



THE BRIDGE
HOTEL & SPA



*Let's
Celebrate*



Let's Celebrate



CHRISTMAS 2022

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

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



Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



CHRISTMAS PARTY NIGHTS

MURDER MYSTERY

FRIDAY 2ND DECEMBER
FRIDAY 16TH 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.

£36.00

per person

SPARKLE PARTY NIGHTS

SATURDAY 3RD DECEMBER
FRIDAY 9TH DECEMBER
FRIDAY 16TH DECEMBER
SATURDAY 17TH DECEMBER

Party nights at The Bridge are like no other!
Enjoy fabulous food from our weekend party
night menu, fantastic music from our resident
DJ and the company of friends, family and
colleagues. What more could you ask for?

£29.95

per person

CHRISTMAS PUDDING CLUB

SATURDAY 10TH DECEMBER
SATURDAY 17TH DECEMBER

Join us for a delightfully entertaining Pudding
Club, with a two course meal and a twist
towards Christmas! Enjoy a glass of Bucks Fizz
on arrival, before the Pudding Master gives an
introduction to the evening and the puddings!
This includes a small main course followed by
7 rounds of Puddings topped with lashings
of custard!

£29.95

per person

SANTA'S MAGICAL SUNDAY LUNCH

SUNDAY 11TH DECEMBER
SUNDAY 18TH DECEMBER

A truly memorable occasion with our table
magician and face-painter to entertain the
family. A visit to Santa's grotto with childrens
gifts and an individual photograph to take
away, will all make for a truly memorable day.

CHILDREN UNDER 3 FREE

£27.95 * **£16.00**

adults

children 3-12

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



FESTIVE PARTY NIGHTS

MASQUERADE BALL SATURDAY 3RD DECEMBER

The evening includes a glass of Bucks Fizz and canapé reception, dinner from our weekend party night menu, a Venetian mask and an evening of entertainment from our DJ and a photo booth.

£35.00

per person

FESTIVE LUNCH & LIC CHOIR

SUNDAY 4TH DECEMBER

Sittings 12.30pm and 1.00pm

Enjoy our traditional festive three course lunch followed by coffee with Christmas Carols and Choral Hits by the fantastic LIC Choir. The LIC have performed on TV and to thousands across Yorkshire. This is truly a luncheon not to be missed!

CHILDREN UNDER 3 FREE

£25.00 * **£14.00**

per adult

children 3-12

WINTER WONDERLAND FRIDAY 9TH DECEMBER

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

£35.00

per person

VEGAS PARTY NIGHT SATURDAY 10TH 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 1am

£35.00

per person

CAROLS BY CANDLELIGHT WEDNESDAY 14TH DECEMBER

Let the sounds of The Wondertones get you into the festive spirit, while enjoying the midweek party night menu. Their repertoire spans the decades, with a mix of modern, festive and classic hits.

£23.50

per person

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



WEEKEND PARTY NIGHT

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 hospitality and fantastic entertainment from our resident DJ.



STARTERS

- Salad of prawns and fresh salmon** - saffron mayonnaise, sundried tomato and balsamic dressing
- Warm garlic mushrooms** with tarragon cream and garlic toast (v)
- Dovetail of melon** with passionfruit coulis and raspberry sorbet (v)
- Homemade Winter squash soup** with roasted pumpkin seeds & crème fraiche (v)

Champagne 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
- Stuffed bell peppers** with wild mushroom & leek risotto, Welsh rarebit glaze (v)
- Roast potatoes** with sea salt. Maris piper and sweet potato mash.
- Tian of winter vegetables**

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
 - Chefs selected Yorkshire artisan cheese platter**, festive chutney, grapes and biscuits
- Freshly brewed Colombian coffee, warm mince pies and Homemade Christmas pudding fudge



Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



MID-WEEK PARTY NIGHT

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

STARTERS

Slow cooked Yorkshire game terrine, spiced bramley apple compote & rustic toast

Dovetail of melon with raspberry sorbet and frosted winter berries (V)

Homemade 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

Stuffed bell peppers with a wild mushroom and leek risotto, Welsh glaze (V)

New England baked haddock with golden breadcrumbs, lemon wedge & a creamy thyme sauce

Herb buttered new potatoes and garlic roasted potatoes.

