

BRIDGES

FRIENDS • CONNECTIONS • FOOD

Event Menus 2026

Lunch

Starters

Wild Mushroom & Leek Soup
Vine Plum Tomato, Mozzarella & Basil Tart
Classic Prawn Cocktail, Crisp Lettuce & Marie Rose Sauce

Mains

Braised Beef in Red Wine, Smoked Bacon & Pearl Onions
Baked Fillet of Salmon Bonne Femme with Chive Sauce
Roast Loin of Pork, Sage & Onion Stuffing & Red Cabbage

Desserts

Tiramisu with Black Cherries
Homemade Sticky Date Pudding & Caramel Sauce
Glazed Lemon Tart with Blood Orange Sorbet

£25 for 2 courses

£30 for 3 courses

Dinner

Starters

Cauliflower & Stilton Soup
Duck Liver & Orange Pate with Cider Apple Chutney
Smoked Trout Mousse with Smoked Salmon & Pickled Cucumber

Mains

Roast Supreme of Chicken, Creamed Mushroom & Tarragon Sauce
Pan Fried Fillet of Sea Bream, Parmesan & Fennel Risotto
Roasted Cauliflower, Sweet Potato Falafel & Hummus

Desserts

Strawberry & White Chocolate Truffle
Lemon Posset with Shortbread Biscuit
Rich Chocolate Tart with Vanilla Cream & Honeycomb
Cheese Selection with Biscuits & Chutney

£30 for 2 courses

£35 for 3 courses

Prices include Room Hire and VAT

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.