



CHRISTMAS MENU

To begin

Freshly made soup of the day (vg)

Chicken liver, sloe gin & cranberry pate
red onion chutney & warm bread

Prawn bruschetta with vodka, lemon & dill creme fraiche
Goats cheese and red onion tartlet, rocket and beetroot purée (v)

To continue

Roast turkey with cranberry stuffing

Roast top side of beef with Yorkshire pudding

Mushroom and butternut squash wellington (vg)

The above served with roast potatoes,
mash potatoes, seasonal vegetables & stock gravy

Baked salmon, pesto crust, crushed new potatoes,
leek and white wine sauce

To finish

Warm Xmas pudding with brandy sauce

Raspberry pavlova parfait (gf)

Triple chocolate brownie with ice cream and chocolate sauce

Tropical fruit tart with raspberry sorbet (vg)

One course £15
Two courses £19
Three courses £23

Merry Christmas from all at the Bridge

Nadolig Llawen