



THE OLD BRIDGE

HUNTINGDON

CHRISTMAS AND NEW YEAR 2020/2021

The Old Bridge Hotel

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www.huntsbridge.com

STAYING AT THE OLD BRIDGE FOR CHRISTMAS

Our special Christmas package is inclusive of:

Accommodation on 24th and 25th December, with full English breakfast.

Champagne and canapés reception at 6pm on Christmas Eve. Christmas Eve dinner.

Christmas Day lunch.

Tea and light supper on Christmas Day.

£335 per person staying in a Small Double Room.

£365 Double. **£399** Four Poster.

£380 for single occupancy in single room.

Children: extra beds in parents' room £25 b&b per night.

Boxing Day: add a third night to your package for just **£99 per person; dinner, bed & breakfast.**

Alternatively book rooms on any of 24/25/26 December at our normal rates and simply book whatever extra meals you may require. We do require full payment when booking.

For all Christmas and New Year's Eve bedroom bookings, full payment is required to confirm the booking. The Christmas package is not available online.

CHRISTMAS BARGAIN BREAKS 17TH-20TH, 27TH-30TH DECEMBER, 2ND-4TH JANUARY

Take a stress-free break either before or after Christmas and take advantage of our excellent offer:

Pay HALF PRICE (£74 for a small double room, including breakfast) if you have dinner with us (minimum £40 per person spend on food). Double £94, Large Four Poster £115. Single or Large Single Rooms (for one person) available on the same terms at **£67.50**.

A deposit of the room price is required to confirm the booking and is non-refundable under any circumstances.

Please ring or book online where the rates are clearly shown. Note that we are closed on the evening of 3rd January for our staff party.

CHRISTMAS PARTY MENU

Available from 28th November to 24th December. Has to be booked in advance.

Carrot, coconut and chilli soup with crème fraîche

Ham hock terrine with piccalilli and mustard mayonnaise

Salad of smashed butterbeans and roasted squash with rocket and toasted almonds

Creamy smoked mackerel pâté with toast and pickled cucumber

Traditional roast turkey with chestnut stuffing, chipolatas, roast carrots, roast potatoes, brussels sprouts, cranberry & orange sauce and gravy

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

Fillet of sea trout with tenderstem broccoli, new potatoes and hollandaise sauce

All served with roast root vegetables

Christmas pudding with brandy butter and sauce

Cardamon and coffee crème brûlée

Chocolate marquise with cherry ripple ice cream

Two British cheeses with biscuits and quince jelly

£39.95 per person.

Only £33 at weekday lunchtimes up to 11th December.

Price includes crackers and streamers.

Please let us know of any dietary requirements.

For parties of 20 or more we require a full pre-order and a table plan.

Cafetière coffee or tea with mince pies - £3.95 per person.

Private Rooms – pay £54.95 per person and have a glass of Prosecco and smoked salmon blinis on arrival and one of the following rooms to yourselves.

The Dining Room – an impressively beautiful private room for up to 60 people (minimum 20).

The Mallard Room – a small private room for 6-8 people.

The Restaurant can be hired privately for minimum 80.

'Normal' numbers may have to change according to regulations.

For parties in the restaurant we simply require a credit card to confirm.

Final numbers have to be re-confirmed 3 weeks before the date and any loss in numbers from that time will be billed at £39.95 per person.

For private room hire we require a non-refundable deposit of £15 per person to take the booking; we then require full payment of the balance 3 weeks before the event.

PRIVATE PARTIES

See panel to the left for information on hiring a private room. Further alternatives are:

Luxury Christmas party

Have a Christmas party menu in the main hotel, using one of the menu options on the previous pages. Also hire the Riverside Rooms for music and dancing until late. Some groups also hire in a Casino to add to the fun. Please enquire and we can go through the options. Obviously, this may depend on the restrictions in place at the time.

Drinks and nibbles or Finger Buffet or Fork buffet

Use of our Riverside Rooms, for stand-up parties of 25 or more. The Riverside Rooms are a self-contained area within the hotel, with their own private bar and patio.

Please speak to us about what days are available for this area. You can pre-order wine or drinks; or simply have an open (private) bar.

You could also hire a band or disco until 11.30pm. (We would just need your party to book the 4 bedrooms above this area on the evening – but we will offer reduced prices for those rooms). Subject to restrictions, again.

Festive Afternoon Teas

(Available from 29th November - 23rd December)

Our "full afternoon tea" will have a festive slant included in the selection. The price is £19 per person – it does require you to book in advance (bookings between 3.30pm and 5pm, Sundays 4pm and 5pm).

The Wine Shop

A wine tasting in the shop, using our amazing 'Enomatic' machines, with a few bite-sized canapés is just £19.95 per person. You will be able to taste around 10 wines, with our well-informed staff on hand to talk to you as much (or as little) as your group would like. A great way to meet up or to entertain in an informal manner.

