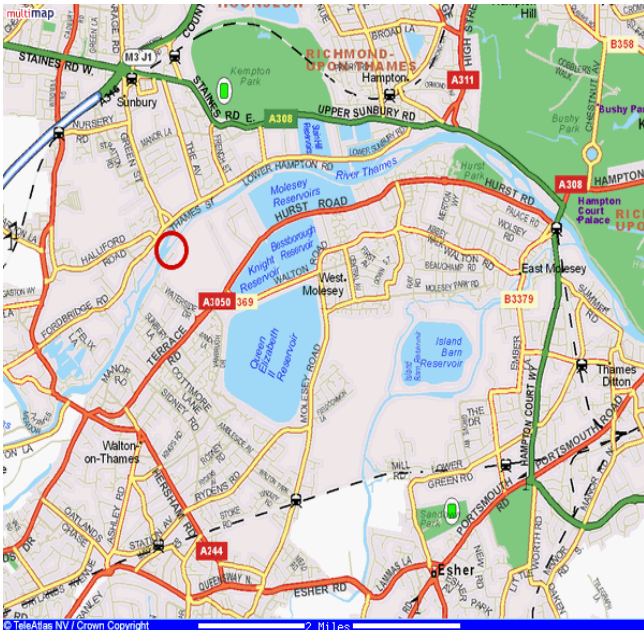


6 EN-SUITE BEDROOMS NESTLED ON
THE RIVER THAMES
The Weir Hotel, Towpath, Waterside Drive,
Walton-on-Thames, KT12 2JB
T: 01932 784 530 E: theweirhotel@gmail.com
www.weirhotel.co.uk



The Weir Hotel

CHRISTMAS DAY 2019

BOOK NOW FOR YOUR
CHRISTMAS PARTIES

One Sitting Available
December 25th at 12 Noon



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 £20 per person required to confirm your sitting.
Your deposit will be subtracted from your final bill.

Adults £59.95 Children £29.95 (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

_____ SALMON SALAD

_____ PRAWN COCKTAIL

_____ CHICKEN PATE

_____ SOUP

MAINS

_____ ROAST TURKEY

_____ RIBEYE STEAK

(**please confirm sauce and cooking preferences via telephone, email or in person when finalising your order with us. Thank you)

_____ HAKE FILLET

_____ VEGAN NUT ROAST

DESSERTS

_____ CHRISTMAS PUDDING

_____ CHEESE BOARD

_____ CHOCOLATE TORT

_____ FRUIT SALAD

TO FINISH

_____ TEA

_____ COFFEE

CHRISTMAS MENU



A welcome glass of prosecco or soft drink alternative

STARTERS

SMOKED SALMON SALAD

Smoked salmon, horseradish crème fraiche, beetroot and mixed leaf salad

PRAWN and CRAYFISH COCKTAIL

Dill crème fraiche, iceberg and toasted wholemeal bread

PORT and CHICKEN LIVER PATE

Melba toast, rocket, cornichons, and real ale chutney

CREAMY CELERIAC and HAZELNUT SOUP

White or brown crusty roll and butter

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**)

HAKE FILLET

Dill crushed new potatoes, tomato concasse, sautéed French beans, coriander and vanilla sauce

VEGAN NUT ROAST

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

CHEESE BOARD

Stilton, brie, mature cheddar, smoked applewood, grapes, real ale chutney, water biscuits

CHOCOLATE ORANGE TORT

Spiced fruit compote and pouring cream

EXOTIC FRUIT SALAD (Vegan)

Dragon fruit, kiwi, mango, strawberries and grapes, orange stock syrup and champagne sorbet

TO FINISH

TEA or COFFEE and MINCE PIE