

THE BRIDGE AT BRAMCOTE

FESTIVE MENU BOOKING FORM

To book please fill out the form below and return it to The Bridge bar, with your deposit OF £5 per person this will confirm your booking. Please check availability as soon as possible to avoid disappointment.



November 28th to December 23rd

(Excludes Sundays)

**3 COURSES.
£18.95**

STARTER	
PATE	
PRAWN COCKTAIL	
SOUP	

MAIN COURSE	
BEEF	
TURKEY	
SEA BASS	
NUT ROAST (V)	
CHILD	

DESSERT	
CHEESECAKE	
PANNA COTTA	
CHRISTMAS PUD	

CONTACT NAME:

CONTACT TELEPHONE NUMBER:

TIME OF BOOKING:

:

(for office use only) Total Cost :
Outstanding Balance:

Deposit Paid:



THE BRIDGE AT BRAMCOTE



FESTIVE MENU

Starters

Farmhouse Pork pate, Brioche toast, fruit chutney
 Classic Prawn cocktail, Zingy Marie Rose, brown bread
 Broccoli and Shropshire blue soup, Herb croutons (v)

Mains

Roasted topside scotch beef, Yorkshire pudding, roast potatoes, pig in blanket,
 sprouts, vegetable selection, stock gravy
 Roasted Turkey crown, sausage meat stuffing, pig in blanket crispy roasts,
 sprouts, veg, stock gravy
 Pan roasted Sea Bass fillets, Roast potatoes, buttered veg,
 lemon lime and fresh herb sauce
 Five nut roast, roast potatoes, seasoned vegetables, veg stock gravy (v)

Followed by

Terrys chocolate orange salted caramel cheesecake
 Ginger bread and mango panna cotta
 Christmas pudding and Brandy sauce

Children £9.95

Tomato soup
 Childs roast dinner
 vanilla ice cream

FUNCTION SUITE AVAILABLE, BESPOKE PACKAGES AVAILABLE