



THE BRIDGE
HOTEL & SPA

AA ★★★★★

*Festive Celebrations
2019*



Festive Theme Nights 2019

80's and 90's BOOGIE NIGHT

Friday 6th December

Join us for an evening of party fun and merriment and dance the night away to the 80's and 90's with a delicious meal from the weekend party night menu. Have some fun and take some snaps with your phones using our Boogie Night selfie wall and selfie sticks!

Sparkle Party Nights

Saturday 7th December

Friday 13th December

Saturday 14th December

Thursday 19th December

Saturday 21st December

Party Nights at The Bridge are like no other! Fabulous food from our party night menu, fantastic music from our resident DJ, the company of friends, family and colleagues, what more could you ask?

Weekend Menu (Friday and Saturday) / Midweek Menu (Thursday)

Bond 25 Party Night

Saturday 7th December

With the much anticipated arrival of Bond 25 in early 2020, enjoy a night of casino tables, amazing food from the weekend party night menu and a disco until the early hours. There will also be a chance to crack the secret code with our spy games throughout the evening. Dress to impress – black tie not compulsory!

Murder Mystery and Disco

Friday 13th December

Release your inner Sherlock Holmes, consider the evidence and solve a murder. It's the finals of Strictly Dancing and the last remaining couples must pull something special out of the bag if they have a hope of winning the trophy. Will someone be dancing on air or will there be murder on the dance floor? Enjoy the weekend party night menu and dance until 1am to our resident DJ.

Carols by Candlelight

Tuesday 17th December

Let the sounds of the Alverton Singers Choir get you into the festive spirit whilst you enjoy a delicious 3 course meal from the midweek party night menu.

Festive Vegas Party Night

Friday 20th December

Be a high roller and scoop the grand prize at The Bridge Casino, after enjoying a delicious meal from the weekend party menu. Dance to our resident DJ until the early hours.

Winter Wonderland and Photo Booth

Friday 20th December

Indulge in a glass of Bucks Fizz in the fabulous setting of our Winter Wonderland Ballroom. A great opportunity to dress up and show off your outfits in the complementary photo booth. Enjoy our weekend party night menu and dance until late to the sounds of our resident DJ.

Festive Ice Party Night

Saturday 21st December

We are transforming our beautiful Ribston Room into something a bit cooler. Chill out whilst sipping on a glass of frosted fizz, make sure you don't miss out taking some snaps against our winter themed selfie wall, indulge in our weekend party night menu and show off some 'cool' moves until the early hours on the dance-floor!

DATES & RATES 2019

Friday	6th	December 2019	80's and 90's Boogie Night	£27.95pp
Saturday	7th	December 2019	Bond 25 Christmas Party Sparkle Party Night	£31.95pp £28.95pp
Sunday	8th	December 2019	Santa's Magical Sunday Lunch	£26.00pp/£16.00pp
Friday	13th	December 2019	Murder Mystery and Disco Sparkle Party Night	£35.00pp £28.95pp
Saturday	14th	December 2019	Sparkle Party Night	£29.95pp
Sunday	15th	December 2019	Santa's Magical Sunday lunch	£26.00pp/£16.00pp
Tuesday	17th	December 2019	Carols by Candlelight	£21.00pp
Thursday	19th	December 2019	Sparkle Party Night	£23.95pp
Friday	20th	December 2019	Winter Wonderland and Photo Booth Festive Vegas Party Night	£33.50pp £29.95pp
Saturday	21st	December 2019	Festive Ice Party Night Sparkle Party Night	£33.50pp £29.95pp
Sunday	22nd	December 2019	Christmas Carol Sunday Lunch	£24.00pp/£13.00pp
Wednesday	25th	December 2019	Christmas Day Lunch 12.30pm Christmas Day Lunch 2.30pm	£78.00pp/£40.00pp £78.00pp/£40.00pp
Thursday	26th	December 2019	Boxing Day Brunch	£23.00pp/£12.50pp
Tuesday	31st	December 2019	New Years Eve Gala Dinner and Disco New Years Eve Carvery and Disco	£77.00pp £53.00pp
Wednesday	1st	January 2020	Murder Mystery (theme TBC)	£34.00pp
Saturday	11th	January 2020	January Recovery Night	£24.00pp



Don't fancy
the hustle
and bustle
of a dinner
disco?

