

## TUESDAY 24TH DECEMBER CHRISTMAS EVE LUNCH

The restaurant will offer a set menu of three courses, with four choices per course. £49 per person for 3 courses or £42 for 2 courses, including tea or coffee.  
**£25 per child under 12, for 2 courses** (smaller portions of the above).

A credit card number will be required to secure your booking. Your numbers need to be confirmed three weeks before the day.

The lounge and bar menu will be available in the rest of the hotel, the bar open until 11pm as normal.

## TUESDAY 24TH DECEMBER CHRISTMAS EVE DINNER

**Roast parsnip & apple soup** with a parsnip crisp and sourdough bread

**Whipped goats' cheese** with beetroot purée, toasted pumpkin seeds, salt-baked beetroot and melba toast

**Braised oxtail ravioli** with pickled shallots and horseradish cream

**Char-grilled king prawns** with samphire and garlic butter

**Braised rib of beef** with confit potato, maple roasted carrots, tenderstem broccoli and red wine jus

**Pan-fried fillet of seabass** with Romesco purée, sautéed potatoes, samphire and black olive salsa verde

**Squash, spinach and ricotta pithivier** with spinach purée, sautéed potatoes and crispy & curly kale

**Pan-fried duck breast** with dauphinoise potato, spiced squash purée, pak choi and cranberry & pomegranate salsa

**Salted caramel and dark chocolate tart** with raspberrry ice cream

**Apple & blackberry crumble** with spiced ginger ice cream

**Roasted pineapple** with coconut sorbet and pink peppercorn salsa

**British cheese from Neal's Yard Dairy** with twice baked crackers, grapes, celery and quince jelly

**Tea or coffee** with chocolate truffles

Please let us know of any dietary requirements.

**£65 per person, 3 courses and coffee**  
**£30 per child under 12, for 2 courses** (smaller portions of the above)

A credit card number will be required to secure your booking. Your numbers need to be confirmed three weeks before the day – and we will take full non-refundable payment at that point.

## WEDNESDAY 25TH DECEMBER CHRISTMAS DAY LUNCH

**Charles Heidsieck Champagne** or Elderflower Fizz on arrival

**Charcuterie, olives, almonds and cheese straws and sourdough bread**

**Wild mushroom soup** with truffle oil and garlic croutons

**Uig Lodge smoked salmon & king prawn salad** with avocado and roasted piquillo pepper salsa

**Smoked duck & chicken terrine** with whisky, cranberry & pistachio, with bacon jam and sourdough toast

**Jerusalem artichoke & caramelised onion tart** with red wine poached pear and toasted walnuts

**Traditional Norfolk bronze turkey** with chestnut stuffing, roast potatoes, chipolatas, roasted parsnips & carrots, Brussel sprouts, cranberry & orange sauce, bread sauce and turkey gravy

**Beef fillet mignon** with black garlic emulsion, braised chard, dauphinoise potatoes and tenderstem broccoli

**Pan-fried fillet of halibut** with clam and brown butter sauce, samphire, lemon & dill crushed new potatoes and tenderstem broccoli

**Mushroom & spinach Wellington** with chestnut stuffing, roast potatoes, roasted parsnips & carrots, Brussel sprouts, cranberry & orange sauce, bread sauce and vegetable gravy

**Old Bridge Christmas pudding** with brandy butter and brandy sauce

**Orange crème brûlée** with blackberry sorbet

**Chocolate & cherry tart** with black cherries & cherry ripple ice cream

**Three British cheeses from Neal's Yard Dairy** with biscuits and quince jelly

**Tea or coffee** with petit fours

Please let us know of any dietary requirements.

**£175 per person**  
We have a number of informal tables available to book in our lounge & bar at a discounted price of £135 per person.

**Bookings taken from 12 to 2.30pm**

**Menu for children under 12 years old - £79.50**  
(Infants not eating will be charged at £25 per seat)

**Roast tomato soup**

**Roast turkey**, with all the trimmings

**Selection of ice creams; or chocolate brownie with ice cream**

We require full payment when you book; your places are not confirmed until the payment has been processed. Bookings are non-refundable.

