



THE BRIDGE HOTEL

The Bridge Hotel is delighted to offer you a choice of 5 different styles of Wedding. Enjoy looking through the enclosed brochure and we hope to see you soon. (We are a small Hotel and can tailor any package to suit your individual needs)

Option One: Bridge Wedding

Create your own personalised Wedding. Choose from the menus given to create your own Wedding that is as unique as you are. All choices are charged separately, decide what you would like, and let us work out the cost for you.

Option Two: Boutique Wedding

Everything is done for you - fully inclusive Wedding package with 9 tried & tested suppliers chosen for you.

Any day except Saturday £5695.00 (minimum guests 40)
additional guests £63.50 per person

Saturday Boutique Wedding £6995.00 (minimum guests 60)
additional guests £63.50 per person

Your Wedding includes:

The Hire of The Whiteside Suite for the day & evening
Accommodation for the Bride & Groom
Reception drink of House Champagne
2 glasses of wine with your wedding breakfast
1 glass of Champagne for the toast
The choice of a 3 course wedding breakfast
Vintage or Modern Car Hire
Master of Ceremonies
The Services of a Pianist
Room Transformation
Wedding Cake
Morning Suits
Photography
Florist

You can of course upgrade on any of the above.

Winter Wedding £48.50 per person

For the months of November, January, February, March & April
Minimum number of guests 40

Your Wedding includes:

Whiteside Suite room hire
Civil Marriage in the restaurant (excluding Sunday)
The services of a toastmaster for the day
Accommodation for the Bride & Groom
A glass of Sparkling Prosecco on arrival
2 glasses of house wine with wedding breakfast
1 glass of sparkling Prosecco for the toast
The choice of a 3 course wedding breakfast
Evening Buffet (bacon baps or Brie & Cranberry baps)

Option Four:

Friday Wedding £2000

(Also available any other day except Saturdays)

All inclusive Wedding Package for £2000.00

Based on 40 guests

(additional day guests at £50.00

additional evening guests at £5.50)

Your Wedding includes:

Whiteside Suite room hire
Civil Marriage in the restaurant (excluding Sunday)
The services of a toastmaster for the day
Accommodation for the Bride & Groom
Cake stand & knife
Cream linen table cloths & napkins
Pimms & lemonade on arrival or other equivalent
2 glasses of house wine with wedding breakfast
1 glass of sparkling Prosecco for the toast
The choice of a 3 course wedding breakfast
Evening Buffet (bacon baps or Brie & Cranberry baps)



S T A R T E R S

£6.20

Confit Duck Spring Rolls
Bean sprout & Scallions Oriental Sauce

Whipped Goats' Cheese, Rocket & Walnut Casket
served warm with a beetroot coulis

Homemade Chicken Liver Parfait
salad & sweet tomato chutney

Melon & Green Grape Terrine
lavender & honey crème fraîche & strawberry sorbet

Creamy Garlic Mushrooms
toasted pesto Bruschetta, cherry vine tomatoes & shaved Parmesan

Salmon & Asparagus Terrine
lamb's lettuce, lemon & dill mayonnaise

Chicken Caesar Salad

Poached Flaked Salmon Salad
avocado pear, toasted croutons, lemon & dill dressing

Smoked Chicken & Bacon Salad
crisp lettuce, cherry tomatoes, light Dolcelatte cheese dressing

Pearls of Mixed Melon & Strawberries
Champagne sorbet, fresh mint

Black Pudding, Portobello Mushroom & Beef Tomato Tian
petit pomme parmentier, Cumberland sauce

Scottish Smoked Salmon **£9.30**
diced shallots, capers & lamb's lettuce, wedge of lime

Half a Lobster Thermidor **£ 17.95**
served in its shell, mustard & Brandy cream glazed with cheese

Tiger Prawn & Langoustine Cocktail **£ 9.00**
Cherry tomatoes, diced apple & shallot, Marie Rose sauce