Why not join us for a
relaxed three course carvery
and coffee in the
Courtyard Restaurant

Only
£17.00
per person
Monday - Thursday

Festive Party Night Menus

Join us for a party night like no other!
Whether you are celebrating with friends, family or colleagues you will enjoy an evening of delicious food and fantastic entertainment from our resident DJ.

Midweek Party Nights

(Monday - Thursday)

Melon cocktail, satsuma sorbet & frozen winter berries (V)
Salmon & cold water prawns, lemon mayonnaise & garlic croutons
Cream of vegetable soup, chive crème fraiche (V)
Slow cooked Yorkshire game terrine, spiced Bramley apple compote & rustic toast
...

From our Carvery

Traditional British roast turkey, wild sage stuffing, chipolatas & roast pan gravy
Roast beef, mild garlic crust, Yorkshire puddings & onion gravy
Stroganoff of Scarborough seafood, wild rice & Chardonnay cream
Leek, walnut & cranberry tart , blue cheese fondue (V)
Roast potatoes with sea salt
Maris Piper & sweet potato mash
Tian of winter vegetables
...

Warm chocolate brownie, white chocolate Cointreau sauce
Toffee & cream cheesecake, rich toffee sauce & vanilla pod ice cream
Nougat parfait, blackberry sauce
Selection of English cheeses, spiced apple chutney & water biscuits
...
Freshly Brewed Coffee & Mints

Weekend Party Nights (Friday and Saturday)

Carpaccio of Galia melon,
satsuma sorbet & frozen winter berries (V)
Wild boar, apple & Calvados terrine
homemade festive chutney & toasted brioche bread
Homemade winter squash soup
roasted pumpkin seeds & crème fraiche (V)
Warm garlic mushrooms
rich tarragon cream & garlic toast (V)

...
Bucks Fizz Sorbet

...

From our Carvery

Traditional roast turkey, chestnut stuffing,
chipolatas wrapped in bacon & roast pan gravy
Yorkshire roast beef, horseradish crust, Yorkshire pudding & Claret jus
Line-caught seared fillet of halibut, lightly spiced patatas bravas, chorizo & chive sauce
Stuffed bell peppers, wild mushroom & leek risotto, Welsh rarebit glaze (V)
Herb buttered new potatoes & garlic roasted potatoes
Market fresh seasonal vegetable selection
...

Traditional Christmas pudding with Brandy sauce

Raspberry ripple cheesecake
chocolate dipped shortbread

Mini chocolate pots
vanilla pod ice cream & warm churros

Chef's hand selection artisan cheese platter, festive chutney, grapes & biscuits
...

Freshly brewed Colombian coffee,
mince pies & Christmas pudding fudge

**Wine &
Beverage
Special
Promotion**

Pre-order 5 bottles
of wine and
receive one FREE

Please ask about
further Christmas
beverage offers

To book call 01937 580115



Festive Lunches in The Courtyard

Fantail of melon, raspberry sorbet with frosted fruits
Homemade potted salmon, citrus mayonnaise, watercress dressing
Roast winter vegetable soup, with crème fraîche (V)

From our Carvery

Traditional roast turkey with cranberry stuffing, chipolatas & roast gravy
Baked ham with Yorkshire cider & spices, quince & orange sauce
Poached medley of seafood, with a Chardonnay & thyme sauce
Winter squash, blue cheese & chestnut crumble (V),
spiced tomato & bean salsa

Minted new & rosemary roasted potatoes
Panache of winter vegetables

Traditional Christmas pudding, with rum sauce
Zesty blackcurrant cheesecake, crème des cassis coulis & blueberry ice cream
Fresh fruits with Chantilly cream

Freshly brewed coffee & sweet mints

2 Courses
(main & dessert & coffee)

£14.00 per person

3 Courses & coffee

£16.50 per person

Festive Afternoon Tea

Our festive afternoon tea is the perfect way to soak up the Christmas atmosphere in our delightful Byron Bar.