HOTEL AND SHOP OPENING TIMES

We are open every day as normal except:

Christmas Eve – hotel is open all day, but we will not be serving snacks from 5.30pm. Shop open until 9pm.

Christmas Day – hotel only open for residents and lunch guests.

Boxing Day – hotel open for lunch, dinner and bar drinks, but we will not be serving teas, coffees or snacks. Shop open until 6pm.

New Year's Eve – hotel open as normal at lunchtime but only open for ticket holders from 5pm. Shop open until 6pm.

New Year's Day – hotel open as normal. Shop open until 6pm.

JANUARY SALES – FOR 12 DAYS ONLY

4th to 15th January, every day excluding Saturday night and Sunday Lunch. We will be offering a daily selection of traditional and classic British dishes.

Priced at just £22 for a main course, pudding and a glass of wine.

To book, just ring the hotel on 01480 424300.

Please note on Sunday 10th January we will be offering this menu and not the 'steak night menu' in the evening.

CHRISTMAS GIFTS FROM THE WINE SHOP

Wine tasting cards – just £12 for a tasting card which gives you £14 of sampling of fine wines in our wine shop. Selection changes monthly and you can taste at any time.

Gift Vouchers – for use in the shop or hotel (£10 or £25 vouchers. Also available to buy online).

Christmas hampers – tailored to your choice.

Miscellanea – 'Open-Up' Wine glasses; hand-carved bread bowls; Monmouth Coffee; Wendy Brandon's Jam and Marmalade; Pump Street chocolate; Old Bridge cricket ball key rings; corkscrews.

And finally wine, of course – so much choice, with the best, personal advice - just come into the shop at any time. Special boxes and gift bags available.

Mixed cases at discounted prices; or tailor-made to your requirements for corporate gifts.

Delivery before Christmas to any address in England is guaranteed, for any order placed by 9th December.

Ring 01480 458410 or email wine@huntsbridge.co.uk to discuss.

THURSDAY 24TH DECEMBER CHRISTMAS EVE DINNER

Langoustine bisque with a rouille crouton

Venison pâté with chutney and toast

Grilled whole king prawns with samphire and garlic butter

Crisp beetroot, parsnip and blue cheese salad with watercress

Slow-cooked blade of beef with creamed cabbage and potato rosti

Root vegetable pie with roast leeks and spinach sauce

Roast halibut with new potatoes, wilted spinach, mussels, white wine and cream

Roast shoulder of lamb with dauphinoise potatoes and rosemary sauce

Passion fruit and white chocolate cheesecake with passion fruit sorbet

Chocolate nemesis with crème fraîche

Two British cheeses from Neal's Yard Dairy with biscuits and quince jelly

Crème brûlée with blackberry sorbet

Coffee or tea with chocolate truffles

£49.50 per person

Please let us know of any dietary requirements.

A credit card number will be required to secure your booking. Your numbers need to be confirmed by 8th December – and those are the numbers that will be billed for on the day.

Open as normal all day (but from 5pm we won't be offering our snack menu).

Bar open until 11pm and Wine Shop open until 9pm.

FRIDAY 25TH DECEMBER CHRISTMAS DAY LUNCH

Charles Heidsieck Champagne (or Elderflower Fizz) on arrival
Charcuterie, olives, almonds, and cheese straws

Lobster, prawn and shrimp cocktail

Confit chicken and mushroom terrine with bacon jam and
toasted brioche

Traditional roast Norfolk bronze free-range turkey with chestnut
stuffing, chipolatas, roast parsnips, roast carrots, brussels sprouts,
cranberry & orange sauce, bread sauce and gravy

Pan-fried halibut with caramelised salsify, wilted spinach,
shrimps, capers and dill cream sauce

Both served with extra roast root vegetables

Old Bridge Christmas pudding with brandy butter and brandy
sauce

Chocolate tart with chocolate mousse and cherry ice cream

Three British cheeses with biscuits and quince jelly

Coffee and petits fours

£149 per person

Bookings taken from 12 to 2.30pm

Please let us know of any dietary requirements.

Vegetarian menu

**Warm salad of baby carrot, romanesco cauliflower, and
tenderstem broccoli** with blue cheese dressing

Wild mushroom and truffle tortellini with spinach, crispy
parmesan and spinach purée

Children's menu (for children under 12 years old) - £69.50

Infants not eating will be charged at £25 per seat.

Roast tomato soup

Child's portion of roast turkey, with all the trimmings

Selection of ice-creams; or Chocolate brownie with ice-cream

We require full payment when you book; your places are not
confirmed until the payment has been processed. Bookings are
per person and non-refundable.

The Mallard Room is a small private room just off the main
restaurant which can be booked for up to 8 people - room hire
charge £120.

In the evening there is a light meal for residents only.