S O U P

Cream of Mushroom £ 4.60
Chicken & Mushroom £ 4.60
Chicken & Sweetcorn £ 4.60
Beef & Vegetable Broth £ 4.60
Cream of Vegetable £ 4.60

Tomato & Basil £ 4.60
Carrot & Coriander £ 4.60
Leek & Potato £ 4.60
Minestrone £ 4.60
Pea & Ham £ 4.60
Fish Broth & Pesto Bruschetta £ 5.40



M A I N C O U R S E

Roast Sirloin of Beef £ 15.50
Hand carved with chef's Yorkshire pudding, red wine jus

Char grilled 8oz English Sirloin Steak £ 17.45
Portobello mushroom, balsamic glazed cherry vine tomatoes, horseradish creme fraiche

Roast Leg of English Lamb £ 14.90
Hand carved & served in thyme & redcurrant jus

Prime 8oz English Fillet Steak £ 20.00
Chargrilled & served with either peppercorn, Diane or red wine sauce

Chicken Supreme £ 13.85
Pan fried & served with a choice of sauces
Chasseur - tomatoes, mushroom, tarragon & red wine
creamy mushroom, shallot & tarragon
Forestiere: mushrooms & bacon
Veronique: cream, white wine & green grapes
Honey & Mustard glaze

Crispy Half Roast Duckling £ 16.45
Orange & Grand Marnier sauce

Pan Fried Breast of Guinea Fowl £ 14.90
Served on rosemary sweet pomme puree, mushroom, bacon & silver skin onion sauce

Welsh Rack of Lamb £ 16.45
Dijon mustard & rosemary crust, red wine reduction

Pork Loin steak £ 14.90
Char grilled & served with cinnamon spice apple compote, apple & Calvados sauce

F I S H I N T E R M E D I A T E

Paupiette of Lemon Sole £ 6.65
Steamed in champagne with a mange tout cream sauce

Grilled Sea Bass £ 9.50
Topped with pink prawns, clams & capers, white wine & anise infused cream sauce



P O T A T O E S

Chive & Minted New Potatoes £ 1.10

Duck Fat Roasted Potatoes £ 1.10

Tarragon & Shallot Parmentier Potatoes £ 1.65

Creamy Gratin Dauphinoise £ 1.90

Spring Onion Croquettes £ 1.10

Cheddar Cheese & Chive Marquise Potato £ 1.90

V E G E T A B L E S

Orange & Cumin Vichy Carrots £ 1.35

Baton Carrots with Coriander £ 1.35

Broccoli Hollandaise £ 1.45

Cauliflower Cheese £ 1.90

French Green Beans £ 1.65

Mange Tout £ 2.15

Roasted Honey Parsnips (Winter only) POA

Petit Pois & Silverskin Onions £ 2.15

Roasted Carrots & Parsnips (Winter only) POA

Baby Corn & Sweet Mixed Peppers £ 2.15

Chefs Selection £ 5.65
(2 Seasonal Vegetables & 2 Potatoes)



V E G E T A R I A N

Creamy Mushroom & Vegetable Carbonara
homemade garlic bread

Char Grilled Vegetable Lasagne
cheese sauce

Creamy Wild Mushroom & Asparagus Risotto
Parmesan shavings & basil pesto

Mediterranean Vegetable Tian
topped with goats' cheese, tomato sauce

all priced as per your chosen main dish



D E S S E R T

£ 6.20

Sticky Toffee Pudding

nutty caramel sauce

Roasted Hazelnut Cheesecake

toffee sauce

Passionfruit Delice

mango nectar

Sugar Glazed Raspberry Creme Brulee

Apple Crumble

ginger ice cream

Fresh Strawberry Tartlet

chantilly cream

Citrus Posset

shortbread biscuits

White Chocolate Moussecake

dark chocolate peppermint sauce

Artisan Cheese Selection

3 cheeses with celery, grapes & biscuits

C O F F E E

Coffee & Mints £ 2.00

Coffee & Chocolates £ 2.30



EVENING RECEPTION MENUS

(after your Wedding Breakfast only)

