Two courses
£26.95
Three courses
£29.95

BRIDGES
FRIENDS • CONNECTIONS • FOOD

FESTIVE MENU

26 November - 22 December 2026

STARTERS

French Onion, Leand Spinach Spiced Soup,
Crusty Bread (C, G) [Vegan & GF Available]
Barbecued Butterfly King Prawns,
Mixed Leaves, Sweet Chilli & Marie Rose (G, CR, M)
Crispy Belly Pork Squares,
5-Spice and Fennel BBQ Sauce (C)
Chicken Liver Terrine,
Sliced Ciabatta (C, G) [GF Available]

MAIN COURSES

Pan-Fried Stuffed Turkey Paupiette Wrapped in Bacon,
Pigs in Blankets, Roast Potatoes, Button Sprouts, Honey-Glazed Carrots and Parsnips (G, C, D) [GF Available]
Smoked Haddock, Salmon and Cod Loin Fish Cake with Mustard,
Grana Padano, Spring Onion and Mustard, Roast Paprika New Potatoes, Pea and Mint Purée, Wilted Spinach, Poached Egg, Mornay Sauce (F, E, M, G, D, C) [GF Available]
Slow-Cooked Hanger Steak,
Mash with Wasabi, Crispy Potato Dumplings, Vegetable Mirepoix, Crispy Kale, Red Wine Reduction (G, C, D, M) [GF Available]
Sweet Potato, Wild Mushroom and Caramelised Onion Pie,
Mash, Vegetables, Onion Gravy (G, C) [Vegan]

DESSERTS

Sticky Toffee Christmas Pudding (G, D, E, N)
Apple, Pear and Berry Crumble
(G,D) [Vegan & GF Available]
Cinnamon and Nutmeg Crème Brûlée (D, E)
Christmas Pudding (N, E, G)

ALLERGEN KEY: C Celery | **CR** Crustaceans | **D** Dairy | **E** Egg | **F** Fish | **G** Gluten **M** Mustard | **N** Nuts. For those with special dietary requirements or allergies, who may wish to know about the food ingredients used, please ask a member of staff

Two courses
£75.95
Three courses
£85.95

BRIDGES
FRIENDS • CONNECTIONS • FOOD

CHRISTMAS DAY MENU

Served 12 noon to 4pm

STARTERS

Aromatic Confit Duck Bon Bons
Orange & plum compote, dressed leaves (G, E)

Smoked Salmon & Horseradish Terrine
Pickled cucumber, lemon & dill aioli, crostini (F, E, D, G)

Fennel, Celeriac & Corn Chowder
Toasted crumbled chestnuts, crispy pancetta (vegan option available) (C, D)

Stilton, Brie & Fig Tart
Caramelised red onion, honey drizzle (D, G, E)

MAIN COURSES

Roast Turkey Paupiette
Sausage & herb stuffing, rosemary roast potatoes, honey-glazed carrots & parsnips, buttered sprouts, turkey jus (D, M, C, S)

Slow-Roasted Ox Cheek
Sprout bubble & squeak, caramelised baby onions, winter root vegetable mirepoix, red wine jus (D, C, S)

Pork Tenderloin Medallions
Dales cheese rarebit with cranberry, dauphinoise potatoes, winter greens, roasted root vegetables, duxelle & tarragon sauce (G, D, MU, C, S)

Pan-Seared Halibut
Parmentier potatoes, wilted spinach, poached egg, lemon caper sauce, crispy pancetta (F, E, D)

Wild Mushroom, Sweet Potato & Chestnut Wellington
Sprout bubble & squeak, roast root vegetables, banana shallot, mustard & honey jus (G, E, D, MU, C, S)

DESSERTS

Apple & Sour Cherry Strudel Crème anglaise (G, E, D)

Ginger & Lemon-Lime Cheesecake
Candied pecans, caramel sauce (G, E, D, N)

Chocolate Orange Crème Brûlée
Homemade cinnamon shortbread (G, E, D)

Traditional Christmas Pudding
Brandy sauce (G, E, D, N, S)

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