





Leisureplex
HOLIDAY HOTELS

Christmas Menu

Do you suffer from any particular food allergies? Don't forget to advise one of our team. Many of our dishes can be made gluten free, although these will need to be pre-ordered. Cooking oils used may contain genetically modified soya. All calorific values are per serving and are correct at the time of print. The recommended daily calorie intake is 2000Kcal for women and 2500 Kcal for men. Please note that although some products may not contain any allergens, they may have been prepared in an environment containing allergens, such as nuts, dairy or gluten. Key:  Vegetarian option  Vegan option



Arrival Day Dinner Menu

Starters

Chilled Fruit Juice ve 58 Kcal

A choice of orange or apple juice

Breaded Brie v 244 Kcal

Crispy, golden breaded brie, served with a rich and tangy cranberry sauce

Chilled Citrus & Melon Cocktail ve 105 Kcal

A refreshing medley of chilled citrus fruits and succulent melon

Tomato & Basil Soup ve 83 Kcal

Homemade tomato & basil soup

Main Courses

Roast Chicken 727 Kcal

Roasted chicken with a red wine & shallot gravy, served with steamed potatoes in their skins, green beans and cauliflower cheese

Alfredo Salmon Pasta 747 Kcal

Spaghetti pasta tossed with a creamy parmesan sauce, flakes of salmon and served with garlic bread

House Seasonal Salad

Traditional salad served with a choice of

ham	404 Kcal	cheese v	683 Kcal
chicken	470 Kcal	tuna	427 Kcal

Pre-order in the morning

Broccoli & Cheese Pasta Bake v 924 Kcal

A creamy broccoli and cheese pasta bake served with garlic bread

Sweet Potato, Chickpea & Spinach Curry ve 485 Kcal

A combination of sweet potato, chickpea and spinach, infused with spices and served with rice and naan bread

Jacket Potato

Served with salad, topped with a choice of

beans ve	472 Kcal	tuna	511 Kcal
cheese v	722 Kcal		

Desserts

Ginger Sponge Pudding v 466 Kcal

Traditional ginger sponge served with custard or cream

Mandarin Cheesecake v 328 Kcal

A smooth creamy cheesecake on a biscuit base, with a mandarin topping and served with cream

Cheese & Biscuits 323 Kcal

A selection of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream v 291 Kcal

A delicious choice of strawberry, vanilla or chocolate ice cream with a crispy wafer

Fruit Salad ve 98 Kcal

A refreshing combination of seasonal fruits

Pre-order in the morning

Chef's Vegan Option ve

Tea and Coffee



Christmas Eve Dinner Menu

Starters

Chilled Fruit Juice ve 58 Kcal

A choice of orange or apple juice

Lightly Fried Fish Cake 198 Kcal

A lightly fried fishcake on a bed of citrus mayonnaise and dressed leaves

Cheesy Leek and Bacon Tart 267 Kcal

A savoury puff pastry tart, topped with cheddar, leeks and bacon

Spicy Parsnip Soup ve 88 Kcal

Homemade parsnip soup

Main Courses

Roast Pork with Stuffing, Apple Sauce & Chef's Gravy 827 Kcal

Succulent roast pork with stuffing and apple sauce, served with an apple and herb pan gravy, mashed potatoes, braised red cabbage and broccoli florets

Crispy Baked Haddock 592 Kcal

A crispy fillet of baked Haddock, served with mashed potatoes, braised red cabbage and broccoli florets

House Seasonal Salad

Traditional salad served with a choice of

ham	404 Kcal	cheese v	683 Kcal
chicken	470 Kcal	tuna	427 Kcal

Pre-order in the morning

Vegetarian Sausage and Mash v 628 Kcal

A duo of vegetarian sausages nestled on a bed of mashed potatoes, served with gravy, braised red cabbage and broccoli florets

Cherry Tomato and Basil Pasta ve 523 Kcal

Penne pasta in a cherry tomato, olive oil and garlic sauce, with a hint of basil and served with garlic bread

Jacket Potato

Served with salad, topped with a choice of

beans ve	472 Kcal	tuna	511 Kcal
cheese v	722 Kcal		

Desserts

Apple Crumble v 656 Kcal

A soft, sweet apple filling with a crunchy top, served with custard or cream

Bûche de Noël v 567 Kcal

A chocolate yule log, served with custard or cream

Cheese & Biscuits v 323 Kcal

A selection of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream v 291 Kcal

