



THE BRIDGE HOUSE
HOTEL

Christmas Day Menu

3 COURSES | £55.00

Starters

**ROAST BUTTERNUT SQUASH
AND SWEET POTATO SOUP**

Served with rustic bread

SMOKED CHICKEN SALAD

Served with toasted pine nuts, orange segments
and Lamb's lettuce

SALMON AND PRAWN TIMBALE

Served with Rocket and wholemeal bread

OVEN BAKED WHOLE CAMEMBERT

Served with Thyme sprigs and toasted bread

FRESH FRUIT SKEWERS

Served with pomegranate and strawberry coulis

Main Courses

**TRADITIONAL BRIDGE HOUSE CARVERY
WITH A CHOICE OF:**

ROAST LEG OF LAMB

With rosemary and garlic

TRADITIONAL ROAST TURKEY

Served with stuffing and trimmings

TOPSIDE OF ANGUS BEEF

**CHICKEN STUFFED WITH
BOURSIN CHEESE**

Served with Parmentier potatoes,
carrot julienne and fine beans

BAKED LEMON SOLE

Served with crayfish and prawn sauce, crushed
new potatoes and chantenay carrots

MUSHROOM WELLINGTON

Served with creamy carrot sauce

HONEY ROASTED BACON LOIN

Served with spiced pear and grape chutney and
fresh winter seasonal vegetables

Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with homemade brandy sauce

TRIPLE CHOCOLATE PECAN NUT BROWNIES

Served with chocolate ice cream

HOMEMADE CHOUX BUN

Served with raspberries and a Chantilly cream

BRIDGE HOUSE CHRISTMAS ICE CREAM

Served with Christmas pudding pieces, chocolate
shavings, fresh cranberries and Baileys cream

SELECTION OF DORSET CHEESES

Served with celery, grapes and chutney