Market fresh seasonal vegetable selection.

DESSERTS

Traditional Christmas pudding with brandy sauce

Warm Chocolate brownie, glaze of white chocolate sauce & vanilla ice cream

Raspberry ripple cheesecake served with chocolate dipped shortbread

Freshly brewed Colombian 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 WITH COFFEE IN THE DELIGHTFUL SURROUNDINGS OF THE COURTYARD RESTAURANT

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



FESTIVE CHRISTMAS LUNCHESES

IN THE COURTYARD RESTAURANT

From the very start of December, we get into the Christmas spirit here at The Bridge. Served in our Christmassy 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)
- Homemade 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 with roast gravy
- Homemade creamy Chicken**, ham & leek pie baked in golden coated shortcrust pastry
- Poached medley of seafood**, with a Chardonnay and thyme sauce
- Freshly oven baked butternut squash**, blue cheese & chestnut crumble (v)
- Minted new** and rosemary roasted potatoes
- Market fresh seasonal vegetable selection.**

DESSERTS

- Traditional Christmas pudding** with brandy sauce
- Homemade blackcurrant cheesecake** with orange coulis and vanilla ice-cream
- Medley of fresh fruits** with Chantilly cream

Freshly brewed Colombian coffee and chocolate mints

two courses

£15.50

per person



three courses

£19.95

per person

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



SANTA'S MAGICAL SUNDAY LUNCH EXTRAVAGANZA

Our famous Santa Sunday lunch is back for Christmas 2022, a wonderful family occasion with the best of Yorkshire hospitality. We have our table magician and face painter to entertain you. Visit Father Christmas's grotto with gifts for the children. The Christmas feeling is in full spirit on our fabulous Santa Sunday event.

STARTERS

- Slow cooked Yorkshire game terrine, spiced apple compote and rustic toast
- Fantail of melon, orange sorbet and frosted winter berries (V)
- Smoked haddock and prawn fishcakes, thermidor sauce
- Homemade tomato & basil soup, fine herbs and toasted brioche croutons (V)

MAINS

Our chef will be pleased to serve you:

- Golden roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy
- Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus
- Oven baked fillet of salmon, baked with chorizo & basil butter
- Freshly oven baked butternut squash, blue cheese & chestnut crumble (V)
- Roast potatoes with sea salt. creamy Maris piper mashed potato.
- Market fresh festive vegetables

DESSERTS

- Traditional Christmas pudding with brandy sauce
- Homemade crème brulee with chocolate-dipped shortbread
- Homemade Raspberry ripple cheesecake served with chocolate chip ice cream
- Chefs selected Yorkshire cheese platter, festive chutney, grapes and biscuits

Freshly brewed Colombian coffee and warm mince pies

CHILDREN UNDER 3 FREE

£27.95 * £16.00
adults children 3-12

Santa's little helper menu available upon request

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



FESTIVE AFTERNOON TEA

Our festive afternoon tea for Christmas 2022 is the perfect way to soak up the friendly atmosphere in our traditional Byron bar and lounge. Enjoy this festive treat with friends or family, perhaps with a spa pamper day too?



A glass of bucks fizz

Selection of Christmas themed finger sandwiches:

Roast turkey and cranberry
Roast ham & Wensleydale cheese
Farmhouse egg and cress (V)
Warm festive pork pies

Chef's choice of homemade mini dessert selection
Fresh scones with Chantilly cream
Freshly baked mince pies

Freshly brewed Colombian coffee



£16.95

adults



£9.95

children

HOTEL AND SPA GIFT VOUCHERS AVAILABLE ONLINE

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)





CHRISTMAS DAY LUNCHEON

Our Christmas day luncheon is a real family occasion to savour, 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 on Christmas day.

Table Bookings 12.30pm or 2.30pm

Wine and Beverage Promotion
Pre-order 6 bottles and receive the cheapest free of charge.

