

Christmas 2017 Terms & Conditions of Booking

Please retain this copy for your reference.

1. All reservations will be treated as provisional until a deposit has been made. Provisional reservations will be held for no longer than 7 days. At the end of this period a non-refundable deposit of £10 per person is required to guarantee each reservation. If a deposit is not received your reservation will be automatically released.
2. Bookings made after 31st October 2017 must be paid in full at the time of booking.
3. Outstanding balances must be paid by 8th November 2017. 4. Once final payment has been made no refunds or credit will be given.
5. All monies paid in advance are non-refundable and non-transferable
6. We reserve the right to change/amend/cancel any function up to 1 week prior to the event due to circumstances beyond our control. If you do not wish to accept a suitable alternative offer your monies will be refunded in full, this however will be the full limit of the hotel's liability.
7. Accommodation rates are based on two sharing with a maximum of two adults per room.
8. All accommodation bookings must be confirmed with either a credit card number or pre-payment. Pre-payment is required four weeks prior to arrival date.
9. Group bookings, of five or more rooms, require a non-refundable 50% deposit on the total cost of the rooms at the time of booking.
10. The packages contained in this book cannot be used in conjunction with any other promotional offer or discount.
11. Alcoholic beverages that have not been purchased from the hotel are not to be consumed on the premises.
12. The management of the hotel reserves the right to refuse entry to the hotel. In addition, the hotel reserves the right to charge the organiser, company or individual for any damages caused by unreasonable behavior.
13. Where special requests are made, the hotel will endeavour to accommodate them, however this cannot be guaranteed.
14. For those with special dietary requirements or allergies who wish to know about the ingredients used, please ask one of our Christmas team.
15. The proposed licensing times for our bars at the time of going to print are subject to approval by the Local Licensing Authority.
16. All details are correct at the time of going to print but may be subject to change without prior notice.
17. All prices quoted include VAT at the current rate of 20%.
18. We will endeavour to assist with the specific table plan requirements however we cannot guarantee special requests
19. The hotels reserves the right to change the advertised act at short notice in the unlikely event that the booked act is ill or unable to attend.
20. Management reserves the right to refuse service under current licensing law where guests act unreasonably due to the effects of excessive alcohol.
21. Bar closes at 01:00. DJ performs until 01:00.

Contact us to book: t: 01625 829 326 e: reception@bridge-hotel.co.uk

The Bridge Hotel- The Village- Prestbury- Cheshire- Sk10 4DQ



THE BRIDGE
HOTEL

The Christmas Menus

Contact us to book:

t: 01625 829 326 e: reception@bridge-hotel.co.uk



CHRISTMAS LUNCH & DINNER
MID WEEK - £25.95 PER PERSON

STARTERS

Homemade Soup of the Day

Stir Fried Salmon and Tiger Prawn Penne Pasta
White wine cream sauce

Smoked Mackerel Pâté
Crisp salad leaf dill mayonnaise

Trio of Melon Balls
Champagne jelly and peppered Parma Ham

Confit of Duck and Venison Sausage Tartlet
Redcurrant and Port sauce

MAIN COURSE

Traditional Roast Turkey
Herb stuffing, chipolata and roast gravy

Hand carved Roast Sirloin of Beef
Horseradish gravy

Pheasant Breast
Pan fried onto chorizo, mushroom, shallots and Burgundy jus

Grilled Fillets of Plaice
Cooked in Saffron butter served on lobster and brandy cream

Vegetable Cannelloni (V)
Baked in rich tomato sauce

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS PARTY NIGHTS
THE WHITESIDE SUITE

STARTERS

Mushroom Soup
Tarragon crème fraiche

Poached Salmon Avocado Salad
Herb croutons and a dill lemon dressing

Confit of Duck Leg
Orange and Grand Marnier sauce

MAIN COURSE

Traditional Roast Turkey
Herb stuffing, chipolata and roast gravy

Grilled Seabass Fillets
Roast vine cherry tomatoes and red pepper sauce

Mixed Vegetable Cannelloni (V)
Baked in rich tomato sauce

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote

Christmas Pudding
Rum Sauce

Farmhouse Cheese

Christmas Party Nights 2017

Friday December 8th: Olly Murs

Friday December 15th: Motown

Saturday December 16th: Swing Nights

Thursday December 21st: Lionel Richie

Friday December 22nd: Tom Jones

NEW YEAR'S DAY
£31.95 PER PERSON

STARTERS

Roasted Red Pepper and Tomato Soup with Chorizo

Oak Smoked Pheasant Breast
Baby pear walnut and dolcelatte salad

Roulade of Goats Cheese
Rolled in black truffle breadcrumbs and
roasted in sesame oil with red berry compote