TRADITIONAL BUFFET £ 12.50

Choose 6 Items

ANY ADDITIONAL ITEMS £ 1.65 EACH

Homemade mini spicy fish cakes

Choux buns filled with creamed horseradish & rare roast beef

Mozzarella, lemon, basil & olive crostinis
Mini homemade burgers with tomato relish

BBQ spare ribs

King prawns in filo with sweet chilli dip

Cajun mini chicken bites

Sticky BBQ wings

Homemade mini sausage, apple & sage rolls

Cajun spiced potato wedges
with garlic & herb sour cream & chive dips

Mini salmon bites with homemade tartar sauce

Chinese spring rolls with Hoi sin dipping sauce

HOT BUFFET £12.75

Choose 2 items

Choose 2 of the following

Chicken Tikka curry, Pilaf rice with Naan bread

Chilli con Carne, Basmati rice & Cajun nachos with jalapenos

Beef lasagne with garlic & herb Bread

Sweet & Sour Chicken with rice

Sweet chilli beef & vegetable with squid ink linguine

Cottage pie & pickled cabbage served with a warm crusty roll

Sausage & mash with onion gravy

Steak & Ale pie topped with a short crust pastry

served with pickled cabbage & a warm crust roll

Bowls of mixed salad

BY HAND £ 8.50 EACH

Bacon Baps

Bacon & Sausage Bap

Hot Beef Baps with tomato & onion relish

Beef Burger bap tomato & Onion relish

The Ultimate Breakfast Bap (bacon, sausage, mushrooms & tomato)

Brie & Cranberry Baps



B U F F E T M E N U

GRAND CARVED BUFFET

£ 46.00

(A Minimum of 50 Covers)

YOUR CHOICE OF £ 6.20 STARTER FROM THE BANQUETING MENU

A Pyramid of Prawns & Langoustines	New Potatoes (served hot)
Chaud Froid of Chicken	Rice & Mixed Pepper Salad
Dressed Salmon	Waldorf Salad
Fillet of Beef Wellington	Green Salad
Honey Roast Ham on the Bone Studded with Cloves	Tuna Pasta & Sun-dried Tomato Salad
Roast Glazed Turkey	Homemade Bread

YOUR CHOICE OF SWEET FROM THE BANQUETING MENU

Coffee & Mints

DECORATED BUFFET

£ 36.00

YOUR CHOICE OF £ 6.20 STARTER FROM THE BANQUETING MENU

Decorated Salmon	Chipolata Sausages (served hot)
Sliced Chicken Breast	New Potatoes (served hot)
Glazed Sirloin of Beef	Mixed Salad
Honey Roast Ham	Rice Salad
Breast of Turkey	Coleslaw Salad
Goat's Cheese & red Onion Tartlet (served hot)	Waldorf Salad
Homemade Sausage Roll (served hot)	Homemade Bread

YOUR CHOICE OF SWEET FROM THE BANQUETING MENU

Coffee & Mints



CANAPES & RECEPTION DRINKS

RECEPTION DRINKS

Champagne & Strawberries £ 6.70	Pimms with Lemonade, Strawberries & Mint £ 4.35
Bucks Fizz Champagne & fresh Orange Juice £ 6.45	Hot Mulled Red Wine A Winter Warmer with Cloves, Brandy & Spices £ 4.65
Champagne Lemon Cocktail Champagne, Peach Schnapps & Bitter Lemon £ 7.15	White Wine Punch £ 4.35
Kir Royale Creme de Cassis with Champagne £ 7.15	Non Alcoholic Fruit Punch £ 3.10
	Sparkling Wine Bucks Fizz £ 5.10

CANAPES

A Selection of 3 per person £3.85

Hot

Prawn wrapped in potato vermicelli
Mini Burgers in a 'mushroom' bun
Mini Cottage Pie
Red Pepper & Smoked Cheese Tartlet
Roast Fig with Prosciutto & Mascarpone
Piquillo Pepper stuffed with Bury black pudding

