



CHRISTMAS

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AND A BOTTLE OF RUM
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THE BRIDGE

FESTIVE MENU 2018

2 courses - £28

3 courses - £32

STARTERS

Home-made Root Vegetable Soup

Roasted Sweet Potato and Butternut Tart (V and Ve)

Salmon Gravlax

with fennel and radish citrus salad

Chicken Liver Parfait

with apricot chutney and toasted brioche

Breaded Camembert

with cranberry sauce and mixed leaf salad

MAINS

Suffolk Turkey

with all the traditional trimmings

8oz Ribeye Steak,

dauphinoise potatoes served with watercress and peppercorn brandy sauce (+5)

Field Mushroom Wellington

with a creamy porcini sauce and all the trimmings (V)

Roasted Cauliflower

with roast potatoes, root vegetables, Brussel sprouts and gravy (V and Ve)

Pan Fried Trout

with beetroot puree, samphire served with a beurre noisette and caper sauce

PUDDING

Christmas Pudding

with brandy sauce and Christmas pudding ice-cream

Festive Crumble

served with a toffee fudge ice-cream

Chocolate Brownie

with a raspberry sauce and vanilla ice-cream

(Vegan brownie option also available)

Cheese Board

Oxford blue, Butler's Secret Mature cheddar, Somerset Brie
quince jelly, mixed biscuits and grapes (+£3)

Includes crackers and mini mince pies

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CHRISTMAS DAY 2018

£80 per person

Glass of Champagne

STARTERS

Beetroot Cured Salmon Gravlox
with fennel and radish citrus salad

Twice-baked Goat's Cheese Soufflé
with chicory salad

Home-made Roasted Celeriac Soup

Chicken Liver Parfait
with port jelly and toasted brioche

Wild Mushroom Risotto
served with Truffle oil and coriander cress

MAINS

Suffolk Turkey
with all the traditional trimmings

8oz Fillet Steak,
foie gras, dauphinoise potatoes and a watercress
and peppercorn brandy sauce

Field Mushroom Wellington
with a creamy porcini sauce and all the trimmings (V)

Roasted Cauliflower
with roast potatoes, root vegetables, brussel sprouts
and gravy (V and Ve)

Gremolata Crust Salmon Fillet
watercress vellouté, braised baby fennel served with beurre blanc

PUDDING

Christmas Pudding
with brandy sauce and Christmas pudding ice-cream

Festive Crumble
served with a toffee fudge ice-cream

Chocolate Brownie
with a raspberry sauce and vanilla ice-cream
(Vegan brownie option also available)

Cheese Board
Oxford blue, Butler's Secret Mature cheddar, Somerset Brie
quince jelly, mixed biscuits and grapes (+£3)

Includes crackers and mini mince pies and truffles

KINDLY NOTE, BOOKING IS ESSENTIAL FOR CHRISTMAS DAY



Merry Christmas

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THE BRIDGE

T H E B R I D G E I N B A R N E S . C O . U K

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