



**THE BRIDGE HOUSE
HOTEL**

**CHRISTMAS DAY
3 COURSE MENU**

£60 per person

STARTERS

TIGER PRAWN & SALMON ROSETTE (gf*)

Rocket & Lemon Dressing, Sourdough Bread

ROASTED CAULIFLOWER & STILTON SOUP (v)(gf*)

Herbed Croutons, Truffle Oil

SERRANO HAM WITH HALLOUMI (gf)

Sticky Fig Salad, Mustard Dressing

PAN FRIED QUEEN SCALLOPS (gf)

Pea & Mint Puree, Butter Sauce

CHESTNUT STUFFED MUSHROOMS (N)(gf)

Walnut Crumb, Watercress Salad

MAINS

WHOLE SEA BASS FILLETED (gf)

Cherry Vine Tomatoes, Sauted Potatoes, Cream & Leek Sauce

RACK OF LAMB (gf)

Rosemarie Mash, Season Veg, Mustard Sauce

BLANDFORD TURKEY, HONEY ROASTED GAMMON, DORSET TOPSIDE BEEF (gf*)

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

HOMEMADE NUT ROAST (v)

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

SPICY BEAN & SWEET POTATO TARTELETTE (v)

Med Veg Cous Cous, Boccoli, Pomegranate Raita

DESSERTS

CHRISTMAS PUDDING

Brandy Sauce

APPLE & BLACKBERRY CRUMBLE (gf)

Hot Custard

CHOCOLATE MOUSSE (gf)

Double Cream

LEMON CHEESECAKE

Winter Berry Sauce

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.