



THE
OLD BRIDGE HOTEL
HUNTINGDON

MENUS FOR GROUPS 2020/21

Our A La Carte Menu

For up to 20 people we can offer our normal a la carte menu.

Our menu changes at the beginning of each month, so we can only show you the exact content at that point.

(Parties of 10-20 can also choose from the menus below).

Quarterly Menu

For numbers of 10-40 we offer a menu of three starters, three main courses and 3 sweets, with coffee or tea to finish, priced at £39.50.

Above 20 and we ask all guests to pre-order.

The menu starts on 1st January, 1st April, 1st July and 1st October, but we will have it ready to show you a month before the start date. Just ring to get the current version.

Set Menus

For larger numbers (but also for any party of 10+ if you prefer), please choose from the set menu options in the following pages, from £39.50.

Luxury Menus

For 6+ in a private dining room – see some options on the next few pages.

Sundays

On Sundays we offer an A La Carte Menu, with traditional Sunday roast options. For groups of 10-30 we can offer a set price of £39.50 for 3 courses including coffee, with 6 choices per course, featuring 2 roasts including a rump of beef. The other dishes are not finalised until the day before, by our Head Chef.

Please note the maximum seated at one table in the restaurant is normally 10 guests.
See over the page for more information about the private rooms.

Private rooms and other information

If you would like 'The Dining Room' for private use, then the normal private hire charge is £250 for 20 or more guests (£300 for 16-20 guests; £350 for 12-15; £400 for less than 12).

In the Dining Room the maximum number in the whole room is 60, with guests seated on rectangular tables of 10 to 12. For smaller groups we can seat up to 24 around one rectangular table (see the pictures on the website).

We also have 'The Mallard Room', a small private room for up to 8, which can be hired for £100 for lunch or dinner.

We can sometimes let The Restaurant privately for 80+, at a charge of £600 (£1,200 Friday and Saturday evening).

We ask all private groups to pre-order arrival drinks to avoid any delays at the bar. Drinks can be in the bar, in the private dining room, or in the Riverside Bar, depending on your numbers.

In December we have special Christmas menus.

EXTRA NOTES

We can always manage individual dietary requirements, as long as we know in advance.

Children up to 10 years old can have smaller portions of any set menu (charge reduces to half of normal price) or we can offer simple children's dishes as required.

Canapés (nibbles) can be added at £7.95 per person (for 4 different types). Please choose from the list on the following pages. Alternatively just have bowls of olives, nuts and homemade crisps to accompany your drinks - priced per bowl.

Cheese – sharing cheeseboards for the table - £7.95 per person; or individual boards £9.95.

Wine: Please see the website for the up-to-date version of our latest restaurant wine list. It is best to choose your wine quite close to the event (within a month or two) as our stock is constantly changing. The team in our wine shop know the list very well and will always be pleased to give help or advice. House wine is £19.95.

SET MENUS

Set Menu at £39.50 – includes coffee and biscotti. Minimum 10 guests

Choose one dish per course

Let us know of any individual dietary issues and we will of course accommodate them).

Gruyère, wild mushroom and onion tart

Game terrine with spiced fruit jelly and grilled bread (winter);

Ham hock terrine with pickled vegetables, mustard mayo and grilled bread (summer)

Uig Lodge (Isle of Lewis) smoked salmon, served simply with lemon and capers

Smoked mackerel pâté with pickled cucumber and toast

Carpaccio of beef with truffled egg mayo

Old Bridge prawn cocktail

Main courses – each served with extra seasonal vegetables

Roast pork belly with mashed potato, savoy cabbage, apple sauce and crackling

Slow-braised Cornish lamb with garlic mash, green beans and minted gravy

Roast sirloin of beef with roast potatoes, Yorkshire pudding, horseradish & savoy cabbage

Leg of Cornish lamb with rosemary and garlic, roast potatoes & green beans

Fillet of hake with steamed baby vegetables, griddled potatoes and saffron-lobster sauce

