



THE OLD BRIDGE

HUNTINGDON

CHRISTMAS AND NEW YEAR 2023/24

The Old Bridge Hotel

1 High Street Huntingdon Cambridgeshire PE29 3TQ

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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.

£440 per person staying in a Small Double Room.

£495 Double. **£540** Four Poster.

£450 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, which is non-refundable. The Christmas package is not available online.

CHRISTMAS BARGAIN BREAKS 27TH-30TH DECEMBER; 1ST-6TH JANUARY

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

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

£95 for a small double room, including breakfast.

Double Room £110. Large Four Poster £130.

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 27th November to 23rd December.

Curried parsnip and coconut soup with parsnip crisps

Chicken and ham hock terrine with apricots, Dijon mustard aioli and crispy Parma ham

Creamy smoked mackerel pâté with toast and pickled cucumber

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

Fillet of chalk stream trout with cauliflower purée, griddled artichoke and cranberry, almond & pomegranate salsa

Cauliflower steak with salt baked beetroot, couscous and cranberry and pickled vegetable tapenade

Christmas pudding with brandy butter and sauce

Crème brûlée with blackberry sorbet

Chocolate 'crèmeux' with boozy cherries and cherry ripple ice-cream

Two British cheeses with biscuits and quince jelly

Tea or coffee with homemade biscotti

Please let us know of any dietary requirements.

£45 per person.

For tables in the restaurant, we ask for credit card details to secure your booking. If you cancel or change numbers within 48 hours of the booking, you will incur a £25 per person charge.

For tables of 10 or more the cancellation period 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 **£55 per person**, which includes a glass of Prosecco and smoked salmon blinis on arrival, plus crackers and streamers.

(or £60 with a glass of Charles Heidsieck Champagne instead of Prosecco).

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 4 weeks before the event, this is also non-refundable.

CHRISTMAS PARTIES WITH MUSIC

Have our 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.

Festive Afternoon Tea (Available from 27th November-23rd December)

Our “full afternoon tea” will have a festive slant included in the selection. The price is £21 per person – it does require you to book in advance.

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 4pm. 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 7th January – closed from 5pm for our staff party, last food orders 3pm.

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.

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, £25 & £50 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; Jam & Marmalade from The Old Dairy in Norfolk; 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.

SUNDAY 24TH DECEMBER CHRISTMAS EVE LUNCH

The restaurant will offer a set menu of three courses, with four choices per course £49 per person for 3 courses or £42 for 2 courses including tea or coffee

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.

The lounge and bar menu will be available in the rest of the hotel, with a slightly reduced choice.

Bar open until 11pm as normal.

SUNDAY 24TH DECEMBER CHRISTMAS EVE DINNER

Langoustine bisque with rouille and croutons

Chicken and mushroom ballotine with spiced fig purée and watercress vinaigrette

Grilled whole king prawns with samphire and garlic butter

Curried sweet potato cake with coconut and a cucumber & pomegranate slaw

Slow-cooked beef ribs with confit potato, root vegetable fricassee and tenderstem broccoli

Squash, spinach and ricotta pithivier with roast Jerusalem artichoke and broccoli & spinach purée

Fillet of hake with romesco sauce, griddled potatoes, olives, anchovies and almond & rocket salad

Lamb rump with dauphinoise potato, roasted carrots, crispy curly kale and sorrel pesto

Golden syrup steam pudding with vanilla ice-cream and custard

Chocolate nemesis with crème fraîche and hazelnut crumb

Roast pineapple with coconut sorbet and pink peppercorn salsa

Two British cheeses with biscuits and quince jelly

Coffee or tea with chocolate truffles

Please let us know of any dietary requirements.

£65 per person, for 3 courses

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.

MONDAY 25TH DECEMBER CHRISTMAS DAY LUNCH

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

Crab and king prawn cocktail with avocado and tomato
salsa

Game terrine with quince jam, pickled wild mushrooms and
Dijon mustard aioli

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

Pan-fried halibut with sauté potatoes, samphire and curried
saffron mussels

Both served with extra roast root vegetables

Old Bridge Christmas pudding with brandy butter and
brandy sauce

Chocolate 'crèmeux' with boozy cherries and cherry ripple
ice-cream

Three British cheeses with biscuits and quince jelly

Tea or coffee with petits fours

Please let us know of any dietary requirements.

£175 per person

Bookings taken from 12 to 2.30pm

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

Served with extra roast root vegetables

Menu for children under 12 years old - £79.50

(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 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.

TUESDAY 26TH DECEMBER

BOXING DAY LUNCH

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

Buffalo mozzarella with salt-baked beetroot and beetroot salsa

Black pudding and pork terrine with spiced fruit chutney and sourdough toast

Fillet of chalk stream trout with crushed new potatoes, crispy curly kale and carrot purée

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 and 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 sorbet and Malibu syrup

Tea or coffee with homemade biscotti

Please let us know of any dietary requirements.

£55 per person, for 3 courses

£30 per child under 12, for 2 courses (smaller portions of the above)

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

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.

SUNDAY 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:

Smoked salmon blini; cheese croquettes; smoked duck with beetroot; cucumber, avocado & lime

Appetizer: Langoustine bisque with rouille and croutons

Ham hock terrine with pickled vegetables and mustard aioli

Beef Wellington with potato cake, wild mushrooms, roast carrots, tenderstem broccoli and celeriac & horseradish remoulade

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

Tea or coffee with petit fours

Please let us know of any dietary requirements.

£175 per person

Champagne from 6.45pm, to dine from 7.15pm

Everyone will be on tables of 10, please specify any other people you want to sit with.

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

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

MONDAY 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.

Curried parsnip and coconut soup with parsnip crisps

King prawn cocktail

Smoked mackerel pâté with toast and pickled cucumber

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

Buffalo mozzarella with salt-baked beetroot and beetroot salsa

Ham hock terrine with pickled vegetables, mustard aioli and sourdough 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 pork belly with grain mustard mash, honey-roast carrots and parsley sauce

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

Fillet of chalk stream trout with crushed new potatoes, crispy curly kale and carrot purée

All served with roast root vegetables

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

Chocolate tart with 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

Tea or coffee with homemade biscotti

Please let us know of any dietary requirements.

£55 per person, for 3 courses

£30 per child under 12, 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 7pm to 8.30pm.

Note our special bargain rates for bedrooms tonight!