A delicious choice of strawberry, vanilla or chocolate ice cream with a crispy wafer

Fruit Salad ve 98 Kcal

A refreshing combination of seasonal fruits

Pre-order in the morning

Chef's Vegan Option ve

Tea and Coffee



Christmas Day Lunch Menu

Starters

Chilled Fruit Juice ve

58 Kcal

A choice of orange or apple juice

Brussels Pâté

140 Kcal

A smooth pork pâté served with onion chutney and toast

Fan of Melon ve

72 Kcal

A refreshing fan of melon, drizzled with a raspberry coulis

Cauliflower & Broccoli Soup v

97 Kcal

Homemade cauliflower & broccoli soup

Main Courses

Roast Turkey

727 Kcal

Oven roasted turkey with bacon wrapped chipolata, chef's gravy, cranberry sauce, served with roasted potatoes, sprouts, roasted carrots and parsnips

Cod in a Lemon Butter Sauce

687 Kcal

Cod fillet served in a zesty and creamy lemon butter sauce, served with roasted potatoes, sprouts, roasted carrots and parsnips

House Seasonal Salad

Traditional salad served with a choice of

ham	404 Kcal	cheese v	683 Kcal
chicken	470 Kcal	tuna	427 Kcal

Pre-order in the morning

Wellington Slice v

546 Kcal

Puff pastry wellington slice filled with butternut squash, chickpea, sweet potato, carrot and walnuts with a smoky red pepper and redcurrant chutney, served with roasted potatoes, sprouts, roasted carrots and parsnips

Vegan Stroganoff ve

612 Kcal

A mixed selection of vegetables coated in a rich and vegan stroganoff sauce, served on a bed of rice

Jacket Potato

Served with salad, topped with a choice of

beans ve	472 Kcal	tuna	511 Kcal
cheese v	722 Kcal		

Desserts

Christmas Pudding v

518 Kcal

Traditional christmas pudding served with brandy sauce

Sherry Trifle v

423 Kcal

Soaked sponge cake layered with custard, fruit and topped with cream

Cheese & Biscuits

323 Kcal

A selection of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream v

291 Kcal

A delicious choice of strawberry, vanilla or chocolate ice cream with a crispy wafer

Fruit Salad ve

98 Kcal

A refreshing combination of seasonal fruits

Pre-order in the morning

Chef's Vegan Option ve

Tea and Coffee

The *Derwentwater* Hotel

Our
New
Leisureplex
Hotel

Coming
March 2026

The Derwentwater Hotel, near Keswick in the spectacular Lake District officially joins the Alfa Travel Family in March 2026!

The Hotel is currently undergoing a £1 million refurbishment, which will enhance the facilities and guest bedrooms before opening in March.

Coach tours and self drive breaks for 2026 are **on sale now** and are available to book at reception if you wish to take advantage of our **Re-book offer**.

Bookings can also be made via our website **alfatravel.co.uk**, by calling our reservations team on **02157 248000** or at your **local travel agent**.





Boxing Day Dinner Menu

Starters

Chilled Fruit Juice ve 58 Kcal

A choice of orange or apple juice

Classic Prawn Cocktail 182 Kcal

Prawns in a Marie Rose sauce, served on a bed of lemon dressed leaves

Creamy Mushrooms v 231 Kcal

Creamy mushrooms served with garlic bread

Winter Vegetable Soup v 72 Kcal

Homemade winter vegetable soup

Main Courses

**Roast Topside of Beef with
Yorkshire Pudding & Pan Gravy** 876 Kcal

Traditional roast beef with Yorkshire pudding, pan gravy and horseradish sauce, served with roasted potatoes, carrot and swede mash and cabbage

**Hake in a White Wine, Tomato
& Basil Sauce** 706 Kcal

Hake fillet served in a fragrant white wine, tomato and basil sauce, served with roasted potatoes, carrot and swede mash and cabbage

House Seasonal Salad
Traditional salad served with a choice of

ham	404 Kcal	cheese v	683 Kcal
chicken	470 Kcal	tuna	427 Kcal

Pre-order in the morning

Nutless Roast w 547 Kcal

Nutless roast made with pumpkin, sunflower seeds and mushrooms all delicately flavoured with herbs, served with roasted potatoes, carrot & swede mash and cabbage

