



THE BRIDGE HOUSE
HOTEL

CHRISTMAS DAY

3 COURSE MENU

£67 per person

STARTERS

TIGER PRAWN & ROSETTE OF SCOTTISH SALMON (gf*)

Piped cream cheese, fresh chives, sourdough bread

WILD MUSHROOM SOUP (v)

Cheese gratin, bread roll

HALLOUMI STICKS SALAD (gf) (v)

Ranch dressing

PAN FRIED QUEEN SCALLOPS (gf)

Pea & mint puree, butter Sauce

CORN FED CHICKEN & SPINNACH TERRINE (gf*)

Rocket salad, crusty flat bread

MAINS

SMOKED HADDOCK MORNAY SAUCE

Sauted Potatoes, baby carrots, fine beans

HONEY SPICED GLAZED ROAST DUCK BREAST

Sweet potatos puree, fresh green vegetables

BLANDFORD TURKEY, HONEY ROASTED GAMMON, DORSET TOPSIDE BEEF, ROSEMARY ROLLED LEG OF LAMB (gf*)

Brussel Sprouts, Carrots, Red Cabbage, Pigs In Blankets, Stuffing, Roast Potatoes, Cauliflower Cheese, Gravy

HOMEMADE NUT ROAST (v) (*GF)

Brussel Sprouts, Carrots, Red Cabbage, Roast Potatoes, Cauliflower Cheese, Gravy

VINE TOMATO AND CORN MEAT PENNE PASTA (v)

Garlic bread, parmesan cheese

DESSERTS

CHRISTMAS PUDDING

Brandy Sauce

BLACKBERRY APPLE & RHUBARB CRUMBLE (gf)

Hot Custard

BLACK CHERRY CRÈME BRULEE

Fresh strawberries

CHOCOLATE ECLAIRS

Cream Chantilly

ASSORTED CHEESE PLATTER (gf*)

Crackers, Grapes, Apple Chutney

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(gf)-gluten free/(gf*)-can be gluten free/(N)-contains nuts/(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.