



## MENUS FOR GROUPS 2023/24/25

### 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 £44. We can of course accommodate dietary requirements, as long as we know in advance.

### Quarterly Menu

We can also offer a menu of three starters, three main courses and three sweets, priced at £44. 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. We do need you to pre-order your choices in advance.

### Sundays

On Sunday lunchtimes we offer a Set Menu, with 6 choices at each course, including traditional Sunday roast options, at £36 for 3 courses. We can serve this same menu for groups of up to 30. Groups of 15+ will need to pre-order their choices.

## SET MENU at £44

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, with lemon and capers  
Smoked mackerel pâté with pickled cucumber and toast  
Carpaccio of beef with truffled egg mayonnaise  
Old Bridge prawn cocktail

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 (*£2 supplement*)  
Fillet of hake with samphire, griddled potatoes, mussels and Fino sherry  
*Each served with extra seasonal vegetables*

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 marquise with griottine cherries and crème fraîche

Tea or coffee, with homemade biscotti - £3.95

## Some Vegetarian / Vegan options for the menus above

Starters:

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 (*vegan option available*)  
Mushroom and spinach wellington with roast potatoes, savoy cabbage, tenderstem broccoli and vegetarian gravy

Sweets:

Roast pineapple with coconut ice cream (*vegan*);  
Red wine poached pear with blackberry sorbet

## Luxury menu at £59

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.

Chicken and wild mushroom terrine with bacon jam and brioche toast

King prawn and crab cocktail with avocado and tomato salsa

Lobster ravioli with lobster bisque and tomato relish

Scallops baked in the shell with pea and pancetta salad (*£5 per person supplement*)

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

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

'Beef Wellington' with wild mushrooms, fondant potato, season vegetables and claret sauce

Venison saddle with butternut squash purée, truffle mash, crispy kale and red wine sauce

Passion fruit tart with lemon meringue ice-cream

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

Chocolate 'nemesis' with salted caramel ice cream

Tea or coffee, with homemade chocolate truffles

## Canapés

You may wish to add canapés to your arrival drinks. 4 canapés are £8.95 per person.

Please choose any 4:

Blue cheese and walnut salad on chicory

Onion bhaji

Breaded tiger prawns with lime mayonnaise

Chicken, honey and soy skewer

Cherry tomato and mozzarella skewer

Smoked salmon blini

Parma ham with melon

Chorizo & manchego croquette

## Cheese

Add a cheese course, served on sharing boards, at £8.95 per person or individual plates at £9.95 per person. Our cheese all comes from Neal's Yard Dairy, the leading specialists in selecting and maturing British cheese.

## Children

Children can have smaller portions of any set menu, charged at 50% of normal price or we can offer simple children's dishes as required.

Organise drinks for the children at £9.50 per jug of cordial or £18.50 for fresh orange juice.

## Private rooms and other information

If you would like to hire our Oak Panelled Dining Room for private use, hire charge is £295 for 20 or more guests (£350 for 16-19 guests; £400 for 15, an additional £50 per person will be added for groups smaller than 15).

In the Dining Room the maximum number in the whole room is 60, including the lounge area. The maximum number of guests we can seat on one table is 24.

Our Mallard room is a small private room for up to 8, which can be hired for £100 for lunch or dinner.

For parties of over 60, we can privately hire our Restaurant, at a charge of £900. The hire charge on a Friday or Saturday evening, and Sunday lunch time is £1,200.

All private events must organise arrival drinks for their party, and wine for the table.

**Wine:** Please see the website for the up-to-date version of our latest restaurant wine list. It is best to choose your wine within a month or two of your event 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.

## 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.

### **Afternoon Tea....**

Our “**Full Afternoon Tea**” must be pre-booked - We take bookings at 3.30pm or 4pm, Monday - Saturday, and on Sunday's at 4pm only. Your booking will be held in either the Dining Room or the Restaurant, depending on availability that day, and is served on vertical stands.

To hire a room for a private afternoon tea, the Dining Room can be booked for the afternoon, from 12pm-5pm, with a hire charge of £295 and a minimum of 12 guests for full tea. Usually for larger groups we serve afternoon tea on buffet plates for your guests to help themselves.

The menu can be found on our website, or please email Reception who will send this to you.

### **Afternoon tea with allergies & dietary requirements...**

We can provide a similar menu for gluten-free guests, and can adapt the menu for most other food intolerances or allergies. We do need at least 48 hours' notice for any change to the menu.