Cold

Chicken Caesar in a Parmesan crisp basket
Tuna Nicoise
Pimms Pastille with smoked salmon
Raspberry with chicken liver parfait
Asparagus Gazpacho
Chinese Tiger Prawn Salad in a prawn cracker
Rillettes of Barbecued Duck on cucumber
Raspberry with creamed Brie

SWEET SHOP SELECTION

Instead of the traditional canapes try a mixed selection of
'sweet shop' sweets,
presented in bowls to complement
your reception drink
£ 0.55 per person

CRISPS & NUTS

£ 0.55 per person



COCKTAIL PITCHERS

£25.00 per jug (8 glasses)

Moscow Mule

Russian/American 1950s Cocktail

Vodka, Ginger & Lime

Lime Wedges & A Lemonade Top

Green Eyed Monster

Incredible Colour & Flavour To Match!

Vodka, Blue Curacao & Orange

Mixed Fruit & A Lemonade Top

Long Island Iced Tea

The Manhattan Classic!

Gin, Bacardi, Tequila, Cointreau & Vodka

Dash of Lime & A Coke Top

Cheeky Vimto

Like Vimto, But Alcoholic!

WKD & Port

Orange Slices & A Soda Top

Woo Woo

A Fruity Flavour With A Kick

Vodka & Archers

Slices of Fruit & A Cranberry Top

Fizzy Cola Bottle

Just Like The Sweets

Vodka & Sambuca

Coca Cola Top

Coconut Crush

The Carribean Party Cocktail!

Malibu, Pineapple & Grenadine

Slices of Fruit & A Lemonade Top

Cosmopolitan

A Florida Favourite

Vodka, Cointreau & Cranberry

Slices of Fruit & A Soda Top



WINE LIST

CHAMPAGNE & SPARKLING WINE

THE BRIDGE HOTEL

Champagne Brut N.V
£36.00

THE BRIDGE HOTEL

Pink Champagne N.V
£42.00

MOET & CHANDON

Brut Imperial N.V
£46.00

VEUVE CLIQUOT

Yellow Label Brut N.V
£47.00

BOLLINGER SPECIAL CUVEE NV

£49.00

LAURENT PERRIER ROSE

£75.00

DOM PERIGNON 1999

£120.00

PROSECCO CHARDONNAY ASTORIA LOUNGE

(Sparkling Wine)
£20.00 Bottle

PROSECCO PINOT NERO ASTORIA LOUNGE ROSE

(Sparkling Pink Wine)
£23.00

WHITE WINE

THOMAS BASSOT CHABLIS

(France)
£25.00

MILL CREEK CHARDONNAY

(Australian)
£18.50

EL CABALLO SAUVIGNON BLANC

(Chile)
£18.00

DE CANAL PINOT GRIGIO

(Italy)
£18.00

MIRROR LAKE SAUVIGNON BLANC

(New Zealand)
£24.00

NIEL JOUBERT CHENIN BLANC

(South African)
£18.00

ROSE WINE

LA MANDJA MERLOT ROSE

(Chile)
£18.00

PINOT GRIGIO ROSE

(Italy)
£18.50

RED WINE

FEATHERDROP HILL PINOT NOIR

(New Zealand)
£32.00

EL CABALLO MERLOT

(Chile)
£18.00

BARON DE ESCAL RIOJA

(Spain)
£20.00

FILIUS DE CHATEAU LAMOTHE

(France)
£25.00

TANGUERO MALBEC

(Argentina)
£20.50

MILL CREEK SHIRAZ

(Australia)
£18.50

All Bottles are 75 cl in size

All Prices are

inclusive of VAT All vintages Subject to Availability

The above is just a small selection, for further choices please ask for our full Wine List



The Bridge

£2000 Friday Wedding

(2012) £2200 (2013)

for 40 Guests (Minimum)

Includes

Drinks

Reception Drink Pimms & Lemonade

Wine (with Wedding Breakfast) 2 Glasses per person of The Bridge Hotel's House Wine

Toast 1 Glass of Sparkling Prosecco

Wedding Breakfast

Please choose one Starter, one Main Course & one Dessert for your entire wedding party from the menu enclosed.