SATURDAY 26TH DECEMBER

BOXING DAY LUNCH

Game pâté with chutney and toast

Roast tomato soup with crème fraîche

Bresaola (air-dried beef) with truffled egg mayonnaise and rocket

Four whole king prawns (served cold) with mango salsa

Creamy smoked mackerel pâté with toast and pickled cucumber

Salt-baked beetroot with mozzarella and walnuts

Honey-glazed ham with mustard mash, parsley sauce and buttered carrots and peas

Fish and chips – fillet of cod with triple-cooked chips, tartare sauce and smashed minted peas

Roast chicken with dauphinoise potato, tenderstem broccoli and mushroom gravy

Slow-cooked pork belly with roast potatoes, winter greens, spiced apple sauce & crackling

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

Roast English dry-aged sirloin of beef (cooked pink) with Yorkshire pudding, horseradish, roast potatoes & hispi cabbage

All served with cauliflower cheese and winter greens

Two British cheeses from Neal's Yard Dairy with biscuits and quince jelly

Lemon tart with blackcurrant sorbet

Almond and orange bread and butter pudding with clotted cream ice-cream and custard

Roast pineapple with coconut ice cream and Malibu (vegan)

A selection of homemade ice-creams and sorbets

Cafetière coffee or tea with biscotti

£37.50 for 2 courses with coffee

£42.50 for 3 courses with coffee

Children under 12 £19.50 – smaller portions of the above.

Please let us know of any dietary requirements.

Bookings between 12 and 1.15pm or between 3 and 4.15pm. A credit card number will be required to confirm the booking and numbers booked as of 9th December will be taken as final. Any cancellations or shortfall in numbers after 8th December will be charged at £42.50 per person.

Boxing Day afternoon. We are serving tea to residents only. Bar open all day.

Boxing Day evening. Dinner will be an A La Carte Menu, served in the Dining Room, from 7.30-8.30pm. Lounge menu also available for snacks from 7pm.

THURSDAY 31ST DECEMBER NEW YEAR'S EVE

It's now likely that there will be no dancing allowed and we will have to close at 10pm!

So, instead of the normal grand party, we will be offering an utterly delicious, celebratory set menu in our restaurant, at both lunch and dinner time.

The bar and lounge will also be open all day, serving our normal selection of snacks and drinks.

NEW YEAR'S EVE SET MENU

A glass of Charles Heidsieck Champagne with canapés

Appetizer: langoustine bisque with rouille and croutons

Chicken and chicken liver terrine with plum chutney and toasted sourdough

Or: Squash and ricotta ravioli with sage and parmesan

Beef Wellington with potato cake, wild mushrooms, spinach and horseradish remoulade

Or: Fillet of halibut with caramelised salsify, new potatoes, brown shrimps, spinach and capers

Lemon 'Assiette' - lemon tart, posset and ripple ice cream

Coffee and chocolates ("to go", if necessary!)

£75 per person

We (obviously) have limited tables available, 12-3pm and 6-7.30pm.

Please let us know of any dietary requirements when booking. Your Champagne and canapés will be served at your restaurant table.

We require £50 per person deposit when you book; your places are not confirmed until the payment has been processed.

Bedrooms are available at our normal rates. Full payment is required to confirm the booking.

FRIDAY 1ST JANUARY NEW YEAR'S DAY LUNCH

The Tennessee Tooters will play live jazz (in the lounge) from 12-4.30pm.
Bookings between 12 and 1.15pm or between 2.30 and 3.30pm.

Parsnip soup with curry oil

King prawn cocktail

Smoked mackerel pâté with toast and pickled cucumber

Warm salad of brussels sprouts with maple syrup, mustard, chilli, nuts & seeds

Parma ham with poached egg and watercress

Roast dry-aged sirloin of English beef (cooked pink) with Yorkshire pudding, horseradish, roast potatoes, savoy cabbage and carrots

Mushroom and spinach Wellington with roast potatoes, savoy cabbage and carrots

Fish and chips – fillet of cod with triple-cooked chips, tartare sauce and smashed minted peas

Slow-cooked ham with grain mustard mash, honey roast carrots and parsley sauce

Half roast chicken with potato and parmesan croquette, broccoli, wild mushroom sauce and watercress and shallot salad

Christmas pudding cheesecake with a shot of "Liqueur de Caramel"

Chocolate 'Nemesis' with boozy cherries and crème fraîche

Two British cheeses from Neal's Yard Dairy with biscuits and quince jelly

Sticky toffee pudding with toffee sauce and clotted cream ice-cream

Cardamon and coffee crème brûlée

Cafetière coffee or tea with biscotti

£45 for 3 courses with coffee

Children under 12 £22.50 for smaller portions of the above, or choose from our normal children's menu.

Please let us know of any dietary requirements.

A credit card number will be required to confirm the booking and numbers booked as at 9th December will be taken as final. Any cancellations or shortfall in numbers after 8th December will be charged at £45 per person.

New Year's Day evening

Dinner will be an A La Carte Menu, served in the Restaurant, from 7-8.30pm. Lounge menu also available for snacks from 7pm. Note our special bargain rates for bedrooms tonight!