




The Waterside Inn
Festive Celebrations **2010**

The background is a solid red color with a pattern of faint, light-colored stars and garlands scattered across it. The stars are of various sizes and orientations, and the garlands are also scattered, adding a festive and celebratory feel to the overall design.

Welcome to our festive programme for 2010/2011.

We look forward to giving you, your friends, colleagues and family a warm welcome. With terrific food on offer and entertainment as part of many of our packages running throughout the festive season, we really do know how to make sure you have a good time!

Festive Luncheons

Available 1st to 23rd December, Monday to Saturday

Served between 12.00pm and 2.00pm

Starter

Duo of homemade terrines served with Melba toast

Winter vegetable broth

★

Main Course

Traditional roast Grampian turkey served with oatmeal stuffing, chipolata sausage and coated with a rich roast gravy

Grilled fillet of salmon coated with a white wine flavoured grape and shrimp sauce

Vegetarian nut roast set on a stir fry of crisp vegetables

All served with a selection of winter vegetables and potatoes

★

Dessert

Duo of homemade desserts – a rich red berry mousse with a meringue nest, vanilla ice cream and mulled berry compôte

Rich Christmas pudding coated with brandy cream sauce

★

Freshly ground coffee



£16.95 per person

There is a 25% discount available for senior citizens

Festive Dinners

Available in Ogilvies Restaurant from 1st to 23rd December

Served from 7.00pm

Starter

Duo of homemade terrines served with Melba toast

Winter vegetable broth

★

Main Course

Traditional roast Grampian turkey served with oatmeal stuffing, chipolata sausage and coated with a rich roast gravy

Roast rib of Buchan beef coated with a brandy flavoured leek and cracked peppercorn sauce

Vegetarian nut roast set on a stir fry of crisp vegetables

All served with a selection of winter vegetables and potatoes

★

Dessert

Duo of homemade desserts – a rich red berry mousse with a merigue nest, vanilla ice cream and mulled berry compôte

Rich Christmas pudding coated with brandy cream sauce

★

Freshly ground coffee



£19.95 per person

Festive Carvery Dinners

Available every Saturday throughout December in Ogilvies Restaurant
Served from 7.00pm

Starter

Platter of local seafood set onto a crisp salad drizzled with a herb dressing
Duck and apricot terrine with red onion marmalade and oatcakes
Fantail of galia melon with a compôte of tropical fruit
Winter vegetable broth

★

Sorbet Course

★

Carvery

Roast striploin of beef served with a crispy Yorkshire pudding
Roast breast of turkey with oatmeal stuffing and cranberry sauce
Chargrilled supremes of chicken with a Champagne and leek sauce
Lemon sole with prawn and chive hollandaise sauce
Strips of pork fillet cooked with crisp vegetables and finished in a chilli sauce

★

A selection of vegetarian options also available

★

Dessert

Duo of homemade desserts – a rich red berry mousse with a meringue nest, vanilla ice cream and mulled berry compôte
Rich Christmas pudding coated with a brandy cream sauce
Baked vanilla cheesecake with caramel ice cream
Rich chocolate fudge cake with whipped cream
A selection of cheese and biscuits served with celery and grapes

★

Coffee and mints



£19.95 per adult
£11.50 per child

(dishes may vary due to seasonal demand)

Festive Party Nights

Available on Friday 3rd, 10th & 17th December & Saturday 4th, 11th & 18th December

Served in our Ballroom 7.00pm arrival for 7.30pm sit down, finishes 1.00am

Starter

Fantail of galia melon with ocean prawns and Marie Rose sauce
Winter vegetable broth

★

Main Course

Traditional roast Grampian turkey served with oatmeal stuffing, chipolata sausage and coated with a rich roast gravy

Roast rib of Buchan beef coated with a brandy flavoured leek and cracked peppercorn sauce

Vegetarian nut roast set on a stir fry of crisp vegetables

All served with a selection of winter vegetables and potatoes

★

Dessert

Duo of homemade desserts – a rich red berry mousse with a meringue nest, vanilla ice cream and mulled berry compôte

★

Freshly ground coffee

★

Includes great entertainment with different bands on different evenings



Friday Party Nights £27.50 per person
Saturday Party Nights £32.50 per person

Special accommodation prices of £55 per room with full Scottish breakfast are available, based on two people sharing a double / twin room

Please call **01779 471121** to book or alternatively fill in the enquiry form below and post to: **The Waterside Inn, Fraserburgh Road, Peterhead, Aberdeenshire AB42 3BN** or fax back to **01779 470670**.

BOOKING FORM

Name _____

Address _____

Postcode _____

Tel No: Daytime _____

Tel No: Evening _____

Mobile _____

Email _____

Please tick your interest

Festive Luncheons () Festive Party Nights ()

Festive Dinners ()

Festive Carvery Dinners ()

Please give three dates in preferred order (where applicable)

1 _____

2 _____

3 _____

No of adults	No of children
Ages of children	Bedrooms required? Y/N

Signed _____ Date _____

TERMS AND CONDITIONS

1. Guests attending Festive Party Nights must be 18 years or over.
2. All prices quoted include VAT.
3. The management reserve the right to make alterations to any part of the festive programme without prior notice.
4. The hotel will send you a booking confirmation which you should sign and return within seven days along with a non-refundable deposit of either £10 per person (where individual price is £10 or more) or full payment per person (where individual price is less than £10).
5. Final numbers and full payment must be received 28 days prior to the date booked. Any bookings made after this date must be paid in full at time of making the booking.
6. Deposits are non refundable.
7. After full payment has been received no refunds will be given.
8. We reserve the right to cancel any date if the numbers are not viable. Alternative dates will be offered or deposits returned.
9. Whilst every effort will be made for special seating arrangements these cannot be guaranteed.
10. Strobe lighting will be used with our entertainment.
11. Bookings of less than 10 will be seated at party tables.

The Waterside Inn

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