Evening Guests

Bacon Baps or Brie & Cranberry Baps (Vegetarians)

Also Included

Whiteside Room Hire

Civil Marriage in the Restaurant 4.00pm (2.00pm available, £595.00 room hire)

The services of a Toastmaster for the day

Accommodation for The Bride & Groom

Cake Stand & Knife

Cream Linen Table cloths & napkins

Minimum Number 40 Guests

Additional day guests £50.00 (2012) £55.00 (2013)

Additional Evening Guests £5.50 (2012) £6.00 (2013)

Other food & wine options can be provided at additional cost.



Hotel



Menu

STARTER

Leek & Potato Soup

Thai Spiced Fish Cakes
sweet chilli sauce

Honeydew Melon
mixed fruits & berries, blueberry sorbet

MAIN COURSE

Salmon Fillet
served on prawn & asparagus creamy risotto

Breast of Chicken
(with a choice of sauces)
Honey & Mustard Glaze
Chasseur: tomatoes, mushroom, tarragon & red wine
Creamy mushroom, shallot & tarragon
Forestries: mushrooms & bacon
Veronique: cream, white wine & green grapes

Creamy Wild Mushroom & Asparagus Risotto
shaved Parmesan basil pesto

Includes Vegetables

DESSERT

Sticky Toffee Pudding
caramel sauce

White Chocolate Cheesecake,
dark chocolate sauce

Apple Pie
and custard

COFFEE

Coffee & Mints





A Wonderful Winter Wedding Offer

FOR THE MONTHS OF JANUARY, FEBRUARY, MARCH, APRIL & NOVEMBER ONLY.

Drinks Package Per Person.

Reception Drink

1 Glass of Sparkling Prosecco
per person

Wine

(with Wedding Breakfast)
2 Glasses per person of
The Bridge Hotel's House Wine

Toast

1 Glass of Sparkling Prosecco

Menu Options

*Please choose one Starter, one Main Course & one Dessert for your entire wedding party
from the menu enclosed*

Evening Guests

Bacon Baps

or

Brie & Cranberry Baps (Vegetarians)

Includes

Whiteside Room Hire

Civil Marriage in the Restaurant (excluding Sunday)

The services of a Toastmaster for the day

Accommodation for The Bride & Groom.

Price Per Guest, £48.50 (2012) £52.50 (2013)

Minimum Number 40 Guests

Other food & wine options can be provided at additional cost.

Winter Wedding Offer Menu

Starters

Fanned Melon

Champagne sorbet, strawberry & lavender infused syrup

Chicken & Mushroom Soup

with homemade baked bread

Tiger Prawn & Flaked Poached Salmon Cocktail

crisp lettuce, tomato & brandy mayonnaise (£2.10 Supplement)

Main Course

Chicken Supreme

Pan fried & served with a choice of sauces:

- Chasseur: tomatoes, mushroom, tarragon & red wine
- Creamy mushroom, shallot & tarragon
- Forestiere: mushrooms & bacon
- Veronique: cream, white wine & green grapes
- Honey & Mustard glaze

Leg of Lamb

slow roasted, studded with fresh rosemary & garlic, sweet Maderia jus

Roast Sirloin of Beef

with Yorkshire pudding, horseradish sauce & pan gravy (£3.10 Supplement)

Warm Puff Pastry Tartlet (V)

filled with sweet red onion topped with Welsh goats cheese, balsamic dressed rocket

Dessert

Hot Apple Pie

cinnamon custard

Apple & Raspberry Crumble

vanilla ice cream

Vanilla & White Chocolate Cheese Cake

dark chocolate sauce

Coffee & Mints