Seasonal fruit pavlova

Raspberry Eton mess (summer); Pear and almond tart (winter)

Sticky toffee pudding with Jersey cream

Lemon tart with berry compote

Almond & orange bread and butter pudding with clotted cream ice cream and crème anglaise

Apple crumble with vanilla ice cream

Chocolate nemesis with griottine cherries and crème fraîche

Coffee or tea with biscotti - £3.95

Some Vegetarian / Vegan options for the menus above

Starters:

The Gruyère tart – in the menu above

Crispy beetroot salad with watercress, apple and blue cheese

Kale salad, with avocado, pumpkin, mooli, seeds, nuts & mustard dressing (vegan)

Main courses:

Vegan steak and chips: char-grilled, marinated cauliflower steak with chunky chips, watercress, fried cauliflower florets and satay sauce

Char-grilled hispi cabbage with roast butternut squash, spicy yoghurt, pistachios and new potatoes (can be vegan)

Mushroom and spinach wellington with roast potatoes, savoy cabbage, tenderstem broccoli and vegetarian gravy

Luxury menu at £48 - choose one dish per course

Chicken and mushroom terrine with bacon jam and brioche toast
King prawn and crab cocktail with cucumber jelly

Rack of lamb with dauphinoise potatoes, pea and spinach purée, broccoli and wild mushrooms

Grilled lobster in garlic butter with crisp confit chips and fennel salad

Chocolate fondant with orange crème fraîche
Passion fruit tart with lemon meringue ice-cream

Luxury menu at £59.50

Canapés (three styles)

Scallops baked in the shell with pea and pancetta salad

Individual 'Beef Wellington' with wild mushrooms, fondant potato, claret sauce and mixed seasonal vegetables

Lemon 'assiette' – tart, posset and lemon ripple ice cream

Coffee and chocolates

Luxury menu at £69.50

Canapés (three styles)

Chicken liver and foie gras terrine with spiced plum chutney and toasted brioche

Lobster ravioli with lobster bisque

Saddle of venison with pickled red cabbage, fondant potato, girolle mushrooms & spinach

Chocolate fondant with cherry jelly and cherry ripple ice cream

Coffee and petits fours

INFORMAL PARTIES IN THE RIVERSIDE ROOMS

The Riverside Rooms form a separate 'function space' within the hotel, with their own entrance, bar, suite of rooms and private garden, all on the banks of the River Ouse. If you would like a band or disco we can arrange that too.

The room-hire charge depends on the day and the numbers involved – please do enquire. We do need most parties (unless finishing before the evening) to take the bedrooms above (30, 31, 32 and 33) for the night.

Summer barbecues - £19.95 per person

1st April to end of October only.

Barbecues on our Riverside patio, for groups of 30 or more.

Choose 4 from this list:

Spatch-cooked chicken legs;

Home-made Aberdeenshire beef burgers; Chatteris bangers (local pork sausages);

Mediterranean vegetable kebabs; Pulled shoulder of lamb

King prawn skewers or 4 ounce rump steaks (£2 per item supplement)

Spiced monkfish skewers or Beef fillet, garlic & paprika skewers (£4.50 supplement)

Vegetarian option: Vegetarian burgers – just let us know in advance how many.

Served with bread rolls and choose 4 salads from this list:

Corn on the cob; coleslaw; mixed green;

Caesar; potato and spring onion; Couscous

Relishes: ketchup / mayo / mild barbecue sauce / chilli relish

Add a fifth or sixth at £4 per item; £2 per salad (excluding supplements items)

Ice cream cones - £3 per person

'Old Bridge Hog Roast' - £17.95 per person

Stand-up parties in our Riverside Rooms, for groups of 50 or more.

We could offer this for 25-50 guests but it would be a "porchetta" (stuffed and rolled suckling pig) at £17.95 per person. Or a Lamb Roast at £19.95 per person.