A glass of Bucks Fizz

Selection of finger sandwiches
Turkey & cranberry
Wensleydale cheese & chutney
Egg & cress

Christmas chocolate brownies
Scones with brandy cream
Mince pies

Freshly brewed coffee or tea

£15.00 per person

Hotel & Spa
Gift Vouchers
available
online

To book call 01937 580115



Santa's Magical Sunday Lunch

Sunday 8th & 15th December 2019

A really memorable family occasion, with our table magician and face painter to entertain the family. A visit to our Father Christmas's grotto with children's gifts & individual photographs to take away, all will make for a truly magical day.

Adults £26.00 per person
Children £16.00 Under 3's free

Santa's little helper menu available on request

Fantail of melon, orange sorbet & zesty orange marmalade coulis (V)

Slow cooked Yorkshire game terrine,
spiced Bramley apple compôte & rustic toast

Smoked haddock & prawn fishcakes, thermidor sauce

Roasted tomato & basil soup, brioche croutons (V)

•••

From our carvery

Golden roast turkey, pigs in blankets,
sage & onion stuffing & cranberry jus

Traditional herb crusted roast beef,
Yorkshire puddings & onion gravy

Darne of salmon, baked
with chorizo & basil butter

Leek, wild mushroom & pumpkin risotto,
topped with Wensleydale crust (V)

Garlic roasted & chive mash potatoes
Market fresh festive vegetables

•••

Festive plum pudding, with Brandy sauce

Baked raspberry ripple cheesecake, with caramel chocolate chip ice cream

Warm chocolate fondue, dipping fruits & vanilla ice cream

Chefs hand selection of artisan cheeses,
festive chutney, grapes & water biscuits

•••

Freshly brewed coffee & warm mince pies

Hotel & Spa
Gift Vouchers
available
online

To book call 01937 580115



Christmas in the Courtyard Spa

**Enjoy a private evening spa session in the
Courtyard Spa with work colleagues or friends.**

Experience our Thermal suite with foot spas, Nordic barrel sauna, aromatherapy steam room, Eucalyptus sauna, ice fountain, cedar hot tub & invigorating plunge pool.

Inclusive of a glass of mulled wine & a Christmas tapas light buffet served in The Spa Deli Lounge - Artisan breads, spiced Christmas chutney, cranberry jelly, treacle glazed pigs in blankets with a spiced Christmas Wensleydale dip, cheese & ham croquettes with apple & rhubarb compote, selection of cured meat & local cheese, cinnamon & cocoa dusted mince pies.

£33.00 per person

Minimum of 8 guests. Available Monday to Thursday evenings in December.

Christmas Carol Sunday Lunch 22nd December 2019

A magical festive occasion, enjoy our traditional three course Sunday Lunch, followed by coffee with Christmas Carols by the Alverton Singers Choir.

**Adults £24.00, Children £13.00,
Under 3's Free**



To book call 01937 580115



Christmas Day Luncheon

Wednesday 25th December 2019

Join us for a delicious Christmas Luncheon at The Bridge, a truly wonderful family occasion. A surprise visit from Santa, with individual gifts for the children and our table magician to keep you all entertained, so all you have to do is sit back, relax and let us do the hard work.

Adults £78.00 per person

Children 3-12 £40.00

Under 3's Free

Santa's little helper menu available upon request

Menu

Bucks Fizz on arrival

...

Crown of Galia melon filled
with fresh raspberries & champagne foam (V)

Lobster, Whitby crab & crayfish assiette
on an oak leaf salad with chive mayonnaise

Red deer venison & pistachio terrine,
watercress salad & cranberry chutney

...

Cranberry & port sorbet

...

