

Christmas

at the
THE BRIDGE

2019

FESTIVE MENU

2 courses - £32

3 courses - £35

STARTERS

Roasted Celeriac, Hazelnut & Truffle Oil Soup *(V)*

Roasted Sweet Potato & Butternut Tart *(V & Ve)*

Smoked Salmon Gravavlax
with fennel and radish citrus salad

Duck Liver Parfait
with apricot and orange chutney and toasted brioche

Deep-fried Somerset Brie
with cranberry sauce and mixed leaf salad

MAINS

Suffolk Turkey
served with all the trimmings, cranberry sauce and gravy

10oz Fillet of Rump
with Pont Neuf potatoes and a peppercorn and brandy sauce with mixed salad (+£5)

Mushroom & Butternut Squash Wellington
with creamy porcini sauce and all the trimmings *(V)*

Roasted Cauliflower
with root vegetables, braised red cabbage and vegan gravy

Pan-fried Cod Loin
with Jerusalem artichoke puree, braised fennel and red wine jus

PUDDINGS

Christmas Pudding
with brandy sauce and vanilla ice cream

Festive Apple and Cinnamon Crumble
served with toffee fudge ice-cream

Chocolate Brownie
with 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 & mini mince pies

CHRISTMAS DAY

£85 per person

Glass of Champagne

STARTERS

Roasted Celeriac, Hazelnut & Truffle Oil Soup *(V)*

Beetroot Cured Salmon Gravavlax
with fennel and radish citrus salad

Twice-baked Stilton Cheese Souffle
with chicory and pear salad

Duck Liver Parfait
with orange and apricot chutney and toasted brioche

King Prawns & Avocado Cocktail
served with Marie Rose sauce

MAINS

Suffolk Turkey
served with all the trimmings, cranberry sauce and a red wine jus

7oz Fillet Steak
foie gras, dauphinoise potatoes, Madeira sauce and salad

Mushroom & Butternut squash Wellington
with creamy porcini sauce and all the trimmings *(V)*

Roasted Cauliflower
with root vegetables, braised red cabbage and vegan gravy *(V & Ve)*

Salmon and Spinach En-croute
with sautéed new potatoes and a chive beurre blanc sauce

PUDDINGS

Christmas Pudding
with brandy sauce and vanilla ice cream

Festive Apple and Cinnamon Crumble
served with toffee fudge ice cream

Chocolate Brownie
with 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, truffles & coffee

KINDLY NOTE, BOOKING IS ESSENTIAL FOR CHRISTMAS DAY



THE BRIDGE

thebridgeinbarnes.co.uk

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