



THE BRIDGE

HOTEL & SPA



Christmas

FESTIVITIES 2021



Christmas

2021

**Join us for a Christmas to remember at
The Bridge Hotel & Spa,
with glittering entertainment, food and service.**

Whether you are looking for a festive lunch, private party
or a shared party night, we have something to suit everyone
at The Bridge Hotel & Spa this festive season.



Murder Mystery

FRIDAY 3RD DECEMBER

Release your inner Sherlock Holmes! Consider all of the evidence and solve a murder. Enjoy the weekend party night menu and dance until 1am to our resident DJ.

FRIDAY 17TH DECEMBER
(without Disco)



Sparkle Party Nights

**SAT 4TH, FRI 10TH, THUR 16TH,
FRI 17TH, SAT 18TH DECEMBER**

Party Nights at The Bridge are like no other! Enjoy 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 for?



Christmas Pudding Club

SATURDAY 4TH & 18TH DECEMBER
Arrival for 7pm

Join us for a delightfully entertaining Pudding Club with a two course meal and a twist towards Christmas!

Enjoy a glass of Buck's Fizz on arrival, before The Pudding Master gives an introduction to the evening and the puddings! This includes a small main course followed by seven rounds of puddings topped with lashings of custard.



Santa's Magical

SUNDAY LUNCH

**SUNDAY 5TH DECEMBER
& SUNDAY 12TH DECEMBER**

A truly memorable family occasion with our table magician and face painter to entertain the family.

A visit to Santa's grotto with children's gifts and an individual photograph to take away and all will make for a truly memorable day.

CHILDREN UNDER 3 FREE



Rock & Roll Disco

50s & 60s

**FRIDAY
10TH DECEMBER**

Visit The Bridge Hotel and Spa to show the young 'uns how it's done! Enjoy our weekend party night menu followed by a disco dedicated to the greatest rock 'n' roll hits from the 50's & 60's. We guarantee you will not be able to stay in your seats long.



Vegas Party Night

**SATURDAY
11TH DECEMBER**

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



Carols by Candlelight

**TUESDAY
14TH DECEMBER**

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



Winter Wonderland & PHOTO BOOTH

**FRIDAY
17TH DECEMBER**

Indulge in a glass of Buck's Fizz in the fabulous setting of our Winter Wonderland Ballroom. Take the opportunity to dress up and show off your outfits in the complimentary photo booth. Enjoy the weekend party night menu and dance until 1am to our resident DJ.



Weekend Party Night

FRIDAY AND SATURDAY

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

STARTERS

Salad of prawns and fresh salmon - saffron mayonnaise, sun-dried tomato and balsamic dressing

Warm garlic mushrooms with Tarragon cream and garlic toast (V)

Dovetail of melon with passion fruit coulis and raspberry sorbet (V)

Roasted butternut squash and sweet potato soup topped with rosemary pesto (V)

Raspberry and orange sorbet

MAINS

Our chef will be pleased to serve you:

Traditional roast turkey, home-made sage, onion and cranberry stuffing with roast gravy

Yorkshire sourced roast beef with a mild horseradish crust and Yorkshire pudding, chipolatas wrapped in bacon and roast pan gravy

Line-Caught seared fillet of halibut, lightly spiced patatas bravas, chorizo and chive sauce

Lawna dairy goats' cheese and provençal vegetable risotto with tomato and pesto sauce (V)

Herb buttered new potatoes and garlic roasted potatoes

Market fresh seasonal vegetable selection

DESSERTS

Traditional Christmas pudding with brandy sauce

Double chocolate brownie with white chocolate sauce and vanilla ice-cream

Raspberry ripple cheesecake served with chocolate dipped shortbread

Chef's selected English cheese platter, festive chutney, grapes and biscuits

Freshly brewed Columbian coffee, warm mince pies and Christmas pudding fudge

WINE & BEVERAGE SPECIAL PROMOTION

Pre-order 5 bottles of wine and receive one FREE

Please ask about further Christmas beverage offers

Midweek Party Night

MONDAY TO THURSDAY

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

STARTERS

Salad of prawns and fresh salmon

saffron mayonnaise, sun-dried tomato and balsamic dressing

Dovetail of melon

with raspberry sorbet and frosted winter berries (V)

Cream of winter vegetable soup,

fine herbs and toasted brioche croutons (V)

MAINS

Our chef will be pleased to serve you:

Traditional roast turkey,

home-made sage, onion and cranberry stuffing pigs in blankets with roast gravy

Yorkshire sourced roast beef

with garlic and herb crust, Yorkshire pudding and red wine jus

New England baked haddock

with golden breadcrumbs, lemon wedge & a creamy thyme sauce

Wild mushroom, baby spinach and Bishop Blue lasagne (V)

Roast potatoes with sea salt, Maris piper and sweet potato mash, Tian of winter vegetables

DESSERTS

Traditional Christmas pudding

with brandy sauce

Homemade chocolate chip parfait cookies

Banana fudge cheesecake

with Harrogate toffee sauce topped with crushed meringue

Chef's selected English cheese platter,

festive chutney, grapes and biscuits

Freshly brewed coffee and chocolate mints

DON'T FANCY THE HUSTLE AND BUSTLE OF A PARTY NIGHT?

