

STARTERS

£6.50

Confit Duck Spring Rolls
Bean sprout & Scallions Oriental Sauce

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

Whipped Goat's Cheese, Rocket & Walnut Casket
Served warm with a beetroot coulis

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

Homemade Chicken Liver Parfait
Salad & sweet tomato chutney
Friday, Saturday & Boutique offer included

Pearls of Mixed Melon & Strawberries
Champagne sorbet, fresh mint
Friday, Saturday & Boutique offer included

Melon & Green Grape Terrine
Lavender & honey crème fraiche & strawberry sorbet

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

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

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

Scottish Smoked Salmon
Diced shallots, capers & lamb's lettuce, wedge of lime

Chicken Caesar Salad

Half a Lobster Thermidor
Served in its shell, mustard & Brandy cream glazed with cheese

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

SOUP

£4.80

Friday, Saturday & Boutique offer included

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

Tomato & Basil
Carrot & Coriander
Leek & Potato
Minestrone
Pea & Ham

If you have a food allergy, intolerance or sensitivity, please tell us one week prior to the wedding. Some items may include nuts, allergy menu on request.

MAIN COURSE

Roast Sirloin of Beef £ 16.25

Hand carved with chef's Yorkshire pudding, red wine jus

Roast Leg of English Lamb £ 15.65

Hand carved & served in thyme & redcurrant jus

Friday, Saturday & Boutique offer included

Chicken Supreme £ 14.55

Pan fried & served with a choice of sauces

Chasseur - tomatoes, mushroom, tarragon & red wine

Smoked bacon, shallot & tarragon

Forestiere: mushrooms & bacon

Veronique: cream, white wine & green grapes

Honey & Mustard glaze with sage gravy

Friday, Saturday & Boutique offer included

Welsh Rack of Lamb £ 17.30

Dijon mustard & rosemary crust, red wine reduction

Char grilled 8oz Sirloin Steak £18.30

Portobello mushroom, balsamic glazed cherry vine tomatoes,
horseradish creme fraiche

Prime 8oz English Fillet Steak £ 21.00

Chargrilled & served with either peppercorn,
Diane or red wine sauce

Crispy Half Roast Duckling £ 17.30

Orange & Grand Marnier sauce

Pan Fried Breast of Guinea Fowl £ 15.65

Served on rosemary sweet pomme puree, mushroom,
bacon & silver skin onion sauce

Pork Loin steak £ 15.65

Char grilled & served with cinnamon spice apple compote,
apple & Calvados sauce

FISH INTERMEDIATE

Paupiette of Lemon Sole £ 7.00

Steamed in champagne with a mange tout cream sauce

Grilled Sea Bass £ 10.00

Topped with pink prawns, clams & capers, white wine & anise infused cream sauce

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POTATOES

Chive & Minted New Potatoes £ 1.20

Duck Fat Roasted Potatoes £ 1.20

Tarragon & Shallot Parmentier Potatoes £ 1.75

Creamy Gratin Dauphinoise £ 2.00

Spring Onion Croquettes £ 1.20

Cheddar Cheese & Chive Marquise Potato £ 2.20

VEGETABLES

Orange & Cumin Vichy Carrots £ 1.50

Baton Carrots with Coriander £ 1.50

Broccoli Hollandaise £ 1.60

Cauliflower Cheese £ 2.00

French Green Beans £ 1.75

Mange Tout £ 2.25

Roasted Honey Parsnips (Winter only) POA

Petit Pois & Silverskin Onions £ 2.25

Roasted Carrots & Parsnips (Winter only) POA

Baby Corn & Sweet Mixed Peppers £ 2.25

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

Friday, Saturday & Boutique offer included

VEGETARIAN MENU

Creamy Mushroom & Vegetable Carbonara
homemade garlic bread

Char Grilled Vegetable Lasagne
cheese sauce

Mediterranean Vegetable Tian
topped with goat's cheese, tomato sauce

Creamy Wild Mushroom & Asparagus Risotto
Parmesan shavings & basil pesto

All priced as per your chosen main dish.