Pearls of Sweet Melon and Strawberries
Champagne water ice and fresh mint

Peppered Lamb Fillets
Caramelised red onion and red wine jus

MAIN COURSE

Roast Sirloin of Beef
Roast gravy, Yorkshire pudding and horseradish sauce

Roast Leg of Lamb
Mint sauce and rosemary jus

Traditional Roast Turkey
Herb stuffing chipolata and roast gravy

Pan Fried Seabass Fillets
Cherry tomatoes, baby capers and tiger prawns beurre noisette

Half Roast Gressingham Duck
Orange marmalade and Cointreau glaze

Baked Vegetable Wellington (V)
Red onion and thyme gravy

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS FRIDAY & SATURDAY DINNER
£35.00 PER PERSON

Starters

Homemade Soup of the Day

Scallops and King Prawns
Pan seared onto buttered baby spinach with dill cream sauce

Sweet Melon and Papaya
Glazed with Cointreau flavored sabayon

Oven Roasted Fillet of Venison
Chestnut mash, blueberry, port and thyme jus

Crisp Duck Breast
Feta cheese and baby pear salad with redcurrant jelly

MAIN COURSE

Peppered Rack of English Lamb
Shallot confit, caramelized fig and rosemary jus

Grilled Fillet of Seabass
Cherry tomato, baby capers and tiger prawn beurre noisette

Half Roast Gressingham Duck
Orange marmalade and Cointreau glaze

Char Grilled National Parks Fillet Steak
Sun blushed tomato butter and red wine jus

The Bridge Salad
Chicken, bacon, avocado and cheese parmesan shavings with vinaigrette

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS SUNDAY LUNCH
£26.00 PER PERSON

STARTERS

Homemade Soup of the Day

Stir Fried Smoked Salmon and Tiger Prawn Penne Pasta
White wine cream sauce

Smoke Mackerel Pâté
Crisp salad leaf and dill mayonnaise

Trio of Melon Balls
Champagne jelly peppered and Parma Ham

Confit of Duck Leg and Venison Sausage tartlet
Redcurrant and Port sauce

MAIN COURSE

Roast Sirloin of Beef
Roast gravy, Yorkshire pudding and horseradish

Roast Leg of Lamb
Mint sauce and rosemary jus

Traditional Roast Turkey
Herb stuffing, chipolata and roast gravy

Grilled Fillet of Seabass
Cooked in saffron butter served on lobster and brandy cream

Half Roast Gressingham Duck
Spiced plum sauce

Vegetable and Cheese Cannelloni (V)
Baked in a rich tomato sauce

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

NEW YEAR'S EVE
£100.00 PER PERSON
THE RESTAURANT

Corn Fed Chicken and Duck Terrine
Wrapped in savoy cabbage
with toasted brioche and red onion jam

Half a Lobster
Scallop, king prawn and thermidor sabayon

National Park Fillet Steak
Filled with blacksticks blue cheese and wrapped in
Palma ham, morel and burgundy jus

Crisp Filo Pastry Tart (V)
Heritage tomato, cheese and red onion
topped with fresh asparagus

DESSERT

Trio of Chocolate
Grand Marnier Syrup

Music by our duo, Guy and Sue

NEW YEAR'S EVE
£70.00 PER PERSON
THE WHITESIDE SUITE

STARTER

Grilled Seabass Fillet
Served on chargrilled fennel with a white wine dill cream

MAIN COURSE

National Parks Fillet Steak
Filled with blacksticks blue cheese and
wrapped in parma ham, morel and Burgundy jus

