



## MENUS FOR GROUPS 2021

### Obviously....

If any restrictions are still in place, or are re-imposed, because of the Coronavirus crisis, these may affect the final event. These menus and ideas assume that we can operate normally.

### Set Menus

The most efficient service will always be with a no-choice menu. Please see from the set menu options in the following pages, from £39.50. We can of course accommodate dietary requirements, as long as we know in advance.

### Our A La Carte Menu

For up to 10 people we offer our normal a la carte menu.

For 11-20 people we can offer our “4x4 Menu”, the same dishes but limited to 4 choices at each course. This menu changes at the beginning of each month, so we can only show you the exact content from around 27<sup>th</sup> of the month prior.

### Quarterly Menu

For numbers of 15-30 we can also offer a menu of three starters, three main courses and 3 sweets, priced at £39.50.

We prefer for guests to pre-order, but if you choose to order on the night, just bear in mind the starter will take around half an hour from finishing that order.

This menu starts on 1<sup>st</sup> January, 1<sup>st</sup> April, 1<sup>st</sup> July and 1<sup>st</sup> October, but we will have it ready to show you a month before the start date. Please ring to see the current version.

### Sundays

On Sunday lunchtimes we offer a Set Menu, with 6 choices at each course, including traditional Sunday roast options, at £29.50 for 2 courses and £36 for 3 courses. We can serve this same menu for groups of up to 30. For 31+ you would need a set menu (but dietary issues accommodated).

Please note the maximum seated at one table in the restaurant is normally 10 guests. Above that and you be split to 2 or more tables. In the Dining Room we can sit 24 on a single table.  
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 private hire charge is £295 for 20 or more guests (£350 for 16-19 guests; £400 for less than 15). The maximum number in the Dining Room is 40, with guests seated on rectangular tables of 10. For smaller groups we can seat up to 24 around one rectangular table (see the pictures on the website).

In the Dining Room the maximum number in the whole room is 40, with guests seated on rectangular tables of 10. 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 very occasionally let The Restaurant privately for parties of over 60, at a charge of £900 (£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 two thirds 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.

## SET MENUS

Set Menu at £39.50. Minimum 10 guests

Choose one dish per course for the entire party

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

Butternut squash and gruyère pithivier with spinach purée

Game terrine with spiced fruit jelly and grilled bread (autumn/winter only)

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

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

Confit duck leg with chorizo and chickpea casserole, crispy curly kale

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 samphire, griddled potatoes, mussels and fino sherry

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 squash pithivier – 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 chimichurri 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 avocado and tomato salsa

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

Grilled half 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 and tomato relish

Venison saddle with butternut squash purée, ratte potatoes, crispy kale and red wine sauce

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.

## Barbecues - £22 per person

Barbecues on our Riverside patio, for groups of 25 or more.

Choose 3 from this list from the whole party

Spatch-cocked chicken legs. Beef burgers.

Chatteris bangers (pork sausages). Chicken tikka kebabs.

Marinated pork ribs. King prawn skewers.

4 oz rump steaks (*£2 per item supplement*).

Butternut squash seekh kebab (vegan). Paneer, pepper and onion tikka kebab

Vegan burger – black bean and chickpea with spicy slaw and tomato-chilli salsa.

*Should you have a few vegetarian/vegan guests, just tell us how many and we will do a selection of the last 3 options to replace whatever you have chosen for other guests.*

Served with bread rolls, grilled corn on the cob and the following salads:

Coleslaw; Gem salad with Caesar dressing; potato and spring onion.

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

Add a fourth or fifth at £4 per item (plus supplements if appropriate)

Ice cream cones - £3 per person

## ‘Old Bridge Hog Roast’ - £22 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). Or a Lamb Roast at £24 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.

## ‘Finger food’ menu - £19.95 per person

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

Mixed round of mini sandwiches

Mushroom and spinach vol au vent

Hoisin chicken skewer

Mini homemade Cornish pasty

Mini beef burger

Mini salmon & haddock fishcakes

Mini fish and chips

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  
Cherry tomato and mozzarella skewer  
Onion bhaji  
Smoked salmon blini  
Breaded tiger prawns with lime mayonnaise  
Peppered beef carpaccio with parmesan  
Chicken, honey and soy skewer  
Chorizo & manchego croquette

## 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 £19 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 at least 20 minutes from our finishing the order to serving the food.

This menu is £19 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 often be booked for the afternoon, from 3pm, with a hire charge of £150 and a minimum of 12 guests for full tea. We do require the room back by 5.30pm.

Our full tea menu is priced at £19 per person (£19.95 from 01/10/21). 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.

### **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 2021/2

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## 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 meeting rooms and bedrooms, plus 50% of the value of meals, will be made for any cancellation received within two weeks of the arrival date. Reduction in numbers within 48 hours of arrival will 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. We require all groups / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

## **RESTAURANT / DINING ROOM BOOKINGS**

For normal 'A La Carte' tables in the restaurant, we ask for credit card details, but we will only use them if you cancel or change numbers within 48 hours of the booking (after which you would be charged £25 per person).

For any booking involving a private room, a deposit of the room hire price is required to confirm the 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 4 months of the event. We also need to know final numbers 4 weeks 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 larger parties**

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 events, 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.