For private parties we have the Byron or Wharfe available – please ask for further details from our sales team.

CHILDREN UNDER 3 FREE

£79.95 * **£33.95**
per adult per child



Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



CHRISTMAS DAY LUNCHEON

A glass of Bucks Fizz on arrival

Crown of Galia melon with fresh strawberries and Chambord foam (V)
Locally sourced 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 and basil soup topped with white loaf croutons and herb oil (V)

Zesty orange sorbet with a splash of Procecco

Our chef will be delighted to serve you:

Bronzed turkey crown wrapped in smoked streaky bacon stuffed with sticky apples and
cranberries and of course our homemade crispy pigs in blankets

Garlic and rosemary roasted Yorkshire beef with homemade Yorkshire puddings and claret jus

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

Oven baked fillet of salmon, baked with chorizo & basil butter

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 rosemary potatoes in goose fat with rock salt

Rosemary baby new potatoes with garlic butter

Fine green beans in garlic butter

Warm Christmas pudding with clotted cream and brandy sauce

Bitter orange crème brulee served with shortbread biscuit.

Velvet salted dark chocolate and orange mousse, Scotch cream and
Christmas chip cookie

Strawberry parfait with chocolate dipped brandy snap

Chef's hand selected Yorkshire cheese platter, festive chutney, grapes and celery

Christmas fruits and nuts selection

Warm mince pies

Colombian freshly brewed coffee served with chef's homemade winter fudge

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



BOXING DAY MONDAY TRADITIONAL WINTER LUNCH

Christmas wouldn't 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 – perfect for a meet-up with extended family or friends.

Served 12-2pm

STARTERS

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

MAINS

Our chef will be pleased to serve you:

Traditional roast pork with crispy crackling and apple sauce
Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus
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
Warm chocolate brownie, glaze of white chocolate sauce & vanilla ice cream
Baked strawberry cheesecake, berry coulis and vanilla ice cream

Colombian freshly brewed coffee and warm mince pies

Children under 3 free

£27.00 * **£15.50**
per adult children 3-12

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



NEW YEAR'S EVE CARVERY AND DISCO

Celebrate the new year in style and enjoy a countdown to remember, with our ever-popular Yorkshire dining and disco based in our Courtyard Restaurant.

Bucks fizz on arrival

STARTERS

Hog roasted pork apple and sage pate, caramelised onion chutney
Homemade butternut squash soup, toasted chick peas and crème fraiche
Melon carpaccio with boccachini, fresh mint and red berry sorbet (V)

Raspberry & red fruits sorbet (V)

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
Homemade creamy chicken, ham & leek pie baked in golden coated shortcrust pastry
Roast loin of cod, crab crust, creamed leeks and olive oil base, topped with a lobster bisque
Sweet potato, goats cheese and pine nut roast strudel (V)
Garlic roasted and sea salt new potatoes
Winter market fresh vegetables

DESSERTS

Zesty lemon & lime cheesecake served with a tangy citrus jus & mint ice cream
Milk chocolate pot with Yorkshire shortbread
Chefs selected Yorkshire cheese platter, winter chutney, grapes and biscuits

Colombian freshly brewed coffee with chocolate mints

£53.95

per person

Complimentary local taxi service home (subject to availability and distance – must be pre-booked)

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



NEW YEAR'S EVE GALA DINNER DANCE

DRESS CODE BLACK AND WHITE

Our Ribston suite will be host to our ever-popular New Years Eve gala dinner for 2022, with a 7-course gourmet dinner the ultimate way to see out the old year and welcome in 2023. Delicious food, warm Yorkshire hospitality and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.

Champagne cocktail and canapé 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

Spinach, feta and onion parcels with sweet plum & apple marmalade (V)

Vegetable consommé with wild garlic pancake strips (V)

Refreshing raspberry sorbet with a splash of prosecco

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)

Mini Chateau potatoes and marquise sweet potatoes

French beans with cumin butter, Chantenay carrots cooked in honey

Chefs very own trio of miniature puddings selection including:

Ginger and lime pannacotta | Vanilla crème brulee | Raspberry cheesecake

Freshly percolated Colombian High Mountain coffee and petit fours

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

£79.95

per adult

Complimentary local taxi service home (subject to availability and distance – must be pre-booked)

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



NEW YEARS EVE GALA DINNER DANCE RESIDENTIAL PACKAGE

Bookings taken between 12.30pm - 2.30pm.