Served with fondant potato, herb new potato,
fine beans and chateaux carrots

DESSERT

Trio of Chocolate Cheese Cake
Grand Marnier Syrup

BOXING DAY
£48.00 PER PERSON

STARTERS

Cream of Cauliflower Soup
Coconut, chilli and coriander

Roulade of Veal Escalope
Layered with baby spinach and ricotta cheese, tomato and tarragon passata

Half Ogen Melon
Filled with strawberries and winter berries marinated in vintage Port

Confit Duck Leg
Smoked bacon and wild mushroom fricassee

Pan Fried Cod Steak
Crushed saffron new potatoes, black olive and sun blushed tomato vinaigrette

MAIN COURSE

Roast Sirloin of Beef
Yorkshire pudding horseradish sauce and roast gravy

Roast Suckling Pig
Black pudding fritter, baked apple and brandy cream sauce

Half Roasted Gressingham Duck
Griotte cherry sauce

Whole Baked Seabass
Butter and fresh dill finished with Clams, queenie scallops and pink prawns

Crisp Filo Pastry Parcel (V)
Filled with fresh vegetables, seasonal mushrooms with tomato and basil passata

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS EVE
£47.00 PER PERSON

STARTERS

White Onion, Dijon and Cider Soup
Parmesan croute

Warm Potato Cake with Smoked Salmon
Horseradish cream sauce

Sweet Melon Cocktail
Ruby grapefruit, orange and pomegranate syrup

Bruschetta of Cherry Tomato
Black olives and basil topped with goats cheese

Warm Salad of Duck Livers
Fresh figs, dressed with raspberry vinaigrette and roasted pine nuts

MAIN COURSE

Butter Grilled Fillets of Seabass
Served onto a Bouillabaisse sauce

Mignons of National Parks Fillet Steak
Wild mushrooms, served onto green peppercorn sauce

Roasted Saddle of Lamb
Pear and sage stuffing, redcurrant and port jus

Loin of Venison
Celeriac mash and blueberry jus

Crisp Filo Tart (V)
Tomato, cheese and onion, topped with fresh asparagus

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS DAY
THE RESTAURANT - £85.00 PER PERSON

STARTERS

Cream of Asparagus and Mint Soup
Blue cheese crumbs

King Prawns and Scallops
Sautéed in garlic butter and chardonnay wine vinegar, lemongrass flavoured rice timbale

Guinea Fowl breast
Served with a scollop of stilton and pistachio cream, redcurrant and fig jus

Trio of Sweet Melon
Winter berries sat in Sauternes Jelly

Oak Smoked Salmon
Celeriac and apple slaw on baby gem lettuce with balsamic vinaigrette

MAIN COURSE

Traditional Roast Turkey,
Herb stuffing, chipolata wrapped in bacon and roast gravy

Roasted Suckling Pig
Black pudding fritter, baked apple and brandy cream sauce

National Park Fillet Steak
Mushroom and black truffle jus topped with creamed spinach quenelle

Butter Grilled Fillet of Seabass and Halibut
Brown shrimp, king prawn, lemon and lime

Baked Vegetable Wellington (V)
Red onion and thyme gravy

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad

CHRISTMAS DAY
THE WHITESIDE SUITE - £62.50 PER PERSON

STARTERS

Cream of Asparagus and Mint Soup
Blue cheese crumb

Guinea Fowl Breast
Scollop stilton and pistachio cream, redcurrant and fig jus

Trio of Sweet Melon
Winter berries in Sauternes jelly

Oak Smoked Salmon
Celeriac and apple slaw, on baby gem lettuce, balsamic vinaigrette

MAIN COURSE

Traditional Roast Turkey
Herb stuffing, chipolata, wrapped in bacon, with roast gravy

Roasted Suckling Pig
Black pudding, fritter baked apple and brandy cream sauce

Butter Grilled Fillet of Seabass and Halibut
Brown shrimp, king prawn, lemon and lime

Baked Vegetable Wellington (V)
Red onion and thyme gravy

DESSERT

Chocolate Fudge Cake
Vanilla ice cream and hazelnut praline

Vanilla Pannacotta
Mandarin compote and plain tuile

Tiramisu

Christmas Pudding
Rum Sauce

Farmhouse Cheese & Biscuits

Selection of Ice Cream

Fresh Fruit Salad