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DESSERT

£ 6.50

Sticky Toffee Pudding
Caramel sauce

Friday, Saturday & Boutique offer included

Baked White Chocolate Cheesecake
Toffee sauce

Friday, Saturday & Boutique offer included

Panacotta
Seasonal compote

French Apple Tart
Vanilla ice cream

Tiramisu
Ladyfingers dipped in coffee, layered with mascarpone cheese, and flavoured with cocoa.

Friday, Saturday & Boutique offer included

Dark Chocolate Tart
Clotted cream

Trio of Desserts £1.50 supplement

Please select three:

Lemon Posset

Tiramisu

Sherry Trifle

Apple Crumble

Sticky toffee Pudding

Chocolate marquise

Artisan Cheese Selection

3 cheeses with celery, grapes & biscuits

COFFEE

Coffee & Mints £ 2.25

Friday, Saturday & Boutique offer included

Coffee & Chocolates £ 2.50

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EVENING RECEPTION MENUS

BY HAND

£8.50

Choose 2 of the following:

Pork & Chorizo Burgers with fried onions, green chilli mayonnaise & sweet corn relish

Beef Burgers with fried onions & tomato & red pepper relish

Cajun Spice Chicken Breast on focaccia with tomatoes, Iceberg lettuce & mango chutney mayonnaise

Pulled Pork Bap with coleslaw

Ploughman's Platter – English Stilton & Cheddar cheeses, pork pie & sausage rolls with piccalilli & sweet tomato chutney

Continental Meat Platter: Selection of cooked meats & antipasti with salads & bread selection

Ribs, Wings, Bangers & Wedges – all marinated & glazed & served with coleslaw

BUFFET MENU

£8.50

Vegetable Samosa
with lime pickle

Mini Onion Bhajis Raita

King prawns in filo
with sweet chilli dip

Sticky BBQ Chicken Drumsticks

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

Chinese vegetable spring rolls
with Hoi sin dipping sauce

Honey & Mustard Glazed
Cocktail Sausage

Cajun mini Chicken Bites
Mango Mayonnaise

Homemade mini sausage
apple & sage rolls

Mini salmon bites with
homemade tartar sauce
Lamb Khofta
with Cucumber & mint

SIDES ORDERS

Cajun spiced or garlic & herb potato wedges £3.00

Mixed Salad £3.00

French Fries £3.00

Garlic Bread £1.75

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please tell us one week prior to the wedding. Some items
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BUFFET MENU

GRAND CARVED BUFFET

£ 46.00

(A Minimum of 50 Covers)

Your choice of £ 6.50 starter from the Banqueting Menu

A Pyramid of Prawns & Langoustines

Chaud Froid of Chicken

Dressed Salmon

Fillet of Beef Wellington

Honey Roast Ham on the Bone

Studded with Cloves

Roast Glazed Turkey

New Potatoes (served hot)

Rice & Mixed Pepper Salad

Waldorf Salad

Green Salad

Tuna Pasta & Sun-dried Tomato Salad

Homemade Bread

Your Choice of Sweet from the Banqueting Menu

Coffee & Mints

DECORATED BUFFET

£ 36.00

Your choice of £ 6.50 starter from the Banqueting Menu

Decorated Salmon

Sliced Chicken Breast

Glazed Sirloin of Beef

Honey Roast Ham

Breast of Turkey

Goat's Cheese & red Onion Tartlet (served hot)

Homemade Sausage Roll (served hot)

Chipolata Sausages (served hot)

New Potatoes (served hot)

