

Accommodation

15, well appointed comfortable rooms all with
Crisp In House Washed Sheets
Tea and Coffee Making Facilities
Powerful Showers & Plenty of Hot Water
Direct Dial Telephone
FREE Wi-Fi Access Throughout
Colour Freeview TV
Huge Fluffy Towels

Bed and Breakfast Tariff 2009/2010

	Inn	Annexe
Low Season Nov to March	£30	£35
Mid Season April to June & October	£35	£40
High Season July, August & Sept	£40	£45

Business Rate/Double for Single Occupancy £50.00 All Year

Children under 13 half price when sharing a room
with an adult, 4 years and under free

Well behaved dogs £2.50 per night, each

All Rooms Per Person Per Night to include a Waterman's

Full Breakfast, based on two sharing a room

All rates exclude Christmas, New Year and
Bank Holidays



Christmas is a wonderful time of year ~ roaring log fires, Jack Frost nipping at the door, good company, great food and drink and here at The Waterman's Arms we can supply them all!

Craig and his kitchen brigade have created some truly wonderful dishes and we are currently taking bookings for both Lunch and Evening Parties.

If you choose to join us in the evening we are also offering a special room rate of £20 per person to include a Westcountry breakfast which means you can arrive, relax, get ready at your leisure and not worry about the drive home.

(based on two sharing a double or twin room en suite)

If this takes your fancy pick up the phone and give us a call on 01803 732 214, we look forward to hearing from you.

Merry Christmas

Rob and Jane



Lunch Menu

Roasted Garlic and Tomato Soup
With fresh basil and homemade bread

Chicken Liver Pate with Homemade Cumberland Sauce
With toasted homemade bread

Homemade Thai Crab Fishcake
Served with fresh tomato salsa

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Local Free Range Roast Turkey  
With all the trimmings

Roast Topside of Beef  
With a red wine and shallot sauce

Both served with seasonal vegetables,  
roasted potatoes and parsnips

Wild Mushroom Tagliatelle  
In a cream white wine and garlic sauce

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Traditional Christmas Pudding
With brandy sauce

Forest fruit Meringue
With berry sauce

Death By Chocolate Fudge Cake
With vanilla ice cream

2 Courses £12

3 Courses £17



6 or more covers only, Pre Book and Pre Order Required

Evening Party

Roasted Garlic and Tomato Soup
with fresh basil and homemade bread

Breaded King Prawns
with sweet chilli sauce

Classic Garlic Mushrooms
With toasted homemade bread

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Local Free Range Roast Turkey  
with all the trimmings

Roast Topside of Beef  
With a red wine and shallot sauce

Both served with seasonal vegetables,  
roasted potatoes and parsnips

Baked Cod  
Topped with a pesto prawns and cheese crust  
Wild Mushroom Tagliatelle  
In a cream white wine and garlic sauce

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Traditional Christmas Pudding
With brandy sauce

Forest fruit Meringue
With berry sauce

Death By Chocolate Fudge Cake
With vanilla ice cream

2 Courses £13

3 Courses £18



6 or more covers only, Pre Book and Pre Order Required