FRIDAY 30TH DECEMBER

Arrive and put your feet up and maybe treat yourself to a pampering spa treatment or spa session in the Courtyard Spa (pre-booking essential)

**Cream Tea is served between 3pm and 5pm
in the Byron Bar**

It's Murder Mystery time, Join your fellow guests in the Byron Bar at 7.30pm with seats for dinner at 8.00pm. Solve the murder while enjoying a 3 course carvery menu. An evening to simply die for!

SATURDAY 31ST DECEMBER

Enjoy a leisurely Yorkshire breakfast

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

Yorkshire parkin will be served in the Byron Bar between 3pm and 5pm

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 2023

SUNDAY 1ST JANUARY 2023

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 7pm

MONDAY 2ND JANUARY 2023

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

Club Supplement £15.00 per night – Mini Suite Supplement £30.00 per night
Residential Spa £20.00pp for a three hour session with towel and flip-flops (pre-booking essential)

£205.00 * **£260.00** * **£295.00**
1 night per person 2 nights per person 3 nights per person

Book now on **01937 580 115** or email **sales@bridgewetherby.co.uk**



JANUARY RECOVERY NIGHT'S

SATURDAY 7TH JANUARY 2023

Let the Christmas festivities continue into January 2023!

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 with family or friends.



STARTERS

Salad of prawns and fresh salmon saffron mayonnaise, sundried tomato and balsamic dressing
Garlic mushrooms with a Yorkshire rarebit filling (V)
Carrot and coriander soup with brioche croutons (V)

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
Stuffed bell peppers with a wild mushroom and leek risotto, Welsh glaze (V)
Haddock and salmon bake with grilled cheesy mashed potato
Minted new and rosemary roasted potatoes
Garlic roasted and sea salt new potatoes
Winter market fresh vegetables

DESSERTS

Zesty lemon & lime cheesecake served with a tangy citrus jus & mint ice 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



£22.95

per person

Hotel and Spa Gift Vouchers available to purchase

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk

(V = Vegetarian, VE = Vegan)



CHRISTMAS IN THE COURTYARD SPA

Enjoy a private evening spa session in our Courtyard Spa with family or friends



EXPERIENCE

Experience our thermal suite, with foot spas, nordic barrel sauna, aromatherapy steam room, eucalyptus sauna, ice fountain and two hot tubs

INCLUSIVE

Inclusive of a glass of mulled wine and Christmas tapas buffet served in the 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 meats and cheese and cinnamon and coco dusted mince pies.

MINIMUM OF 8 GUESTS

TREATMENTS MUST BE PRE-BOOKED 14 DAYS IN ADVANCE



£34.00

per person

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



CHRISTMAS ACCOMMODATION RATES

*Might you have one too many? Play it safe and stay the night.
Special bed and breakfast rates.*

MURDER MYSTERY NIGHT

FRIDAY 30TH DECEMBER

Don't fancy the hustle and bustle of a New Years Eve celebration,
why not join us for a fun filled Murder Mystery evening with a delightful
3 course Christmas meal



WEDDING FAIR

SUNDAY 22ND JANUARY 2023

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 team will be on
hand throughout the day

Entry FOC



MURDER MYSTERY NIGHT

FRIDAY 27TH JANUARY 2023

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

from	from	from
£95.00 *	£115.00 *	£125.00
BB midweek	Friday	Saturday

Based on two people sharing. Club supplement £15.00 per room

Book now on **01937 580 115** or email sales@bridgewetherby.co.uk



TERMS & 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.





THE BRIDGE
HOTEL & SPA

T. 01937 580 115

E. sales@bridgewetherby.co.uk

W. www.bridgewetherby.co.uk

Walshford, Wetherby,

North Yorkshire LS22 5HS



Managed and operated by Countrywide Hotels