From our Carvery

Traditional bronzed roasted turkey, chipolatas wrapped
in streaky bacon, cranberry & sage stuffing & roast gravy

Aged roasted sirloin of Yorkshire beef,
Yorkshire pudding, onion confit & pan gravy

Pan fried guinea fowl
with redcurrants, pancetta, honey & port wine jus

Oven baked whole seabass
filled with oriental vegetables & sweet chilli sauce

Goat's cheese, spinach, shallot & thyme cannelloni,
with wild garlic cream (V)

Roasted potatoes with sea salt
Minted baby new potatoes with garlic butter

Honey roasted carrots & parsnips

Brussels sprouts toasted with chestnuts & red onions

Fine green beans in garlic butter

Individual plum pudding,
clotted cream & brandy sauce

Milk chocolate fondant
with blackberry & Chambord syrup & vanilla frozen yogurt

Strawberry parfait,
chocolate dipped brandy snap

Classic cinnamon & apple brûlée,
toasted almond tuille

...

Yorkshire cheeseboard, oatcakes
spiced Christmas chutney
Christmas fruit & nuts

Warm mince pies

...

Kenyan High Mountain freshly brewed coffee,
Christmas pudding fudge

Table bookings
are available
at 12.30pm & 2.30pm

Wine & Beverage Special Promotion

Pre-order 5 bottles
of wine and
receive one FREE

Please ask about
further Christmas
beverage offers



The Bridge Boxing Day Extravaganza

Thursday 26th December 2019

After the Christmas celebrations relax and enjoy The Bridge's famous Boxing Day Brunch - a wonderful family occasion, or why not plan a trip to the races?

Served 11.30am to 3pm

£23.00 Adults

£12.50 Children

Under 3's Free

Bucks Fizz on arrival

...

Melody of melon cocktail with Kirsch water ice (V)

Traditional porridge, spiced with cinnamon

Fresh exotic juices

Artisan breads & pastries

...

From the carvery

Malton back bacon

Masham pork & chive sausage

Scrambled eggs with Bleiker's salmon flakes

Garlic roasted tomatoes

'Doreen's' black pudding

Sautéed York Vale mushrooms

Seasoned sautéed potatoes

...

York baked ham, with Wakefield rhubarb compôte

Dales lamb, kidney & bacon casserole, with Masham ale

East coast seafood kedgeree

Bubble & squeak cake, crispy egg & hollandaise sauce

...

Blue Wensleydale cheeseboard with biscuits, grapes & celery

Vanilla cheesecake with Yorkshire gingerbread ice cream

Warm Bramley apple flan with vanilla pod ice cream

...

Freshly brewed coffee & warm mince pies

Hotel & Spa
Gift Vouchers
available
online

To book call 01937 580115



New Year's Eve Carvery & Disco

Tuesday 31st December 2019

Celebrate the New Year in style and enjoy a countdown to remember, with our ever so popular carvery & disco

£53 per person

Bucks Fizz Reception

...

Hog-roasted pork apple & sage pâté, crusty caramelised onion & fig loaf
Slow cooked sweet potato & squash soup, toasted chickpeas & spiced yoghurt
Melon carpaccio with boccachini, fresh mint & winter Pimm's berry sorbet (V)

...

Blood orange sorbet fizz

...

From our Carvery

Roast rib of Yorkshire beef with horseradish & thyme crumb,
Yorkshire pudding & onion gravy
Roast loin of cod wrapped in pancetta with king prawn,
lobster bisque & crisp samphire
Chargrilled melanzana parmigiana
with toasted garlic & parsley ciabatta (V)

Garlic roasted & sea salt potatoes

Winter market fresh vegetables

...

Mango & passion fruit bavaois, passion fruit coulis & clotted caramel ice cream

Warm chocolate fondue, soft fruits, hazelnut brittle & vanilla ice-cream

Cheese platter, festive chutney & rustic breads

...

Freshly brewed Colombian coffee with Drambuie & vanilla fudge

Complimentary
Local Taxi
Service
(subject to
availability)

To book call 01937 580115



10% discount
on bookings
of tables
of 10
or more.

New Year's Eve Gala Dinner Dance

Tuesday 31st December 2019

Dress Code Black & White

A truly memorable occasion to see in the New Year.
Our Black & White Gala Celebrations, with a 7 course
gourmet dinner, followed by dancing to our resident DJ.
Not forgetting the big count down with Big Ben!

