 3pm

DRINKS ONLY

FOOD BY RESERVATION

ONE SITTING AT 12 NOON ONLY

BOXING DAY

12pm - 5pm

DRINKS ONLY

KITCHEN CLOSED

FOOD SERVED AGAIN FROM

FRIDAY 27th DECEMBER

TERMS & CONDITIONS

Payment must be paid in full on the day. All charges are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.
Confirmations will be sent by return to your e-mail address.
Deposit of £10 per person required to confirm your sitting.
Your deposit will be subtracted from your final bill.

Adults £22.95 Children £14.95 (up to 12)

BY RESERVATION ONLY

PRIVATE DINING ROOM

FOR UP TO 20 PEOPLE

The Weir Hotel,
Towpath, Waterside Drive,
Walton-on-Thames,

KT12 2JB

01932 784 530

theweirhotel@gmail.com

www.weirhotel.co.uk

BOOKING FORM

Please complete the booking form below, using the child's selection for children up to the age of 12.

You will be required to provide your card details in order to confirm your booking as per the T's and C's overleaf.

All deposits are non-refundable. Please do not send cash by post.

Name

Address

Postcode

E Mail.....

Method of Payment : Visa MasterCard Amex Other

Card No

Switch issue No

Card Expiry Date

No in Party Adults Children

Signature

Total Adults

Total Children

STARTERS

- _____ BROAD BEAN SALAD
- _____ PRAWN COCKTAIL
- _____ CHICKEN PATE
- _____ SERRANO HAM SALAD

MAINS

- _____ ROAST TURKEY
- _____ RIBEYE STEAK
- _____ COD LOIN
- _____ VEGAN NUT ROAST

DESSERTS

- _____ CHRISTMAS PUDDING
- _____ LEMON POSSET
- _____ CHOCOLATE TORT
- _____ SORBET

TO FINISH

- _____ TEA
- _____ COFFEE

CHRISTMAS MENU



STARTERS

- BULGAR, BROAD BEAN & DATE SALAD (Vegan)
- PRAWN & CRAYFISH COCKTAIL
Dill crème fraiche, iceberg and toasted wholemeal bread
- CHICKEN LIVER PATE
Melba toast, rocket, cornichons, and real ale chutney
- SERRANO HAM, HALLOUMI & FIG SALAD

MAINS

- ROAST TURKEY BREAST
Garlic and rosemary roast potatoes, sausage and cranberry stuffing, honey roast carrots and parsnips, seasonal greens, spiced red cabbage, pigs in blankets and red wine gravy
- 10oz RIBEYE STEAK
Pont neuf potatoes, confit vine tomatoes, field mushroom, rocket salad and your choice of peppercorn, blue cheese or sauce Diane
(please confirm your sauce choice and cooking preferences)
- PROSCIUTTO WRAPPED COD LOIN
Saffron fondant potatoes, confit vine tomatoes, tender stem broccoli and dill sauce.
- VEGAN NUT ROAST (Vegan)
Garlic and rosemary roast potatoes, cranberry and sage stuffing, honey roast carrots and parsnips, seasonal greens, spiced red cabbage, vegan gravy

DESSERTS

- CHRISTMAS PUDDING
Rich brandy sauce and vanilla ice cream
- LEMON POSSET
Spiced fruits and shortbread biscuit
- CHOCOLATE TORT
White chocolate shard, pouring cream and pistachio crumb
- LEMON SORBET (Vegan)

TO FINISH

- TEA or COFFEE and MINCE PIE

Adults £22.95 Children £14.95