Mixed Salad

Rice Salad

Coleslaw Salad

Waldorf Salad

Homemade Bread

Your Choice of Sweet from the Banqueting Menu

Coffee & Mints

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CANAPES & RECEPTION DRINKS

RECEPTION DRINKS

Prosecco
£4.00

Champagne & Strawberries
£ 6.70

Bucks Fizz
Champagne & fresh Orange Juice
£ 6.45

Champagne Lemon Cocktail
Champagne, Peach Schnapps & Bitter Lemon
£ 7.15

Kir Royale
Creme de Cassis with Champagne
£ 7.15

Pimms
with Lemonade, Strawberries & Mint
£ 4.35

Hot Mulled Red Wine
A Winter Warmer with Cloves, Brandy & Spices
£ 4.65

White Wine Punch
£ 4.35

Non Alcoholic Fruit Punch
£ 3.10

Sparkling Wine Bucks Fizz
£ 5.10

House Wine
£3.65

CANAPES

A Selection of 3 per person £3.95

Creamed goat's cheese, onion marmalade mini
Bruschetta

Smoked salmon cream cheese, asparagus
spear blinis

Tiger prawn lemon mascapone & caviar en crouete

Thai style mini fishcakes - sweet chilli dip

Vegetable mini Spring rolls - hoi sin sauce

Spicy shredded beef on spoons

Smoked bacon & cheese mini quiche

Baby new potato halves filled with petit ratatouille,
Mornay glaze

Additional Canapes sold at £1.25

Sweet Shop Selection

Instead of the traditional canapes
try a mixed selection of
'sweet shop' sweets,
presented in bowls to complement
your reception drink
£ 0.60 per person

Crisps & Nuts

£ 0.60 per person

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please tell us one week prior to the wedding. Some items
may include nuts, allergy menu on request.

WINE LIST

CHAMPAGNE & SPARKLING WINE

THE BRIDGE HOTEL
Champagne Brut N.V
£38.00

THE BRIDGE HOTEL
Pink Champagne N.V
£45.00

MOET & CHANDON
Brut Imperial N.V
£55.00

VEUVE CLIQUOT
Yellow Label Brut N.V
£60.00

BOLLINGER SPECIAL CUVÉE NV
£65.00

LAURENT PERRIER ROSE
£75.00

DOM PERIGNON 2003
£200.00

PROSECCO CHARDONNAY
ASTORIA LOUNGE
(Sparkling Wine)
£24.00 Bottle

PROSECCO PINOT NERO
ASTORIA LOUNGE ROSE
(Sparkling Pink Wine)
£24.00

WHITE WINE

CHABLIS VRIENAUD 2014
(France)
£28.00

MURPHY'S CHARDONNAY
(Australian)
£19.75

BLADEN MARLBOROUGH
SAUVIGNON BLANC
(New Zealand)
£26.00

PINOT GRIGIO SOPRANO
(Italy)
£21.00

SOL DE ANDES SAUVIGNON BLANC
(Chile)
£20.00

CUVÉE JEAN PAUL
SYRAH & GRENACHE
(Australia)
£19.00

ROSE WINE

CUVÉE JEAN PAUL
SYRAH & GRENACHE
£19.00

PINOT GRIGIO ROSE SOPRANO
(Italy)
£21.00

RED WINE

BASCANO ESTATE MARLBOROUGH
PINOT NOIR
(New Zealand)
£26.00

LE TENCA MERLOT
(Chile)
£20.00

RIOJA CRIANZA AZABACHE
(Spain)
£21.00

FLEURIE CLOS DE LA ROILETTE
(France)
£28.00

CUVÉE JEAN PAUL
SYRAH & GRENACHE
£19.00

All Bottles are 75 cl in size
All Prices are inclusive of VAT Prices subject to increase.
All vintages Subject to Availability

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



THE BRIDGE HOTEL

FRIDAY WEDDING

For 40 Adult 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 marked with " " with in the menu inserts.

EVENING GUESTS

Bacon Baps or Brie & Cranberry Baps (Vegetarians)

ALSO INCLUDED

Civil Marriage in the Restaurant 4.00pm (2.00pm available, £650.00 room hire)

The services of a Toastmaster for the day

Accommodation for The Bride & Groom

Cake Stand & Knife

Cream Linen Table cloths & napkins

Additional Whiteside Suite £400.00 Room Hire

2016: £2400 (Excluding Jan, Feb & Nov) £2200 (Jan, Feb & Nov only) £60.00 per extra day guest £6.50 per evening guest

2017: £2600 (Excluding Jan, Feb & Nov) £2400 (Jan, Feb & Nov only) £65.00 per extra day guest £7.50 per evening guest

2018: £2800 (Excluding Jan, Feb & Nov) £2600 (Jan, Feb & Nov only) £70.00 per extra day guest £8.50 per evening guest

SATURDAY WEDDING

For 60 Adult Guests (Minimum)
Includes

DRINKS

Reception Drink 1 Glass of Sparkling Prosecco

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 marked with " " with in the menu inserts enclosed.

