



**THE BRIDGE HOUSE
HOTEL**

EVENING CELEBRATION MENU

MONDAY TO SATURDAY 6-9PM

2 COURSE £20

3 COURSE £25

STARTERS

DUCK & PORT PARFAIT (gf*)

Sourdough Toast, Apple Chutney

MOZZARELLA & TOMATO SALAD (v)(gf*)

Fresh Basil, Shallots, Virgin Olive Oil, Balsamic Vinegar, Toasted Sourdough

AVOCADO & PRAWN COCKTAIL (gf*)

Gem Lettuce, Marie Rose Sauce, Crusty Bread

PAN FRIED GARLIC MUSHROOMS (v)(gf*)

Sourdough Toast

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

Herbed Croutons, Truffle Oil

MAINS

HERB CRUSTED LEMON SOLE (gf)

Seasonal Greens, Buttered New Potatoes, Beurre Blanc

DUCK CONFIT (gf)

Braised Savoy Cabbage, Buttered New Potatoes, Red Wine Sauce

BLANDFORD TURKEY (gf*)

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

HOMEMADE NUT ROAST (v)(N)

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

CHESTNUT STUFFED MUSHROOMS (v)(N)(gf)

Sticky Fig Salad, Parmentier Potatoes, Mustard Dressing

DESSERTS

CHRISTMAS PUDDING (gf*)

Brandy Sauce

CHOCOLATE HONEYCOMB & RASPBERRY PAVLOVA (gf)

Vanilla Ice Cream, Berry Coulis

APPLE & BLACKBERRY CRUMBLE

Hot Custard

CHOC BROWNIE SUNDAE (gf)

Toffee Sauce, Chocolate Sauce, Marshmallow, Flake

ASSORTED CHEESE PLATTER (gf*)

Crackers, Grapes, Apple Chutney

TEL: 01202 578828

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2 RINGWOOD ROAD, FERNDOWN, DORSET, BH22 9AN

(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.