Why not join us for a relaxed 3 course and carvery and coffee in the Courtyard Restaurant.

Available Monday - Thursday £18.00pp

Accommodation

MIGHT YOU HAVE ONE TOO MANY?

Play it safe and stay the night.
Special bed and breakfast rates.

From £90.00BB - Midweek

From £110.00BB - Friday

From £125.00BB - Saturday

Special rates are subject to availability,
based on two people sharing

Club Supplement £15.00 per room

Christmas Carol

SUNDAY LUNCH

SUNDAY 19TH DECEMBER

A magical festive occasion, enjoy our traditional
three course lunch (menu to be available on the
day), followed by coffee with Christmas Carols
by the Alverton Choir.

SITTINGS 12.30PM or 1PM



Festive Christmas Lunches

IN THE COURTYARD RESTAURANT

From the 1st December, we get into the Christmas spirit here at The Bridge. Served in our Courtyard restaurant, this is the perfect way to get that festive feeling.

STARTERS

Salmon terrine, lemon mayonnaise and watercress dressing

Fillet of melon, raspberry sorbet and frosted winter berries (V)

Cream of winter vegetable soup, fine herbs and toasted brioche crutons (V)

MAINS

Our chef will be pleased to serve you:

Traditional roast turkey, home-made sage, onion and cranberry stuffing with roast gravy

Baked ham with Yorkshire cider and spices, quince and orange sauce

Poached medley of seafood, with a chardonnay and thyme sauce

Wild mushroom, baby spinach and Bishop Blue lasagne (V)

Minted new and rosemary roasted potatoes

Seasonal vegetables

DESSERTS

Traditional Christmas pudding with brandy sauce

Honeycomb cheesecake with orange coulis and vanilla pod ice-cream

Medley of fresh fruits with Chantilly cream

Freshly brewed coffee and chocolate mints



Santa's Magical

SUNDAY LUNCH EXTRAVAGANZA

A wonderful family occasion, with our table magician and face painter to entertain you. Visit Santa's grotto with gifts for the children - along with individual photos to remember a magical day. Our team will put on a masterclass of Yorkshire hospitality that will create a fantastic dining experience for all the family.

STARTERS

- Spiced seasonal game terrine, festive orange chutney and crusty bread
- Fan of melon, raspberry sorbet and frosted winter berries (V)
- Smoked haddock and prawn fishcakes, thermidor sauce
- Cream of winter vegetable soup, fine herbs and toasted brioche croutons (V)

MAINS

Our chef will be pleased to serve you:

- Traditional roast turkey, home-made sage, onion and cranberry stuffing, pigs in blankets and roast gravy
- Yorkshire sourced roast beef with garlic and Herb crust, Yorkshire puddings and red wine jus
- Fillet of salmon, topped with lemon and lime crust and white wine sauce
- Fricassee of leek and woodland mushroom crumble (V)

*Minted new and rosemary roasted potatoes
Panache of winter vegetables*

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Homemade crème brulee with chocolate-dipped shortbread
- Baked strawberry cheesecake, berry coulis and white chocolate chip ice-cream
- Chef's selected English cheese platter, festive chutney, grapes and biscuits

Freshly brewed coffee and warm mince pies



Santa's little helper menu available upon request

Festive Afternoon Tea

Our festive afternoon tea is the perfect way to soak up the Christmas atmosphere in our traditional Byron bar and lounge. Enjoy this festive treat with friends or family, and perhaps with a spa pamper day too?

A glass of bucks fizz

Selection of finger sandwiches

Roast turkey and cranberry

Wensleydale and spiced plum chutney

Farmhouse egg and cress

Pigs in blankets

Christmas chocolate brownies

Fresh scones with brandy cream

Warm mince pies

Freshly brewed tea and coffee



HOTEL & SPA GIFT VOUCHERS

Available online

Christmas Day Luncheon

Christmas day luncheon is a real family occasion to remember. A surprise visit from Santa, with individual gifts for the children and our table magician to keep you all entertained.

So sit back, relax and let our team provide some warm Yorkshire hospitality and make you feel at home.