EVENING GUESTS

Bacon Baps or Brie & Cranberry Baps (Vegetarians)

ALSO INCLUDED

Civil Marriage in the Restaurant 4.00pm
(2.00pm available, £650.00 room hire)
The services of a Toastmaster for the day
Accommodation for The Bride & Groom
Cake Stand & Knife
Cream Linen Table cloths & napkins

Additional Whiteside Suite £400.00 room Hire

2016: £3700 (Excluding Jan, Feb & Nov) £3500 (Jan, Feb & Nov only) £60.00 per extra day guest £6.50 per evening guest
2017: £3900 (Excluding Jan, Feb & Nov) £3700 (Jan, Feb & Nov only) £65.00 per extra day guest £7.50 per evening guest
2018: £4100 (Excluding Jan, Feb & Nov) £3900 (Jan, Feb & Nov only) £70.00 per extra day guest £8.50 per evening guest

Boutique Wedding

£4995.00

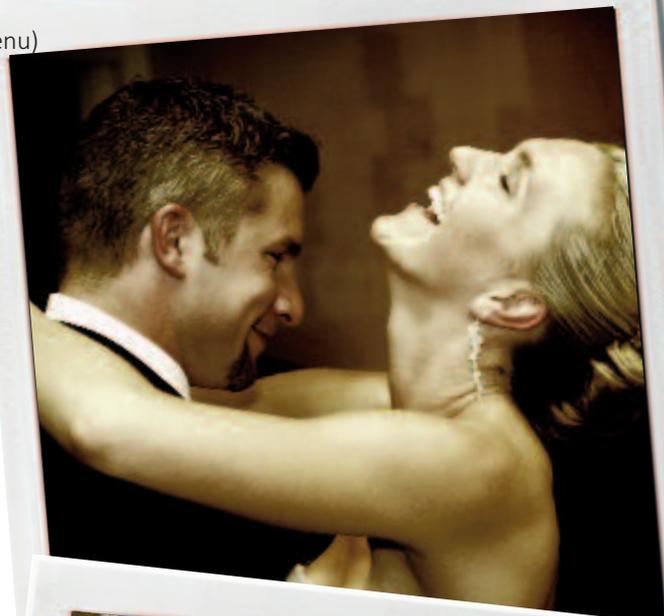
- Boutique wedding package includes: 40 Adult guests
- Reception drinks of Prosecco for 40 Adult guests
- 3 course wedding breakfast for 40 Adult guests
- 2 glasses of house wine with the meal
(upgrade to 3 for £2.75 per person)
- Toast drinks of Prosecco for 40 Adult guests
- Evening buffet for 80 guests (Choose 4 items from evening buffet menu)
- 40 chair covers, & bows (Dressed2 Impress)
- Flowers for 5 tables (Prestbury Flowers)
- Bridal party flowers (Prestbury Flowers)
- Photography – an album of 20 images (Dawber Photography)
- Wedding cake (Yvonne's Cakery)
- The Services of a toastmaster (Ken Hollet)
- A pianist for your drinks reception (Guy Porteous)
- Wedding car (Horgans Limousines)
- DJ & disco (M.L.Events)
- Overnight accommodation for the bride & groom
- Ivory table linen & co-ordinating napkins

Additional Day Guests £60.00 per person
Additional Evening Guests £8.50 per person

Additional £400.00 Room Hire when booking

Civil Ceremony	4.00pm F.O.C.
	2.00pm £650.00
	12.00pm £650.00

Available Sunday - Friday



THE BRIDGE HOTEL