



THE
GREATEST
CHRISTMAS

AT WATERFRONT SOUTHPORT HOTEL



ENJOY CHRISTMAS

at Waterfront Southport Hotel

Indulge in the magic of the season with our enchanting Christmas specials, tantalising drinks packages, and more festive events! Stay tuned for our upcoming promotions and let us make your Christmas merry and bright!



CHRISTMAS PARTY NIGHTS

£50.00 per person

NOVEMBER

Friday 29th

Saturday 30th

DECEMBER

Friday 6th

Saturday 7th

Friday 13th

Saturday 14th

Friday 20th

Saturday 21st

Arrival from | 19:00
Dinner served at | 19.30

Live entertainment | 21:00 ~ 22:00
Dj and Disco from | 22:00 ~ 01:00



SCAN THE QR CODE
TO BOOK YOUR TICKET



MENU

STARTERS

Roasted tomato and basil soup (VG, GF)
With homemade sourdough bread

Chicken liver and Cognac pate (GFA)
With red onion marmalade tartlet, toasted multi cereal bloomer

Prawn cocktail (DF, GF)
With gem lettuce, mango salsa, Marie Rose sauce

MAINS

Roasted turkey breast (DF, GF)
With honey glazed parsnip, roasted carrot, Brussel sprouts, roast potatoes

Baked Chalk Stream trout (GF, DFA)
With garlic and herb butter, new potatoes, green beans

Curried parsnip and squash Wellington (V)
With vegetables

DESSERTS

Traditional Christmas pudding (V)
With brandy sauce

Raspberry and white chocolate roulade (GF)
With raspberry coulis

Profiteroles (V)
With toffee and chocolate sauces

V ~ Vegetarian

VG ~ Vegan

GF ~ Gluten free

DF ~ Dairy free

GFA ~ Gluten free available

DFA ~ Dairy free available

Buffet style option available for exclusive corporate parties.
Please contact our Events Team to discuss.



CHRISTMAS DAY LUNCH

£85.00 per adult

£40.00 per child under 12

Free for children under 3

25th December 2024

Sittings at 13:00 and 15:00



MENU

STARTERS

Braised pork belly

With candy apples, celeriac puree, maple glazed pork crisp

Waterfront French onion soup (V)

With toasted brioche with melting Garstang white cheese

Mulled pear and Lancashire goats cheese salad (V, GF)

With pumpkin seeds, sesame seeds, Southport honey, walnut candy

Chicken avocado terrine (GFA)

With tomato and coriander jam, sourdough wafer

MAINS

Waterfront Christmas dinner (GF)

Bined and roasted Lancashire turkey, pig in blanket, roast carrots, sweet parsnips, duck fat roast potatoes, buttered sprouts, port gravy and cranberry chutney (VG- being with Black bean roulade)

Roasted halibut (GF)

With saffron fondant, Southport shrimp veloute, tenderstem broccoli, green beans

Vegan Christmas dinner (VG)

Roasted Lancashire black pea roulade, roast carrot, sweet parsnips, roast potatoes, buttered sprouts, port gravy, bread sauce and cranberry chutney

24hrs braised daube of beef

With dauphinoise potato, caramelised red cabbage, crispy cavolo nero, rich red wine jus

DESSERTS

Steamed Christmas pudding (GF)

With warm custard

Chocolate delice

With cherry coulis, pistachio crumb

Mango pannacotta (VG)

With coconut sorbet

Lemon curd tart (VG)

With lime sorbet

V ~ Vegetarian

VG ~ Vegan

GF ~ Gluten free

DF ~ Dairy free

GFA ~ Gluten free available

DFA ~ Dairy free available



WREATH MAKING WORKSHOP



From £50.00 per person

Sunday 24th November and 1st December 2024
13:00

Join us for a festive delight at our Wreath Making Workshop. Guided by expert florists, craft your own wreath to adorn your door while indulging in a delectable glass of mulled wine, complete with delicious mince pies.



FESTIVE AFTERNOON TEA

From £25.00 per person

From 1st to 23rd December 2024

13:00 ~ 16:00

This seasonal spread includes a selection of festive-inspired cakes, treats and festive finger sandwiches served with unlimited tea or coffee and a glass of mulled wine.