Santa's little helper menu available

Table bookings are available at 12.30pm and 2.30pm

WINE & BEVERAGE SPECIAL PROMOTION

Pre-order 5 bottles of wine and receive one FREE

Please ask about further Christmas beverage offers

Christmas Day Luncheon Menu

Bucks fizz on arrival

- Carpaccio of Galia melon** with fresh strawberries and Chambord foam (V)
- Lobster, Whitby crab and crayfish assiette** on an oak leaf salad with chive mayonnaise
- Pressed terrine of grouse** and Doreen's black pudding with watercress salad, festive chutney and seeded bread
- Homemade roasted tomato & basil soup** topped with white loaf croutons and herb oil (V)
-

Raspberry and orange sorbet

Our chef will be delighted to serve you:

- Garlic and rosemary roasted Yorkshire beef** with homemade Yorkshire puddings and Claret jus
- Bronzed turkey crown** wrapped in smoked streaky bacon stuffed with sticky apples and cranberries and of course pigs in blankets
- Pan seared guinea fowl** with redcurrants, pancetta, honey and port wine jus
- North Sea salmon** with Yorkshire ale rarebit and chive dressing
- Goats Cheese, spinach, shallot and thyme cannelloni** with a wild garlic cream (V)

Served with:

- Heritage chantenay carrots with parsley butter
- Maple roasted parsnips
- Buttered Brussel sprouts toasted with chestnuts and red onions
- Roasted potatoes in goose dripping with rock salt
- Rosemary baby new potatoes with garlic butter
- Fine green beans in garlic butter
-

- Individual Christmas pudding** with clotted cream or Brandy sauce
- Classic cinnamon and apple brulee**, roasted almond truffle
- Velvet salted dark chocolate and orange mousse**, Scotch cream and Christmas chip cookie
- Tropical fruit parfait**, chocolate dipped brandy snap
-

- Chef's hand selected artisan cheese platter**, festive chutney, grapes and celery
-

Christmas fruits and nuts

Warm mince pies

- Columbian freshly brewed coffee**
served with chef's homemade Christmas fudge

Boxing Day Luncheon

SERVED 11.30AM TO 3PM

*Christmas would not be Christmas without doing it all again the next day.
Keep your festive celebration alive by joining us for a 3 course boxing day lunch.
A wonderful family occasion.*

STARTERS

- Fantail of melon, orange sorbet and zesty orange marmalade coulis (V)
- Slow cooked Yorkshire game terrine, spiced bramley apple compote & rustic toast
- Smoked haddock and prawn fishcakes, thermidor sauce
- Roast tomato & basil soup, brioche croutons (V)

MAINS

Our chef will be pleased to serve you:

- Traditional roast turkey, home-made sage & onion stuffing with roast gravy
- Yorkshire sourced roast beef with garlic and Herb crust, Yorkshire puddings and red wine jus
- Baked ham with Yorkshire cider and spices, quince and orange sauce
- Darne of salmon, baked with chorizo & basil butter
- Fricassee of leek and woodland mushroom crumble (V)

Garlic roasted and chive mash potatoes

Market fresh festive vegetables

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Homemade crème brulee with chocolate-dipped shortbread
- Baked strawberry cheesecake, berry coulis and white chocolate chip ice-cream
- Chef's selected English cheese platter, festive chutney, grapes and biscuits

Freshly brewed coffee and warm mince pies



New Year's Eve

CARVERY AND DISCO

*Celebrate the new year in style and enjoy a countdown to remember,
with our ever-popular Yorkshire carvery and disco*

Bucks Fizz on arrival

STARTERS

Hog roasted pork apple and sage pate, caramelised onion chutney
Slow cooked sweet potato and squash soup, toasted chickpeas, and spiced yoghurt
Melon carpaccio with Boccachini, fresh mint and red berry sorbet

Blood orange sorbet

MAINS

Our chef will be pleased to serve you:

Yorkshire sourced roast beef with garlic and herb crust and red wine jus,
homemade Yorkshire puddings and onion gravy
Roast loin of cod, crab crust, creamed leeks, and olive base, topped with a lobster bisque
Chargrilled melanzana parmigiana with toasted garlic and parsley ciabatta

Garlic roasted and sea salt potatoes

Winter market fresh vegetables

DESSERTS

Blueberry swirl cheesecake with frozen fruit coulis and vanilla sauce
White chocolate pot with strawberry frozen yoghurt
Chef's selected English cheese platter, festive chutney, grapes and biscuits
Columbian freshly brewed coffee with chef's homemade vanilla fudge



COMPLIMENTARY LOCAL TAXI SERVICE

(subject to availability and must be pre-booked)

New Year's Eve

GALA DINNER DANCE

Back by popular demand is our black and white gala with a 7-course gourmet dinner, the ultimate way to see out the old year and welcome in 2022. Delicious food, warm friendship and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.