The Mallard Room is a small private room just off the main restaurant which can be booked for up to 8 people - room hire charge £120.

In the evening there is a light meal for residents only.

## THURSDAY 26TH DECEMBER BOXING DAY LUNCH & DINNER

**Roasted parsnip & apple soup** with a parsnip crisp and sourdough bread

**Smoked mackerel pâté** with cucumber & dill ribbons and toasted sourdough

**Pear carpaccio** with quince purée, maple roasted quince, candied walnuts and rocket

**Ham hock, leek & apricot terrine** with apple and onion chutney and toasted sourdough

**Beetroot & pumpkin seed arancini** with roasted piquillo pepper purée, shaved parmesan and watercress

**Parma ham** with truffled egg mayonnaise, pickled shallots and balsamic reduction

**Roast English dry-aged sirloin of beef** with roast potatoes, Savoy cabbage, Chantenay carrots, Yorkshire pudding & horseradish

**Fillet of chalk stream trout** with lemon & dill crushed potatoes, spiced carrot purée and tenderstem broccoli

**Fish and chips – fillet of cod** with triple-cooked chips, tartare sauce and smashed minted peas

**Confit duck leg** with chorizo and cannellini bean cassoulet, parmesan croquette and crispy kale

**Roasted pork belly** with dauphinoise potatoes, roasted carrots, Savoy cabbage, apple sauce and crackling

**Root vegetable wellington** with roast potatoes, squash purée, crispy & curly kale and vegetable gravy

All served with roasted root vegetables

**Orange crème brûlée** with blackberry sorbet

**Apple & blackberry crumble** with ginger ice cream

**Sticky toffee pudding** with toffee sauce and vanilla ice cream

**Lemon tart** with crème fraîche and berry compote

**Red wine poached pear** with fruit compote and Chantilly cream

**British cheeses from Neal's Yard Dairy** with twice-baked crackers, grapes, celery and quince jelly

**Tea or coffee** with homemade biscotti

Please let us know of any dietary requirements.

**£55 per person, for 3 courses**  
**£30 per child under 12, for 2 courses** (smaller portions of the above)

Bookings taken between 12pm and 8pm

A credit card number will be required to secure your booking. Your numbers need to be confirmed three weeks before the day – and we will take full non-refundable payment at that point.

**Boxing Day afternoon**

We are only serving tea and drinks to residents.

## TUESDAY 31ST DECEMBER NEW YEAR'S EVE DINNER DANCE

A black-tie dinner party with dancing. Our most glamorous event of the year, and one that always sells out early, so please do book in good time. We will have both a Scottish piper and fireworks at midnight. Carriages to be booked for 1.30am.

**Charles Heidsieck Champagne** with canapés; Smoked salmon blinis; breaded king prawns with lime mayonnaise; Gruyère cheese croquettes; smoked duck & beetroot; honeyed-chicken skewers

**Appetiser: Langoustine bisque** with rouille and croutons

**Beef carpaccio with truffled egg, rocket and shaved parmesan**

**Roasted shoulder of lamb** with confit potatoes, Chantenay carrots, tenderstem broccoli & minted red wine jus

**Salted caramel and chocolate tart** with macerated cherries & cherry ripple ice cream

**Tea or coffee** with petit fours

Please let us know of any dietary requirements.

**£175 per person**

**Champagne from 6.45pm, to dine from 7.15pm**  
**Everyone will be on tables of 10, please specify if there are any other people you want to sit with.**

We require full payment when you book; your places are not confirmed until the payment has been processed. Bookings are non-refundable.

Bedrooms are available at our normal rates. For all Christmas and New Year's Eve bedroom bookings, full payment is required to confirm the booking.

