



**THE BRIDGE HOUSE  
HOTEL**

**CELEBRATION MENU**

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

2 COURSE £21.50

3 COURSE £25.50

(£10 Non-refundable deposit required when booking per head)

**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.