



THE BRIDGE HOUSE
HOTEL

CHRISTMAS DAY

3 COURSE MENU

£79.95 per person

STARTERS

ROASTED PARSNIP & APPLE SOUP (V) (GF*)

Cream, sourdough bread

SMOKED CHICKEN SALAD (GF*)

Rocket salad with honey mustard dressing

DEEP FRIED BRIE WEDGES (V,GF*)

Mango sauce, baby leaves

TEMPURA KING PRAWN SKEWERS (GF*)

Tempura king prawns, seasonal leaves, lemon, sweet chilli sauce

MAINS

**TRADITIONAL CARVERY CHOICE OF DORSET TOPSIDE BEEF, ROAST BLANDFORD TURKEY,
ROSEMARY ROLLED LEG OF LAMB, FOSSIL FARM PORK (GF*/DF*)
OR VEGETERIAN NUT ROAST (V)**

All the trimmings, seasonal vegetables for you to choose from

CHICKEN CORDON BLEU (GF*)

Cream cheese mashed potato, tenderstem broccoli, mushroom sauce

SEABASS MEUNIERE (GF*/DF*)

Fine beans, baby carrots, meunier sauce, duchess potatoes

STUFFED RED PEPPER (V/GF)

Savoury couscous, harissa sauce, parmentier potatoes

DESSERTS

CHRISTMAS PUDDING (GF*)

Brandy Sauce

TRADITIONAL TRIFLE (GF*)

Berries, velvety custard, crème chantilly, chocolate shavings

TIRAMISU CHEESECAKE

Ice-cream or cream

ASSORTED CHEESE PLATTER (GF*)

Dorset red, brie, stilton, cheddar, crackers, grapes, chutney

LEMON POSSET (GF*)

Soft ice-cream shortbread

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(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.