Two courses
£34
Three courses
£38.50

BRIDGES
FRIENDS • CONNECTIONS • FOOD

FESTIVE MENU

STARTERS

Spiced Parsnip and Apple Soup
Truffle oil, warm bread roll and butter *(VE, G, GF)
Duck Liver Pâté
Spiced chutney and toasted ciabatta *(G, D, Sul, GF)
Grilled Goats Cheese
Balsamic baked figs and dressed rocket salad (D, GF, Sul)

MAIN COURSES

Traditional Roast Turkey
served with all the trimmings *(Sul, G, E, D, GF)
Pan-fried Seabass
Herb crushed new potatoes, chilli lime sautéed tenderstem broccoli, roasted cherry tomatoes and caper & lemon butter sauce (F, D, GF)
Sweet Potatoes and Mushroom Wellington
Roasted vegetables, garlic roasted potatoes and red wine jus (G, VE)

DESSERTS

Traditional Christmas Pudding
served with brandy sauce *(G, D, Sul, VE)
Winter Berries Meringue Roulade
Raspberry coulis (GF, D, E)
Warm Gooey Gingerbread Pudding
Vanilla ice cream and caramel sauce (VE,G)

THE FINAL TREAT

Coffee and mince pies
(G, D, Sul)

For those with special dietary requirements or allergies, who may wish to know about the food ingredients used, please ask a member of staff

Four courses
£105 - Adult
£52.50 - Child
(12 & under)

BRIDGES
FRIENDS • CONNECTIONS • FOOD

CHRISTMAS DAY MENU

TO START

Glass of Prosecco
Roasted Carrot and Parsnip Soup
Served with bread roll and butter (VE,G,*GF)
Smoked Salmon, Prawn and Crab Mousse
Pickled red onions, herb oil, toasted sourdough and salmon caviar (Crus,F,G,D,*GF)
Chicken Liver Pâté
Red onion marmalade and toasted ciabatta (G,D,Sul,*GF)
Sweet Potato and Beet Stack
Pesto burrata and topped with candied walnuts and balsamic glaze (N,D,GF,*VE)

TO FOLLOW

Traditional Roast Turkey
Stuffing, pigs in blankets served with all the trimmings, red wine jus *(G,Sul,E,D,GF)
Slow Cooked Lamb Shank
Minted mashed potatoes, caramelised Chantenay carrots and red wine jus (G,Sul,D)
Pan Fried Sea Bream
Saffron fondant potato, sauté baby spinach, carrot puree, white wine and dill cream sauce (F,D,GF)
Butternut Squash and Lentil Wellington
Served with all traditional trimmings red wine jus (Sul,G,VE)

TO FINISH

Traditional Christmas Pudding
Warm Brandy sauce *(G,D,VE)
Winter Spiced Poached Pear
Tuile basket & vanilla ice cream *(D,E,G,*GF,VE)
Lemon Meringue Tart
Raspberry coulis and fresh berries (E,G,D)
Cardamom Creme Brulée
Vanilla shortbread biscuit (D,E,G)

THE FINAL TREAT

Coffee and mince pies (G, D, Sul)

For those with special dietary requirements or allergies, who may wish to know about the food ingredients used, please ask a member of staff