**Please note we are open as normal for NEW YEAR'S EVE LUNCH.**

## WEDNESDAY 1ST JANUARY 2025 NEW YEAR'S DAY LUNCH & DINNER

**Roasted celeriac soup** with a hazelnut crumb and sourdough bread

**Char-grilled king prawns** with samphire and garlic butter

**Buffalo mozzarella** with beetroot purée, salt-baked beetroot and candied walnuts

**Chicken & wild mushroom terrine** with onion jam, pickled enoki mushrooms and toasted sourdough

**Air-dried bresaola** with pickled vegetables, shaved parmesan and melba toast

**Roasted cauliflower** with spiced cauliflower purée, pomegranate and salsa verde

**Roast English dry-aged sirloin of beef** with roast potatoes, Savoy cabbage, Chantenay carrots, Yorkshire pudding & horseradish sauce

**Mushroom & spinach Wellington** with roast potatoes, squash purée, crispy & curly kale and vegetable gravy

**Roasted pork belly** with dauphinoise potatoes, roasted carrots, Savoy cabbage, apple sauce and crackling

**Fish and chips – fillet of cod** with triple-cooked chips, tartare sauce and smashed minted peas

**Lemon & garlic roasted chicken breast** with parmesan croquettes, wilted curly kale and mushroom sauce

**Pan-fried fillet of hake** with sautéed new potatoes, samphire, wilted spinach and shrimp & white wine cream sauce

All served with roasted root vegetables

**Orange crème brulée** with blackberry sorbet

**Apple & blackberry crumble** with ginger ice cream

**Sticky toffee pudding** with toffee sauce and vanilla ice cream

**Lemon tart** with crème fraîche and berry compote

**Red wine poached pear** with fruit compote and Chantilly cream

**British cheeses from Neal's Yard Dairy** with twice baked crackers, grapes, celery and quince jelly

**Tea or coffee** with homemade biscotti

Please let us know of any dietary requirements.

**£55 per person, for 3 courses**  
**£30 per child under 12, for 2 courses** (smaller portions of the above)

Bookings taken between 12pm and 8pm

A credit card number will be required to secure your booking. Your numbers need to be confirmed three weeks before the day – and we will take full non-refundable payment at that point.

Note our special bargain rates for bedrooms tonight!

## STAYING AT THE OLD BRIDGE FOR CHRISTMAS

Our special Christmas package is inclusive of:

Accommodation on 24th and 25th December, with full English breakfast. Champagne and canapés reception on Christmas Eve. Christmas Eve dinner. Christmas Day lunch. Tea and light supper on Christmas Day.

**£440 per person** staying in a Small Double Room.

**£495** Double. **£540** Four Poster.

**£450** for single occupancy in single room.

Children: extra beds in parents' room £25 B&B per night.

**Boxing Day:** add a third night to your package for just **£110 per person, dinner bed & breakfast in a Small Double** £120 Double. **£140** Four Poster.

For all Christmas and New Year's Eve bedroom bookings, full payment is required to confirm the booking, which is non-refundable. The Christmas package is not available online.

## CHRISTMAS BARGAIN BREAKS 27TH-30TH DECEMBER; 1ST-4TH JANUARY

Take a stress-free break after Christmas and take advantage of our excellent offer:

**HALF PRICE BEDROOMS** (based on normal 'rack rate') if you have dinner with us.

**£95 for a small double room, including breakfast.**

**Double Room £110. Large Four Poster £130.**

A deposit of the room price is required to confirm the booking and is non-refundable. There is a minimum £40 per person spend on food.

Please ring or book online where the rates are clearly shown.

## FESTIVE MENU - RESTAURANT

Available Monday - Saturday from 25th November to 23rd December & 27th - 30th December.