Our hog roast is a whole pig, split between half cooked as a classic roast, served with apple sauce, and the other half as a gammon, served with 'piccalilli salad cream'.

Served with bread rolls and salads as for the menu above.

Vegetarian option: Vegetarian burgers – just let us know in advance how many.

Ice cream cones - £3 per person

'Finger food' menu - £18.95 per person

Stand-up parties in our Riverside Rooms, for groups of 20 or more.

Mixed round of mini sandwiches

Half scotch eggs (up to 30 guests)

Or Pork pie with mustard mayo (over 30)

Mini fish and chips

Mushroom and gruyère quiche

Mini homemade Cornish pasty

Mini salmon & haddock fishcakes

Mini chocolate cakes

Let us know how many vegetarians will be in your party and we will make more dishes for them as needed.

CANAPÉS

You may wish to add canapés to your arrival drinks. 4 canapés are £7.95 per person. Please choose any 4:

Blue cheese and walnut salad on chicory
Beetroot purée with goats' cheese on toast
Goats' cheese and chive croquette
Smoked salmon blini
Breaded tiger prawns with lime mayonnaise
Peppered beef carpaccio with parmesan
Chicken liver pâté with apple chutney on toast
Chorizo & manchego croquettes

An alternative is "The Salmon table" – 3 sorts of cured salmon, presented whole and carved into canapés in front of you by a uniformed Chef. £8.95 per person, minimum 40 guests.

BREAKFAST AT THE OLD BRIDGE

Breakfast is served daily at The Old Bridge from 7-10am (8-10 weekends), normally in the restaurant.

Non-residents are welcome. Breakfast is £18 for a full breakfast. It is safer to make a booking to be sure we can fit you in, in case we have a 'full house' of residents.

For groups of 12 or more we offer the following simplified menu to ensure that the service is quick and efficient:

Tea or coffee and fresh orange juice, served to you as soon as you arrive

Toast with marmalade / jam.

One of the following:

A full English breakfast

A vegetarian cooked breakfast

A generous bowl of yoghurt, homemade granola and fresh fruit.

Please either take your guests' orders in advance or allow 15 minutes from order to service.

This menu is £15 per person.

For celebrations, do consider adding a glass of Champagne, or Prosecco.

If you would like a private room, the Dining Room can be booked for groups of 20-60.

The Restaurant can be booked privately for breakfast for groups of 60-100.

WINE SHOP PARTIES

See separate sheet (or see the website) for information about informal tastings with canapés, “party tastings” and formal tutored tastings with dinner.

AFTERNOON TEA AT THE OLD BRIDGE

Our normal tea service at the Old Bridge is relaxed and informal. It is served on comfortable seats in the lounge and bar. We offer sandwiches, our famous homemade scones with Jersey cream and strawberry jam, and two cakes. Our scones are served from 2.30pm daily.

Our “Full Afternoon Tea”

...can be pre-booked by any number, between the times of 3.30 and 5pm, as long as you are all having the full menu.

Your group will be in either the Dining Room or the Restaurant, depending on availability that day. You will normally be seated on a long dining table with a table-cloth. We cannot reserve tables in the bar or lounge.

If you were keen to have a room privately to yourselves then the Dining Room can normally be booked for the afternoon, with a hire charge of £150.

Our full tea menu is priced at £18 per person (£19 from 1/5/20). It is served on vertical tea stands, except for groups of over 25 when it is served on plates from which your guests can help themselves.

English breakfast tea or Cafetière coffee (with re-fills as required)
Finger sandwiches (smoked salmon and cream cheese; coronation chicken)
Egg mayonnaise; Beef, watercress and horseradish)
Scone with rich Jersey cream and strawberry jam
Three mini cakes

For celebrations, do consider adding a glass of Champagne, or Prosecco.

We ask for full payment in advance for this menu. You can also buy vouchers for Full Afternoon Tea from our website.