Champagne cocktail and canape reception in the Byron room

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

Vegetable consommé with wild garlic pancake strips (V)

Zesty satsuma sorbet with a prosecco topping

Pan seared Yorkshire beef fillet cooked with wild mushrooms, shallots and a Claret jus
Pave of seabass with roasted scallops and lemon grass sauce
Sweet potato, courgette and feta spring roll, gnocchi, kale and beetroot puree (V)

Chateau potatoes and marquise sweet potatoes
French beans with cumin butter, chantenay carrots cooked in honey

The Bridge trio of miniature puddings including:

Ginger and lime panna cotta

Vanilla crème brulee

Chocolate caramel tart with blood orange coulis

Freshly percolated Columbian High Mountain coffee and petit fours

The Bridge English cheese table, home-made spicy chutneys, pickles, farmhouse breads and water biscuits - served at 10.30pm

Dress Code:

**BLACK
& WHITE**

£77.00
per person

**COMPLIMENTARY
LOCAL TAXI SERVICE**
(subject to availability and
must be pre-booked)

New Year's Eve

GALA DINNER DANCE RESIDENTIAL PACKAGE

FRIDAY 31ST DECEMBER 2021

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 canape reception followed by a sumptuous 7 course gourmet dinner, the ultimate way to see in 2021

SATURDAY 1ST JANUARY 2022

Enjoy a leisurely Yorkshire breakfast

Why not spend the
day visiting nearby
Knaresborough, the spa
town of Harrogate
or historic York

Yorkshire parkin with 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 the murder whilst enjoying a super 3 course carvery menu, an evening to simply die for.

SUNDAY 2ND JANUARY 2022

A delightful Yorkshire breakfast will be served in the Courtyard Restaurant then enjoy a day at your leisure.

Our 3 course carvery daily menu is served from 7.00pm

MONDAY 3RD JANUARY 2022

After breakfast bid a fond farewell to your fellow guests and we hope to welcome you back next year.



Club Supplement **£15 per night** • Mini Suite Supplement **£30 per night**
Residential spa **£15pp for a three hour session**, with robe, towel and flip-flops
(this must be pre-booked)

January Recovery Night

SATURDAY 15TH JANUARY 2022

Let the Christmas festivities continue into January 2022. Perfect for those who are too busy to party during December. Come and join us at The Bridge and get the New Year off to a brilliant start.

STARTERS

Garlic mushrooms with a Yorkshire rarebit filling (V)

Carrot and coriander soup with brioche croutons

Seasonal fan of melon, mango salsa

Salmon and prawn parfait with dill mayonnaise and rustic farmhouse bread

MAINS

Our chef will be pleased to serve you:

Traditional herb crust roast beef, homemade Yorkshire puddings and roast gravy

Dales honey baked ham, with mulled wine sauce

Haddock and salmon bake with grilled cheesy mashed potato

Butternut squash & Ribblesdale goats' cheese lasagne with red pepper coulis (V)

Minted new and rosemary roasted potatoes

Fricasse of Mediterranean vegetables with a chive suet crust

Carrots with honey and broccoli and toasted almonds

DESSERTS

Spiced apple tart, blackberry coulis and Chantilly cream

Homemade sticky toffee pudding, with caramel toffee and Old English sauce

Mulled winter fruit Eton Mess with lemon shortbread

Freshly brewed coffee and chocolate mints



HOTEL & SPA GIFT VOUCHERS

Available online

CHRISTMAS IN THE
Courtyard Spa

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



EXPERIENCE

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

INCLUSIVE

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



Minimum of 8 guests

Murder Mystery Night

SATURDAY 1ST JANUARY 2022

Don't fancy the hustle and bustle of a New Years Eve celebration
- why not join us for a fun filled Murder Mystery
with a delightful three course meal?



Wedding Fair

SUNDAY 9TH JANUARY 2022

A must for any bride to be, join us between 11am and 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.



Murder Mystery Night

FRIDAY 28TH JANUARY 2022

Solve the murder whilst enjoying a three course dinner with a murder or two!
A great evening out with colleagues or friends!



TERMS AND CONDITIONS OF BOOKING

1. All events advertised in this brochure require a non-refundable deposit of £10.00 per person, except Christmas Day and New Years Eve which is £20,00pp, payable at the time of the booking.
2. Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel.
3. No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
5. Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or its associated assets.
6. Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003.
7. All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organiser's account for any drinks consumed by guests that have not been purchased at the hotel.
8. The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a person's consumption of alcohol.
9. Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
10. The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
11. All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
12. All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights, you may choose an alternative date subject to availability or obtain a full refund from us.
13. It is recommended that you take out insurance to cover cancellation when booking an event.
14. Dietary requirements: please advise when booking as alternative menus are available.
15. Wine offer - buy 5 bottles and get the cheapest bottle free.



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Managed and operated by Countrywide Hotels