**Smokey Bean and Roasted
Vegetable Chilli** ve 447 Kcal

A warming vegan chilli served with rice

Jacket Potato

Served with salad, topped with a choice of			
beans ve	472 Kcal	tuna	511 Kcal
cheese v	722 Kcal		

Desserts

Christmas Bread & Butter Pudding v 676 Kcal

Layers of buttered bread, spiced dried fruits, vanilla custard, baked until golden brown and served with custard or cream

Festive Eton Mess v 439 Kcal

A blend of cream mixed with crisp meringue and winter berry fruits

Cheese & Biscuits 323 Kcal

A selection of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream v 291 Kcal

A delicious choice of strawberry, vanilla or chocolate ice cream with a crispy wafer

Fruit Salad ve 98 Kcal

A refreshing combination of seasonal fruits

Pre-order in the morning

Chef's Vegan Option ve

Tea and Coffee



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Christmas Breakfast Menu

Hearty Breakfasts

Traditional Breakfast 917 Kcal
Egg, bacon, pork sausage, hash brown, tomato, fried bread, mushrooms, baked beans and a slice of toast

Large Traditional Breakfast 1190 Kcal
Egg, two bacon, two pork sausage, hash brown, tomato, fried bread, mushrooms, baked beans and a slice of toast

Vegetarian Breakfast **V** 710 Kcal
Egg, vegetarian sausage, hash brown, tomato, mushrooms, baked beans, fried bread and a slice of buttered toast

Large Vegetarian Breakfast **V** 776 Kcal
Egg, two vegetarian sausage, hash brown, tomato, fried bread, mushrooms, baked beans and a slice of toast

Vegan Breakfast **Ve** 530 Kcal
Vegan sausage, hash brown, tomato, fried bread, mushrooms, baked beans and a slice of toast

Large Vegan Breakfast **Ve** 596 Kcal
Two vegan sausages, hash brown, tomato, fried bread, mushrooms, baked beans and a slice of toast

Toasted Treats

Toast **V** 424 Kcal
Two slices of white or wholemeal toast served with spreads and preserves

Crumpets **V** 375 Kcal
Two toasted crumpets served with spreads and preserves

Build Your Own

Choose Any 5 Items

Fried Egg	90 Kcal	Fried Bread	60 Kcal
Scrambled Egg	137 Kcal	Mushrooms	101 Kcal
Poached Egg	65 Kcal	Baked Beans	92 Kcal
Bacon	122 Kcal	Toast	72 Kcal
Pork Sausage	151 Kcal	Vegan Sausage	66 Kcal
Hash Brown	122 Kcal	Vegetarian Sausage	66 Kcal
Tomato	17 Kcal		

Classics On Toast

Poached eggs on toast **V** 310 Kcal
Two poached eggs served on buttered white or wholemeal toast

Scrambled eggs on toast **V** 314 Kcal
Scrambled eggs served on buttered white or wholemeal toast

Boiled eggs with toast **V** 300 Kcal
Boiled eggs served with buttered white or wholemeal toast

Baked beans on toast **V** 300 Kcal
Baked beans served on buttered white or wholemeal toast
(Vegan option available with unbuttered white or wholemeal toast)

Breakfast Sandwiches

Bacon Sandwich 690 Kcal
Three rashers of bacon on buttered white or wholemeal bread

Sausage Sandwich 626 Kcal
Two pork sausages on buttered white or wholemeal bread

Vegetarian Sausage Sandwich **V** 456 Kcal
Two vegetarian sausages on buttered white or wholemeal bread

Vegan Sausage Sandwich **Ve** 276 Kcal
Two vegan sausages on unbuttered white or wholemeal bread

Egg Sandwich **V** 504 Kcal
Two fried eggs on buttered white or wholemeal bread

Smoked, Poached & Sliced

Lightly Poached Smoked Fish 213 Kcal
Poached smoked fish served with a poached egg

Cold Ham and Eggs 475 Kcal
Two slices of cold ham served with two fried eggs

Cold Ham and Cheese 547 Kcal
Two slices of cold ham served with cheddar cheese