



THE BRIDGE, PRESTBURY

CHRISTMAS DAY MENU

ADULTS £110 | CHILDREN £50 - THREE COURSES

TO START

White Velvet Soup

Truffle Oil Creme Fraiche, Foccaccia (V,VEA)

Chicken and Apricot Terrine

Ciabatta Croute (GFA)

Caramelised Goats Cheese Tart

Fig and Walnut Salad (GF, V)

White Crab & Prawn Bloody Mary Cocktail

Granary Bread (GFA)

MAINS

Butter Roasted Turkey

Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing, Pigs in Blankets, Pancetta Brussel Sprouts (GFA)

Fillet of Beef

Fondant Potato, Seasonal Greens, Red Wine Jus, Crispy Kale (GF)

Parmesan Crusted Salmon Fillet

Fondant Potato, Creamed Leeks (GFA)

Butternut Wellington

Chestnut Mushrooms, Butternut Squash (V, VEA)

DESSERTS

Christmas Pudding

Crème Anglaise, Redcurrants (VEA)

Mince Pie Cinnamon Eton Mess (VEA)

Dark Chocolate Brownie

Kirsch Chocolate Mousse, Clotted Cream (GFA)

Cheese Course

Three British Cheeses, A Selection of Crackers, Quince, Celery, Apple Chutney (GFA)

*Denotes dishes that can be altered for gluten free or vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request.
Please be aware that all our dishes are prepared in kitchens where nut and gluten are present.





Children's CHRISTMAS DAY MENU

£50 PER CHILD

STARTER

Roasted Tomato Soup Bread, Butter (V)

Hummus Pitta Bread (V)

Garlic Bread Cheddar Cheese (GFA)

MAIN

Tomato Linguini Parmesan, Garlic Bread (V)

Mini Roast Turkey Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing, Pigs in Blankets, Pancetta Brussel Sprouts, Gravy (GFA) or Mini Butternut Wellington (V)

Beef Burger Fries, Garden Peas (GFA)

Chicken Strips Fries, Garden Peas

DESSERT

Christmas Pudding (V)

Brownie Vanilla Ice Cream (V)

Selection of Ice Creams

Selection of Sorbet (VE)

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THE BRIDGE, PRESTBURY

FESTIVE PARTY MENU

TO START

Roasted Tomato Soup
Creme Fraiche, Basil Oil (V)

Chicken Liver Parfait
Ciabatta Croute, Apple & Cinnamon Chutney (GFA)

Goats Cheese & Caramelised Onion Tartlet
Rocket & Balsamic (V)

White Crab & Prawn Bloody Mary Cocktail
Granary Bread (GFA)

MAINS

Roast Turkey
Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing,
Pigs in Blankets, Pancetta Brussel Sprouts, Gravy (GFA)

Feather Blade of Beef
Mashed Potato, Seasonal Greens, Red Wine Jus (GF)

Lemon Crumbed Salmon Fillet
New Potatoes, Tenderstem Broccoli, Lemon Butter Sauce (GFA)

Vegetable Nut Roast
Roast Potatoes, Honey Roast Carrots, Parsnips, Brussel Sprouts,
Gravy (GFA)

DESSERTS

Christmas Pudding
Crème Anglaise, Redcurrants (VEA)

Sticky Toffee Pudding
Clotted Cream Ice Cream, Honeycomb Shards (GFA)

Dark Chocolate & Orange Mousse (GFA)

Selection of Ice Cream or Sorbet (VEA)

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THE BRIDGE, PRESTBURY FESTIVE PARTY MENU

£30 PER TWO COURSES | £35 PER THREE COURSES

TO START

Roasted Tomato Soup
Creme Fraiche, Basil Oil (V)

Chicken Liver Parfait
Ciabatta Croute, Apple & Cinnamon Chutney (GFA)

Goats Cheese & Caramelised Onion Tartlet
Rocket & Balsamic (V)

White Crab & Prawn Bloody Mary Cocktail
Granary Bread (GFA)

MAINS

Roast Turkey
Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing,
Pigs in Blankets, Pancetta Brussel Sprouts, Gravy (GFA)

Feather Blade of Beef
Mashed Potato, Seasonal Greens, Red Wine Jus (GF)

Lemon Crumbed Salmon Fillet
New Potatoes, Tenderstem Broccoli, Lemon Butter Sauce (GFA)

Vegetable Nut Roast
Roast Potatoes, Honey Roast Carrots, Parsnips, Brussel Sprouts,
Gravy (GFA)

DESSERTS

Christmas Pudding
Crème Anglaise, Redcurrants (VEA)

Sticky Toffee Pudding
Clotted Cream Ice Cream, Honeycomb Shards (GFA)

Dark Chocolate & Orange Mousse (GFA)

Selection of Ice Cream or Sorbet (VEA)

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THE BRIDGE, PRESTBURY FESTIVE LUNCHES

£30 PER TWO COURSES | £35 PER THREE COURSES

TO START

Roasted Tomato Soup
Creme Fraiche, Basil Oil (V)

Chicken Liver Parfait
Ciabatta Croute, Apple & Cinnamon Chutney (GFA)

Goats Cheese & Caramelised Onion Tartlet
Rocket & Balsamic (V)

White Crab & Prawn Bloody Mary Cocktail
Granary Bread (GFA)

MAINS

Roast Turkey
Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing,
Pigs in Blankets, Pancetta Brussel Sprouts, Gravy (GFA)

Feather Blade of Beef
Mashed Potato, Seasonal Greens, Red Wine Jus (GF)

Lemon Crumbed Salmon Fillet
New Potatoes, Tenderstem Broccoli, Lemon Butter Sauce (GFA)

Vegetable Nut Roast
Roast Potatoes, Honey Roast Carrots, Parsnips, Brussel Sprouts,
Gravy (GFA)

DESSERTS

Christmas Pudding
Crème Anglaise, Redcurrants (VEA)

Sticky Toffee Pudding
Clotted Cream Ice Cream, Honeycomb Shards (GFA)

Dark Chocolate & Orange Mousse (GFA)

Selection of Ice Cream or Sorbet (VEA)

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FESTIVE AFTERNOON TEA

£24.95 FOR A FESTIVE AFTERNOON TEA

SAVOURY

Turkey, Stuffing & Pigs in Blanket Sandwich

Honey Roast Ham Sandwich (GFA)

Brie & Cranberry Sandwich (V)

Smoked Salmon & Cream Cheese Sandwich (GFA)

SWEETS

Scones

Christmas Yule Log Slice

Mince Pie Brownie

Carrot Cake

TEA SELECTION

Earl Grey, English Breakfast, Roibos,
Red Berry, Lemon & Ginger, Chai,
Decaffeinated Tea, Peppermint

OR

CAFETIERE COFFEE

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