MENU

Tea or coffee and glass of mulled wine

FESTIVE SANDWICHES

Pulled turkey, stuffing and cranberry mayo brioche slider
Honey glazed ham finger sandwich
Free range egg and cress finger sandwich
Brie and cranberry finger sandwich

VEGETARIAN SANDWICHES

Wild mushroom and teriyaki brioche slider
Free range egg and cress finger sandwich
Brie and cranberry finger sandwich
Cucumber and cream cheese finger sandwich

DESSERTS

Homemade Christmas cake slice
Pistachio and blueberry blondie (GF)
Mini elderflower mixed berry fool
Mini lemon and raspberry tart
Cherry Bakewell slice (GF)



NEW YEAR'S EVE GALA DINNER

£99.00 per person

31st December 2024
From 19:00 to 01:00

Fizz on arrival, a delicious 3 course meal, live entertainment with the band Super Fuzz and DJ and a Disco until 01:00



MENU

STARTERS

Confit duck terrine (GFA)
Blood orange marmalade, focaccia croute, pea shoots

Mushroom and blue cheese arancini (V)
Saffron aioli

Tomato and basil soup (VG)
Homemade sourdough bread

MAINS

Roasted lamb, burnt carrot puree
Tenderstem broccoli, roasted wild mushrooms and red wine port jus

Pan fried salmon (GF)
Mashed potatoes, white wine sauce and crispy cavolo nero

Roasted butternut Squash (VG)
Stuffed with vegan creamy rice and vegetables, served with wilted kale and green beans

Beef rib ravioli and scallops
Creamy seafood & white wine sauce

DESSERTS

Perfect profiteroles
Filled with strawberry Chantilly and served with rich chocolate sauce and vanilla ice cream

Lemon and raspberry pannacotta (VG, GF)

Warm ginger pudding
Stem ginger, toffee sauce and salted caramel ice cream

V ~ Vegetarian
VG ~ Vegan
GF ~ Gluten free

DF ~ Dairy free
GFA ~ Gluten free available
DFA ~ Dairy free available

WHY GO HOME?

BED & BREAKFAST

CHRISTMAS PARTY NIGHTS

£90.00 Sunday to Friday
£110.00 Saturdays

CHRISTMAS DAY

£139.00 Double room
£129.00 Single room

NEW YEAR'S EVE

£165.00 Double room
£155.00 Single room

T&C's

Prices are based on one or two people sharing one of our Standard Double rooms.



TERMS & CONDITIONS

BOOKING

Please call the hotel on +44(0)1704516220 to check availability and make your booking. Dates can be held without a deposit for a maximum of 7 days. After this time your booking will automatically be released if no deposit has been paid. The appropriate deposit will be required to secure your booking. A £10.00pp deposit is required for party nights, Christmas day & New Year's Eve. A £25.00 per room deposit is required for bedrooms. A £5.00pp deposit is required for all lunches & afternoon teas.

PAYMENT

Guarantee your booking by paying a non-refundable deposit (as above). Full payment together with any food/wine pre-orders will be required one month prior to your date booked. Due to the high volume of payments we can only accept payments from the main organiser. Bedrooms will be paid for on arrival to the hotel, unless a New Year's Eve package is booked, in that case, full payment is due one month prior to the event. All additional charges must be settled on departure.

CANCELLATIONS

If you need to cancel your booking you must notify the hotel immediately. All monies paid are non-refundable or transferable in the case of a cancellation. We regret that if your party size decreases in numbers, no refund in deposits paid will be made and the final balance due will be on the revised numbers. No amendments can be made to your booking from 7 days prior.

TERMS & CONDITIONS - OTHER

The hotel reserves the right to change the festive programme, contents or prices due to circumstances outside of its control and will not be held liable other than to return any monies paid. Please notify us at the time of booking if any of your party have food allergies or special dietary requirements. Party nights and New Year's Eve Ball are strictly 18 years and over, proof of age may be required when purchasing alcohol. Dress code for party nights is smart casual, we ask that you refrain from wearing trainers or sportswear. Customers will be held responsible for any damage caused to bedrooms, furnishings or equipment.

Abusive behaviour towards other guests or staff will not be tolerated under any circumstances. We advise all guests to drink responsibly and will refuse service to any guest that is deemed to be too intoxicated. We also have the right to eject these guests, with no refund or explanation. We have a zero-tolerance policy with regards to drugs being brought onto or used on the hotel grounds.