Gluten-free tea

We can provide a similar menu for gluten-free guests, or most other food intolerances, but we do need to have exact details at least 48 hours in advance.

THE OLD BRIDGE

TERMS AND CONDITIONS

FOR BOOKINGS 2020/21

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ

Tel 01480 424300 / 451591 Fax 01480 411017

Email: oldbridge@huntsbridge.co.uk www.huntsbridge.com

BEDROOMS

For all bookings a credit card number is required on booking. The booking is not confirmed until you have received email confirmation from The Old Bridge.

Individual bookings Monday to Thursday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after 9am on the day prior to the arrival date.

Individual bookings Friday, Saturday, Sunday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after one week prior to arrival.

Individual bookings, "paid in advance" - we sometimes offer special paid in advance rates. These rates or deposits once charged are non-refundable under any circumstances.

Group bookings (3 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two working weeks prior to arrival.

Group bookings (6 or more rooms): if 6 or more bookings are associate with one event in the hotel, then we will require a £50 per room deposit for each room in order to secure the booking. These deposits are not refundable. A cancellation charge amounting to the balance of the full accommodation cost would be made for any cancellation received after four working weeks prior to arrival.

All our rooms are non-smoking. Any evidence of smoke in the room will automatically incur an extra night's charge.

On arrival: we need to take a credit card authorization, even if a deposit or full payment has been made in advance. Sadly we have been victims of credit card fraud involving card payments made over the phone. Taking card details in person, authorised by pin, is our only genuine security.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

BOOKING AGENCIES – Please note we do not pay commission.

BUSINESS CENTRE

A credit card number is required to confirm all reservations. A cancellation charge amounting to the full value of all pre-booked facilities will be made for any cancellation received within two weeks of the arrival date. This will also apply to any bedrooms booked at the same time and 50% of the value of all meals booked.

Cancellations or reductions in numbers 48 hours prior would result in full charges being made for all pre-booked items.

On arrival: we have to take a credit card authorization, even if a deposit or full payment has been made in advance. Sadly we have been victims of credit card fraud involving card payments made over the phone. Taking card details in person, authorised by pin, is our only genuine security.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

MEALS FOR GROUPS OF 10 +

We require a credit card number to confirm your reservation. In the event of cancellation within a month of the booking, we will charge the credit card £30 per person booked. We need to know final numbers 1 week prior to arrival. Any drop in numbers from that time will be billed at the full menu price.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure, using a credit card on site, with pin number. We do not offer account facilities.

WEDDINGS OR OTHER PARTIES OF 30 OR MORE

For all weddings or large parties, we require:

a) A deposit of £500 to confirm your reservation. Your booking is only confirmed once we have advised you in writing that we have received your deposit. That deposit is not returnable within 12 months of the event.

b) We will meet with you 10-12 weeks prior to the function, to go through final details. We will then give you a pro forma invoice for 50% of the total estimated final balance, to be paid eight weeks prior. At this point the numbers for the function and any related bedroom reservations are considered as finally confirmed and cancellations or change in numbers would be chargeable.

c) Two weeks prior we will need to take a final deposit of the remaining balance. Sadly we have been 'let down' on several occasions and so do need payment in advance.

Prices are revised annually. We reserve the right to do this at any time, but not within 8 weeks of the event.

GENERAL

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises. We also reserve the right to object to the employment of any photographer, toastmaster, band or any entertainer in connection with any function. We will of course be pleased to give advice or recommendations.

Very occasionally, certain ingredients or wines may become unavailable at the last minute. In the event we would contact you to propose an alternative for your consideration.

Damage and behaviour: we reserve the right to charge in full for anything removed from any room and for any damage sustained to any room or furnishings. We also reserve the right to charge for labour involved in cleaning or clearing of any debris or mess that we may consider excessive. For evening functions we do insist that all guests stay in the Function area and do not use the main hotel. Although high spirits are to be accepted, we will react quickly to stop offensive language or behaviour.