



THE OLD BRIDGE

HUNTINGDON

CHRISTMAS AND NEW YEAR 2022/23

The Old Bridge Hotel

1 High Street Huntingdon Cambridgeshire PE29 3TQ
Tel: 01480 424300

Email: oldbridge@huntsbridge.co.uk

www.oldbridgehuntingdon.co.uk

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 on Christmas Eve. Christmas Eve dinner.

Christmas Day lunch.

Tea and light supper on Christmas Day.

£390 per person staying in a Small Double Room.

£450 Double. **£500** Four Poster.

£425 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

£110 per person, dinner bed & breakfast

(in a Small Double Room. £120 Double. £140 Four Poster).

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 27TH-30TH DECEMBER; 1ST-5TH JANUARY

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

HALF PRICE BEDROOMS (based on normal 'rack rate') if you have dinner with us.

£80 for a small double room, including breakfast.

Double Room £100. Large Four Poster £125.

A deposit of the room price is required to confirm the booking and is non-refundable. There is a minimum £40 per person spend on food.

Please ring or book online where the rates are clearly shown.

FESTIVE MENU - RESTAURANT

Available in the restaurant from 29th November to 23rd December.

Leek and onion soup with crème fraîche

Chicken, pork, whisky and cranberry terrine with chutney and toast

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

Fillet of salmon with cauliflower, samphire, almonds, capers and brown butter

Char-grilled, marinated celeriac with glazed carrots, green lentils, rocket and herb salsa

All served with roast root vegetables

Christmas pudding with brandy butter and sauce

Crème brûlée with blackcurrant sorbet

Chocolate marquise with cherry ripple ice-cream

Two British cheeses with biscuits and quince jelly

£40 per person.

Cafetière coffee or tea with mince pie £5 per person.

Please let us know of any dietary requirements.

For 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 tables of 10 or more the deadline is one week. Parties of more than 10 will be on more than one table; and groups above 15 need to do a pre-order.

FESTIVE MENU - PRIVATE ROOMS

The festive menu as above is available in a private room at a cost of **£50 per person**,

To include a glass of Prosecco and smoked salmon blinis on arrival, plus crackers and streamers.

Or £55 with a glass of Charles Heidsieck Champagne

Private Rooms – room hire charges vary, depending on numbers.

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.

For private room hire we require a non-refundable deposit of the room hire charge to take the booking; we then require full payment of the balance 8 weeks before the event, also non-refundable.

CHRISTMAS PARTIES WITH MUSIC

Have a Christmas party menu in the main hotel and 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. Subject to restrictions at the time, of course.

HOTEL AND SHOP OPENING TIMES

We are open every day as normal except:

Christmas Eve – hotel is open all day as normal, but our lounge and bar menu will be slightly reduced in the evening.

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

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

New Year's Eve – hotel open as normal at lunchtime but only open for ticket holders from 4.30pm. Shop open until 5pm.

New Year's Day – hotel open for lunch and dinner, but we will not be serving coffees or snacks. Shop open until 6pm.

Sunday 8th January – closed from 5pm for our staff party.

JANUARY SALES – FOR 11 DAYS ONLY

3rd to 13th January, lunch and dinner, but excluding Friday and Saturday evening and Sunday Lunch. We will be offering a 'January Sales' menu, featuring some traditional and classic British dishes.

Priced at just £29.50 for a main course, pudding and a glass of wine.

To book, just ring the hotel on 01480 424300.

We will offer this menu instead of our 'steak night' on Sunday 8th 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; Our much-sought-after Swedish Gnomes; Christmas Fairies and other decorations; 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.

SATURDAY 24TH DECEMBER CHRISTMAS EVE LUNCH

The restaurant will offer a set menu of three courses (four choices per course) at £45 per person (or £37 for 2 courses) including coffee.

The lounge and bar menu will be available in the rest of the hotel as normal, until 5.30pm, from when we will offer a slightly reduced menu.

Bar open until 11pm as normal.

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 three weeks before the day – and we will take full non-refundable payment at that point.

