



THE BRIDGE TAVERN'S

Christmas PARTY MENU



STARTER

Homemade carrot & coriander soup - with toasted ciabatta
Grilled goat's cheese - two slices of goat's cheese grilled on
ciabatta with fresh rocket and balsamic glaze
Chicken liver pâté - with onion chutney and toasted bread
Homemade Gravlox - slices of cured salmon with pickled
cucumber and a lemon and lime citrus dressing.

MAIN COURSE

Roast Turkey - with all the trimmings
Nut Roast - with all the trimmings
Chicken Supreme- with a white wine tarrogon sauce,
wholegrain mustard mash and winter greens
Herb-crusted salmon- with new potatoes, winter greens,
and a creamy pesto sauce

DESSERT

Homemade white and dark chocolate bread and butter pudding
Christmas Pudding with brandy sauce
Fruits of the Forest Cheesecake with shortbread biscuit
Cheese & biscuits

2 COURSE £28.95 | 3 COURSE £33.95

