



**THE BRIDGE HOUSE
HOTEL**

CELEBRATION MENU

MONDAY TO SATURDAY 12-2:30PM/ 6-9PM

2 COURSE £21.50

3 COURSE £25.50

STARTERS

CARROT AND LEEK SOUP (GF*VG*V)

Bread roll, butter

MUSHROOMS ON TOAST (V/GF*)

Garlic mayonnaise, salad

DUO OF MELON (GF*V, VG, DF)

Berry sauce, orange twist

CRAB CAKES

Tartar sauce, salad, lemon wedge

ARDENNES PATE (GF*)

Toast, onion chutney

MAINS

**TRADITIONAL CARVERY CHOICE OF ROAST BLANDFORD TURKEY,
SUCCULENT HONEY GLAZED GAMMON, PRIME DORSET BEEF, (GF*/DF*)
OR VEGETERIAN NUT ROAST (V)**

All the trimmings, seasonal vegetables for you to choose from

GRILLED HAKE FILLET (GF*)

Creamy spinach, crushed new potatoes, fine beans

BAKED PORK LOIN (GF*)

Sautéed potatoes, apple sauce, seasonal vegetables

CREAMY RIGATONI (V)

Parmesan, garlic bread, rocket

DESSERTS

CHRISTMAS PUDDING (GF*)

Brandy Sauce

VICTORIA CAKE

Cream

CHEESECAKE

Ice-cream

MARSHMALLOW SUNDAE (GF)

Marshmallows, cookie pieces, flake, chocolate sauce

MINCE PIE & CREAM

Served with tea/coffee

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2 RINGWOOD ROAD, FERNDOWN, DORSET, BH22 9AN

(gf)-gluten free/(gf*)-can be gluten free/(v)-vegetarian

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all the ingredients. If you have a food allergy, please let us know before ordering, full allergen info is available on request.