SATURDAY 24TH DECEMBER CHRISTMAS EVE DINNER

Langoustine bisque with rouille and croutons

Chicken and mushroom ballotine with roasted figs and watercress vinaigrette

Grilled whole king prawns with samphire and garlic butter

Char-grilled, marinated romanesco with toasted almonds, capers and watercress

Slow-cooked duck leg with caramelised apple, horseradish mash and red wine sauce

Squash, spinach and ricotta pithivier with roast jersusalem artichoke and romanesco sauce

Fillet of hake with samphire, griddled potatoes, mussels and creamy white wine sauce

Rack of lamb with dauphinoise potato, leek and spinach purée, wild mushrooms and carrots

Golden syrup steam pudding with vanilla ice-cream and custard

Chocolate nemesis with crème fraîche and hazelnut crumb

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

Roast pineapple with coconut sorbet and pink peppercorn salsa

Coffee or tea with chocolate truffles

£59 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 three weeks before the day – and we will take full non-refundable payment at that point.

SUNDAY 25TH DECEMBER CHRISTMAS DAY LUNCH

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

Lobster and prawn 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 stone bass 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 with petits fours

£155 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

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.

MONDAY 26TH DECEMBER

BOXING DAY LUNCH

Game pâté with chutney and toast

Roast celeriac soup with hazelnut crumbs

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-roast 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

Crispy polenta cake with butternut squash, grilled artichoke and salsa verde

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

All served with roast root vegetables

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

Lemon tart with blackcurrant sorbet

Sticky toffee pudding with vanilla ice-cream and caramel sauce

Roast pineapple with coconut ice-cream and Malibu syrup

Cafetière coffee or tea with biscotti

£49 for 3 courses with coffee

Children under 12 £25 for 2 courses (smaller portions of the above).

Bookings between 12 and 1.30pm or between 2.30 and 4pm. 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 three weeks before the day – and we will take full non-refundable payment at that point.

Boxing Day afternoon

We are only serving tea and drinks to residents.

Boxing Day evening

Dinner will be an A La Carte Menu, served in the Restaurant, from 7pm to 8.30pm.

SATURDAY 31ST DECEMBER NEW YEAR'S EVE DINNER DANCE

A black-tie dinner party with dancing. Our most glamorous event of the year, and one that always sells out early, so please do book in good time. We will have both a Scottish piper and fireworks at midnight. Carriages to be booked for 1.30am.

Charles Heidsieck Champagne with canapés

Appetizer: Langoustine bisque with rouille and croutons

Chicken and chicken liver terrine with pickled mushrooms, chilli chutney and toast

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

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

Coffee and petits fours

£155 per person

Champagne from 6.30pm, to dine from 7.15pm

Please let us know of any dietary requirements.

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

Bedrooms are available at our normal rates. For all Christmas and New Year's Eve bedroom bookings, full payment is required to confirm the booking.

Please note we are open as normal for NEW YEAR'S EVE LUNCH

SUNDAY 1ST JANUARY 2023

NEW YEAR'S DAY LUNCH

Live jazz (in the lounge) from 12-4.30pm.

Bookings between 12 and 1.30pm or between 2.30 and 4pm.

Sweet potato and coconut soup with curry oil

King prawn cocktail

Smoked mackerel pâté with toast and pickled cucumber

Roasted brussels sprouts with maple syrup, mustard, chilli, nuts & seeds

Ham hock terrine with pickled vegetables, mustard aioli and toast

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
All served with roast root vegetables

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

Chocolate delice with hazelnuts and salted caramel ice-cream

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

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

Crème brûlée with blackcurrant sorbet

Cafetière coffee or tea with biscotti

Please let us know of any dietary requirements.

3 courses with coffee £49.00

Children under 12 £25 for 2 courses (smaller portions of the above).

A credit card number will be required to secure your booking. Your numbers need to be confirmed three weeks before the day – and we will take full non-refundable payment at that point.

New Year's Day evening

Dinner will be an A La Carte Menu, served in the Restaurant, from 7-8.30pm.

Note our special bargain rates for bedrooms tonight!