**Roasted celeriac soup** with truffle oil and toasted hazelnuts

**Pear carpaccio** with quince purée, maple roasted quince and candied walnuts

**Char-grilled king prawns** with samphire and garlic butter

**Ham hock, leek and apricot terrine** with apple & onion chutney and toasted sourdough

**Traditional roast turkey** with chestnut stuffing, chipolata, roast carrots & parsnips, roast potatoes, Brussel sprouts, cranberry & orange sauce and gravy

**Braised featherblade of beef** with rosti potato, sautéed mushrooms and tenderstem broccoli

**Pan-fried seabream** with cauliflower purée, crushed new potatoes, braised chicory with smoked bacon and thyme

**Squash, spinach and ricotta pithivier** with spinach purée, sautéed potatoes and crispy & curly kale

**Christmas pudding** with brandy butter and brandy sauce

**Orange crème brûlée** with blackberry sorbet

**Salted caramel and dark chocolate tart** with raspberry ice cream

**Two British cheeses** from Neal's Yard Dairy with biscuits and quince jelly

**Tea or coffee** with homemade biscotti

Please let us know of any dietary requirements.

**£45 per person**

For tables in the restaurant, we ask for credit card details to secure your booking. Parties of more than 10 may be on more than one table; and groups above 15 will be asked to provide a pre-order.

## FESTIVE MENU - PRIVATE ROOMS

The festive menu as above is available in a private room at a cost of **£55 per person**, which includes a glass of Prosecco and smoked salmon blinis on arrival, plus crackers and streamers. (or £60 with a glass of Charles Heidsieck Champagne instead of Prosecco).

**Private Rooms - room hire charges vary, depending on numbers.**

**The Dining Room** - an impressively beautiful private room for up to 60 people (minimum 20).

**The Mallard Room** - a small private room for 6-8 people.

**The Restaurant** - can be hired privately for minimum 80.

For private room hire we require a non-refundable deposit of the room hire charge to take the booking; we then require full payment of the balance 4 weeks before the event, this is also non-refundable.

## CHRISTMAS PARTIES WITH MUSIC

Hire our riverside event space for a Christmas party with music and dancing until midnight. Explore the option of having dinner beforehand in one of our private rooms.

Please enquire and we can go through the options to best suit your party needs.

## FESTIVE AFTERNOON TEA

**Festive Afternoon Tea** is available from 25th November-23rd December. Classic or savoury option available at £27 per person - it does require you to book in advance.

## HOTEL AND SHOP OPENING TIMES

We are open every day as normal except:

**Christmas Eve** - hotel and Bottle Shop open all day as normal, we are offering set lunch and dinner menus.

**Christmas Day** - hotel only open for residents and lunch guests. Bottle Shop closed.

**Boxing Day** - hotel open for lunch and dinner, but we will not be serving coffees or snacks. Shop open until 6pm.

**New Year's Eve** - hotel open as normal at lunchtime but will close from 4pm, ticket holders only from 6.45pm. Bottle Shop open until 6pm.

**New Year's Day** - hotel open for lunch and dinner, but we will not be serving coffees or snacks. Shop open until 6pm.

**Sunday 5th January** - closed from 5pm for our staff party, last food orders 3pm.

## CHRISTMAS GIFTS FROM THE BOTTLE SHOP

**Wine tasting cards** - just £12 for a tasting card which gives you £14 of sampling of fine wines in our wine shop.

**Gift Vouchers** - for use in the shop or hotel (£10, £25 & £50 vouchers. Also available to buy online).

Dinner, bed & breakfast vouchers - treat someone to the ultimate Old Bridge experience, from £240.

**Christmas hampers** - tailored to your choice.

**Miscellanea** - 'Open-Up' Wine glasses; Christmas Gnomes; Christmas Fairies and other decorations; Brew-project Coffee; Jam & Marmalade; Pump Street chocolate; Old Bridge cricket ball key rings; corkscrews and much more.

**Wine - an eclectic range with the best personal advice and service;** just come into the shop at any time.

Mixed cases at discounted prices; or tailor-made to your requirements for corporate gifts.

**Delivery** before Christmas to any address UK mainland is guaranteed, for any order placed by 11th December.

Ring 01480 458410 or email [wine@huntsbridge.co.uk](mailto:wine@huntsbridge.co.uk) to discuss.



# THE OLD BRIDGE

## HUNTINGDON

# CHRISTMAS AND NEW YEAR 2024/25

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