Two courses
£28
Three courses
£35

BRIDGES
FRIENDS • CONNECTIONS • FOOD

Festive Events Menu

STARTERS

Leek, Potato and Chive Soup
with Garlic Croutons
Chicken Liver Parfait
with Red Onion Chutney and Crispbread
Warm Spiced Cauliflower
with Beetroot Hummus

MAIN COURSES

Traditional Roast Turkey
with Apricot and Sage Stuffing, Pigs in Blankets and Cranberry Sauce
Braised Beef Steak in Red Wine
with Dauphinoise Potatoes
Fillet of Scottish Salmon
with Creamed Butter Beans, Fennel and Roast Cherry Tomatoes

All main courses are served with Herby Roasted Potatoes and Seasonal Vegetables.

DESSERTS

Traditional Christmas Pudding
with Brandy Sauce
Lemon Posset
served with a Shortbread Biscuit
Sticky Date Pudding
with Rum and Raisin Ice Cream

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
£70
Three courses
£75

BRIDGES
FRIENDS • CONNECTIONS • FOOD

Christmas Day Menu

25th December 2026

STARTERS

Jerusalem Artichoke Soup
with Herb Croutons
Smoked and Confit Duck Salad
with Pickled Figs, Watercress and Pine Nuts
Crevettes Roses and
Queen Scallop Cocktail

MAIN COURSES

Traditional Roast Turkey
with Apricot & Sage Stuffing, Pigs in Blankets and Cranberry Sauce
Fillet of Beef Wellington
with Dauphinoise Potatoes, Fine Beans and Honey-Roasted Carrots
Baked Fillet of Sea Bass
encased in Filo Pastry, served with Roast Cherry Tomatoes, Tenderstem Broccoli and Saffron Sauce

All main courses are served with Herby Roasted Potatoes and Seasonal Vegetables.

DESSERTS

Christmas Pudding
with Brandy Sauce
Rich Chocolate and Orange Fondant
with Clotted Vanilla Ice Cream
Selection of British Cheeses
with Chutney, Grapes and Biscuits

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