

CHRISTMAS PARTY NIGHTS

THE WHITESIDE SUITE

STARTERS

Mushroom Soup
Tarragon crème fraiche
Poached Salmon Avocado Salad
Herd 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

Friday December 9th
OLLY MURS
£45.00 Per Person

Monday December 12th
TRIPLE DECADE
£35.00 Per Person

Tuesday December 13th
MOTOWN
£40.00 Per Person

Wednesday December 14th
DAVID BOWIE
£40.00 Per Person

Thursday December 15th
ELVIS
£45.00 Per Person

Friday December 16th
DIRTY DANCING
£45.00 Per Person

Saturday December 17th
NIGHT AT THE MOVIES
£45.00 Per Person

THE BRIDGE
HOTEL * RESTAURANT * BAR

The Christmas Menu

tel: 01625 829 326

e: reception@bridge-hotel.co.uk

The Bridge Hotel, Prestbury, Cheshire, SK10 4DQ

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CHRISTMAS LUNCH & DINNER

MID WEEK - £24.95 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 Palma 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

New Year 's Day

£29.95 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

NEW YEAR'S EVE

£65.00 Per Person

THE WHITESIDE SUITE

Grilled Seabass Fillet

Served on chargrilled Fennel with a white wine dill cream

National Parks Fillet Steak

Filled with blacksticks blue cheese and wrapped in Palma 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



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 Paw

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 buerre 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

£25.00 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 Cheese Cake

Grand Marnier syrup



BOXING DAY

£46.00 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

£45.00 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

Brochette 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 collop of stilton and pistachio cream, redcurrant and fig jus

Trio of Sweet Melon

Winter berries sat in Sauterne 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 - £59.50 PER PERSON

STARTERS

Cream of Asparagus and Mint Soup

Blue cheese crumb

Guinea Fowl Breast

Collop stilton and pistachio cream, red current and fig jus

Trio of Sweet Melon

Winter berries in sauterne jelly

Oak Smoked Salmon

Celeriac and apple slaw, on baby gem lettuce, balsamic vinaigrette

MAIN COURSE

Tradition 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