## INFORMAL PARTIES IN THE RIVERSIDE ROOMS

The Riverside Rooms have their own entrance, bar, suite of rooms and private garden, all on the banks of the River Ouse.

The room-hire charge depends on the day and the numbers involved, and always includes the bedrooms situated above the function area. Please enquire for exact prices.

### BBQ - £24 per person

Served on our Riverside patio, for groups of 30 or more - 50 on a Friday or Saturday evening. Choose any 3 items:

Spatch-cooked chicken legs

Chatteris bangers (pork sausages)

Marinated pork ribs

4 oz rump steaks (*£3.50 per item supplement*)

Beef burgers

Chicken tikka kebabs

King prawn skewers (*£3.50 per item supplement*)

***Please let us know how many vegetarians are attending and we will cater for them from the below options:***

Butternut squash seekh kebab (vegan)

Paneer, pepper and onion tikka kebab

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

Served with bread rolls and the following salads: Coleslaw; Gem salad with Caesar dressing; potato and spring onion

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

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

Homemade ice cream cones - £2.50 per person (minimum 25)

### ‘Old Bridge Hog Roast’ - £24 per person

For groups of 50 or more.

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 above.

Vegetarian option: Vegetarian burgers

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

For groups of 20 or more.

Mixed sandwiches

Hoisin chicken skewer

Lamb kofta kebab

Mini fish and chips

Mushroom and spinach vol au vent

Mini homemade Cornish pasty

Mini salmon & haddock fishcakes

Mini chocolate cakes

Please advise of any allergies or dietary requests and we will cater for these guests separately.

# **THE OLD BRIDGE**

## **TERMS AND CONDITIONS**

### **2023/24/25**

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ  
Tel 01480 424300  
Email: oldbridge@huntsbridge.co.uk www.oldbridgehuntingdon.co.uk

#### **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 'Bed and breakfast' 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 'Dinner, bed and breakfast' bookings and all weekend bookings: 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): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after eight working weeks prior to arrival.

On arrival: we will take full payment for each room.

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.

We do not pay commission to agencies for any booking.

#### **BUSINESS CENTRE**

A credit card number is required to confirm all meeting room reservations.

A cancellation charge amounting to the full value of meeting rooms and bedrooms, plus the value of meals, will be made for cancellation or any drop in numbers that is received within four weeks of the arrival date.

Your account must be fully settled on departure, unless agreed otherwise in writing.

We do not offer account facilities.

We do not pay commission to agencies for any booking.

## **RESTAURANT / DINING ROOM BOOKINGS**

For tables in the restaurant, we ask for credit card details to secure your booking against our cancellation period of 48 hours prior to the date - for tables of 10 or more the cancellation period is 1 week prior.

If you cancel or change numbers within the cancellation period of your booking, we will charge a minimum of £25 per person.

We do not offer account or invoicing facilities for any restaurant booking.

For all private bookings, a non-refundable deposit equivalent to the room hire rate is required to confirm the reservation.

We will require final details to be confirmed 8 weeks prior to the event, at which point your numbers are taken as final and full payment for the food is due.

Any drop in numbers or cancellation from this point is non-refundable under any circumstances.

Settlement of your final account: We require all bookings/parties to settle the bill in full before departure from the hotel.

We do not offer account facilities.

We do not pay commission to agencies for any booking.

## **WEDDINGS OR OTHER LARGE PARTIES**

We require a deposit of £1,000 to confirm your reservation. Your booking is only confirmed once we have confirmed in writing that we have received the deposit, which is non-refundable within 18-months of your event.

We will meet with you 6-months prior to the function to go through final details and provide you with a pro-forma invoice for the total estimated final balance which is to be paid within 4 weeks of our meeting.

Your account must be fully paid no later than 5-months prior to your event date, or we reserve the right to cancel your event without notice.

From this point any drop in numbers is non-refundable and any related bedroom reservations are considered to be finally confirmed, and cancellations are chargeable.

Prices are revised annually, and we reserve the right to do this at any time, but not within 6-months of the event.

## **GENERAL**

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises.

We will charge in full our full equivalent price, should we find on site any products not supplied by ourselves.

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 in their place.

Occasionally, certain ingredients or wines may become unavailable at the last minute. In this event, we would always contact you to propose an alternative for your event or booking.

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 caused by guests or visitors.

For evening events we do insist that all guests stay in the event area and do not use the main hotel bar. We will react quickly to stop offensive language or behaviour.

It is illegal to smoke any tobacco product or vaping apparatus inside our premises. Any evidence of smoking in a bedroom, or anywhere else inside the hotel will automatically incur a £150 charge.