£77 per person

We regret under 16's are not able to attend this event.

Champagne cocktail & canapé reception

...

Pressed confit of game, homemade damson chutney & herb salad
Smoked salmon, lobster & king prawn herb salad,
sweet mustard & dill dressing

...

Vegetable consommé with wild garlic pancake strips (V)

...

Bucks Fizz sorbet

...

Pan seared Yorkshire beef fillet cooked with wild mushrooms,
shallots & a Claret jus

Pave of seabass with roasted scallops & lemon grass sauce

Sweet potato, courgette & feta spring roll, gnocchi, kale & beetroot puree (V)

Chateau potatoes & marquise sweet potatoes

French beans with cumin butter, chantenay carrots cooked in honey

...

Trio of miniature Bridge puddings-

White chocolate & raspberry mousse

Zesty orange & Cointreau tart

Passion fruit bavarois

...

Freshly percolated Colombian High Mountain coffee & petit fours

...

Bridge Yorkshire cheese table, homemade spicy chutneys, pickles,
farmhouse breads & water biscuits – served at 10.20pm

Complimentary
Local Taxi
Service
(subject to
availability)

To book call 01937 580115

New Year's Eve Gala Dinner Residential Package

1 NIGHT £199.00 per person

2 NIGHTS £249.00 per person

3 NIGHTS £275.00 per person

Tuesday 31st December 2019

- Arrive and put your feet up and perhaps treat yourself to a pampering spa treatment or spa session in the Courtyard Spa (pre-booking essential)
- Cream Tea is served between 2pm and 4pm in the Byron Bar
- Let the New Year's Eve Celebrations commence – enjoy a Champagne cocktail and canapé reception followed by a sumptuous 7 course Gourmet dinner, the ultimate way to see in the big 2020!

Wednesday 1st January 2020

- Enjoy a leisurely Yorkshire breakfast
- Why not spend the day visiting nearby Knaresborough, the spa town of Harrogate or historic York
- Yorkshire parkin and tea and coffee will be served in the Byron Bar between 2pm and 5pm
- It's Murder Mystery time! Join your fellow guests in the Byron Bar from 7.30pm and get ready to solve a murder whilst enjoying a super 3 course carvery menu, an evening to simply die for!

Thursday 2nd January 2020

- A delightful Yorkshire breakfast followed by a day at leisure
- Our 3 course carvery daily menu served in the Courtyard restaurant is available throughout the evening.

Friday 3rd January 2020

- After breakfast we bid fond farewells and hope to see you back for New Year's Eve 2020!

Club supplement £15.00 per night. Residential spa charge £15.00pp for a three hours session with robe, towel and flip-flops (this must be pre-booked)

To book call 01937 580115

January Recovery Night 2020

Saturday 11th January 2020

Let the festivities commence... perfect for those who are too busy to party during December!

£24.00 per person

Garlic mushrooms with a Yorkshire rarebit filling (V)
Carrot & coriander soup with brioche croutons
Seasonal fan of melon, mango salsa (V)
Salmon & prawn parfait with dill mayonnaise & rustic farmhouse bread

...

From our Carvery
Traditional herb crust roast beef, Yorkshire puddings & roast gravy
Dales honey baked ham, with mulled wine sauce
Haddock & salmon bake with grilled cheesy mashed potato

...

Fricassee of Mediterranean vegetables with a chive suet crust
Minted new & roasted potatoes with sea-salt & rosemary
Carrots with honey and broccoli with toasted almonds

...

Spiced apple tart, blackberry coulis & Chantilly cream
Selection of English cheeses with spicy Bridge chutney
Homemade sticky toffee pudding, with caramel toffee & Old English sauce
Mulled winter fruit Eton Mess with lemon shortbread

...

Freshly brewed coffee & mints

Events 2020

MURDER MYSTERY NIGHT

Wednesday 1st January

£34 p.p.

Solve the murder whilst enjoying a three course dinner with a murder or two!