Please ensure you have read the brochure description for the event you are attending thoroughly, we will not be responsible or liable for any refunds, should there have been a misinterpretation of the event. We hope you enjoy the event you are attending, however on the rare occasion that it may not have been perfect for you, please ensure you speak to a member of our team on the date of the event. No complaints will be handled or refunds issued after the date. Prices include VAT at the current rate (20%).

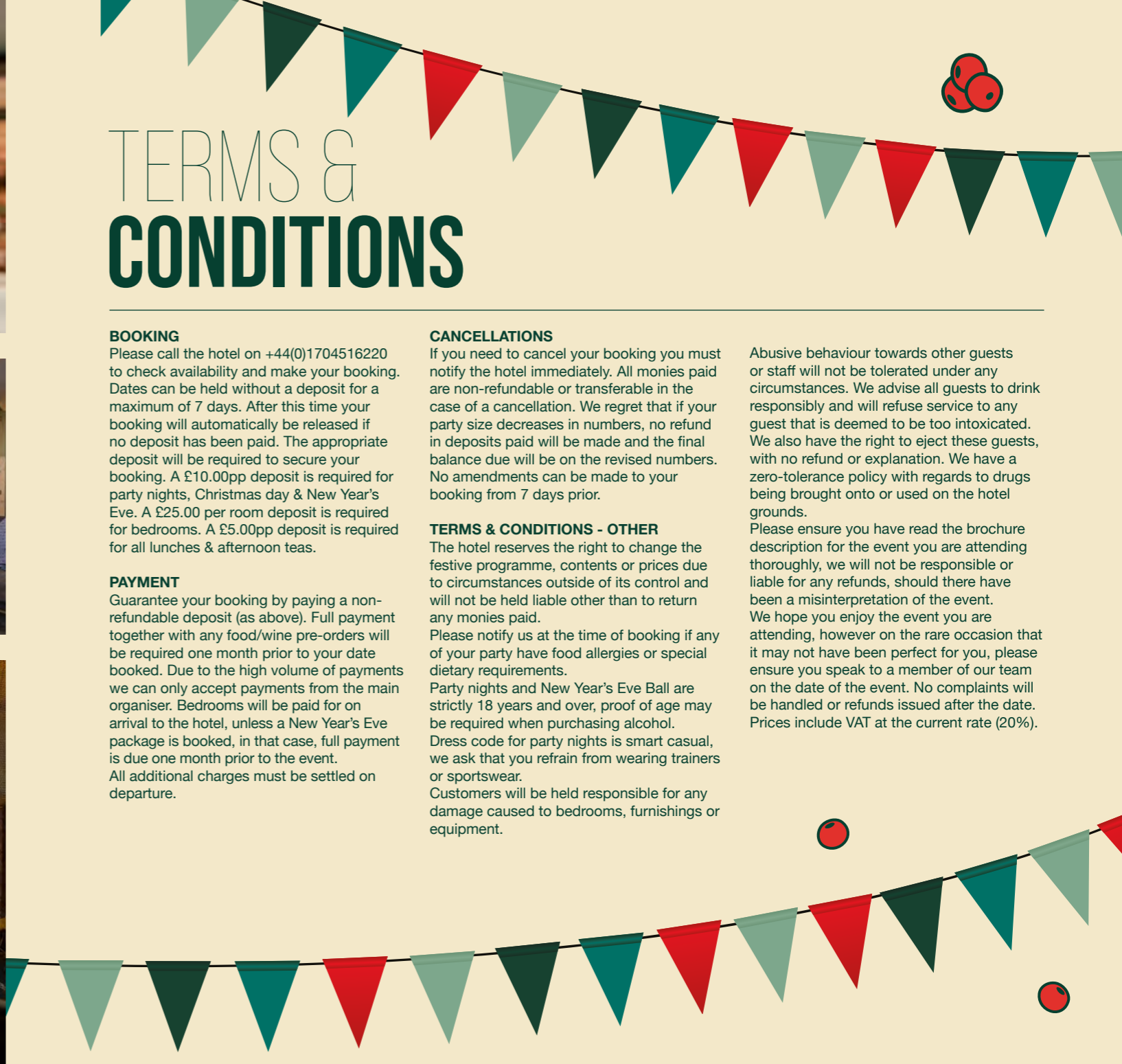
JANUARY WITH US

FROM £139.00 PER PERSON

2 Course dinner and a glass of wine, with breakfast the next morning.

T&C's

All prices are based on a Classic Double room. Every Sunday to Thursday throughout January.



WATERFRONT

S O U T H P O R T H O T E L

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