WEDDING FAIR

Sunday 12th January 2020

A must for any bride to be.
Join us between 11am - 3pm,
we have an array of exhibitors
to chat to and of course our
experienced wedding
co-ordinators will be on
hand throughout the day.



To book call 01937 580115

FUNCTION BOOKING FORM

Please complete and return with your deposit within 14 days of booking. Failure to pay a deposit within 14 days may result in your booking being released without notice. Bookings are only confirmed on receipt of a completed booking form with a non-refundable deposit of £10.00 per person (Christmas Day and New Year's Eve £20.00 per person). The remaining balance together with final numbers must be received 21 days prior to your event.

Title Initial Surname

Address.....

.....Post Code

Date of Party Company Name

Email

Tel. No. (Day) (Eve)

Number in Party - Adults Children Infants (under 3)

CHRISTMAS LUNCHEON ONLY

Please indicate names & ages of your children

.....

.....Highchairs required (subject to availability)

CHEQUES PAYABLE TO THE BRIDGE

Only 1 cheque per event please

a) I enclose my deposit of:

£10.00 per person for party nights & lunches

£20.00 per person for Christmas Day/New Year's Eve

b) Please debit my Mastercard/Visa/Maestro/Delta Credit Card

No

Start Date Expiry Date

Sec. No (3 digit code) Switch-Issue No

Name of Card Holder Date

Signature

**Please return to: The Christmas Booking Office, The Bridge Hotel & Spa,
Walshford, Wetherby, North Yorkshire. LS22 5HS or Fax: 01937 580556**

TERMS & CONDITIONS Please Note: We reserve the right to cancel your reservation if payment is not received on the due date and any deposits already received will then be forfeited. Cancellations: refunds will not be considered unless the place(s) can be re-sold. Christmas Party Nights and New Year Buffet & Disco - parties of 6 or less may be seated on shared tables. The Bridge reserves the right to alter this programme and prices without prior notice. VAT is included for all events at the standard rate. Please ensure that any special dietary requirements are specified no later than 48 hours in advance.

ACCOMMODATION BOOKING FORM

Please complete and return with your deposit within 7 days of your booking.
Full pre-payment is required 21 days prior to the date of arrival.

Title Initial Surname

Address.....

.....Post Code

Date of Party Company Name

Email

Tel. No. (Day) (Eve)

Number in Party - Adults Children Infants (under 3)

ACCOMMODATION REQUIREMENTS

Date Number of Rooms

Single Double/Twin

Cots..... Z Beds

CHEQUES PAYABLE TO THE BRIDGE

Only 1 cheque per booking please

a) I enclose my deposit of:

£25.00 per person per room per night for (dates)

b) Please debit my Mastercard/Visa/Maestro/Delta Credit Card

No

Start Date Expiry Date

Sec. No (3 digit code) Switch-Issue No

Name of Card Holder Date

Signature

**Please return to: The Christmas Booking Office, The Bridge Hotel & Spa,
Walshford, Wetherby, North Yorkshire. LS22 5HS or Fax: 01937 580556**

TERMS & CONDITIONS Bookings are only confirmed on receipt of a completed booking form with a deposit of £25.00 per room per night. Failure to pay a deposit within seven days may result in the booking being released without notice. Deposits are NON REFUNDABLE. Cancellations - no refunds will be considered unless the accommodation can be re-sold. The Bridge reserves the right to alter this programme and tariff without notice. VAT is included at the standard rate. Accommodation is offered subject to availability.



**MIGHT YOU HAVE
ONE TOO MANY?**

**PLAY IT SAFE & STAY AT
THE BRIDGE HOTEL & SPA
SPECIAL BED & BREAKFAST RATES**

From £82 per room - Midweek

From £94 per room - Friday

From £104 per room - Saturday

Executive supplements only £15 per room

Special rates are subject to availability.

Prices based on two people sharing.

BOOK NOW: 01937 580115

The Bridge Hotel & Spa, Walshford, Wetherby LS22 5JG

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Email: sales@bridgewetherby.co.uk www.bridgewetherby.co.uk