



## PRIVATE EVENTS 2024/25

Whether you're planning a formal dining experience, or a casual BBQ in our beautiful private riverside rooms and gardens for all your friends and family, The Old Bridge is an outstanding location for your private event.

On the banks of the river Great Ouse, this beautifully maintained Georgian townhouse provides the finest atmosphere, food, wine and service in the Cambridgeshire area.

Numerous accolades over the years include the award for the best wine list in the UK from the AA, Harper's Wine Magazine and Egon Ronay; Gold quality award from The Tourist Board / Visit Britain; AA rosettes for our restaurant.

Listed below are some of the available menus we can offer your private event. Please do note, we can cater for a wide range of bespoke menus and experiences, let us know what it is you are looking for.

Please ring and make an appointment to see the hotel and talk to us about your personal requirements.

We will of course be pleased to show you around, on a no-obligation basis.

# Set Menu - £46 per person

## Choose 2 dishes per course for your entire party

Individual dietary requirements can be catered for separately.

Roasted red pepper and tomato soup with basil oil and garlic croutons

Crispy polenta fingers with spinach puree and salsa verde

Roasted beetroot and goats cheese risotto with crispy sage and sage oil

Chicken liver Pate served with seasonal chutney and toasted brioche

Ham hock and leek terrine with piccalilli and toasted sourdough

Beef Carpaccio with celeriac and horseradish remoulade

Uig Lodge, Isle of Lewis, smoked salmon, with lemon and capers

Char-grilled king prawns with samphire and garlic butter

Smoked mackerel pâté with pickled cucumber and toasted sourdough

King prawn cocktail with tomato, cucumber and paprika salsa

Roast pork belly with sautéed potatoes, creamed bacon and savoy cabbage, apple sauce and crackling

Braised rib of beef with fondant potato, glazed carrots, tenderstem broccoli and horseradish remoulade

Slow roasted lamb shoulder with rosemary confit potatoes, fine French beans, curly kale and mint salsa Verde

Pan roasted chicken breast with parmesan croquette, caramelised shallot, wilted spinach and mushroom & tarragon sauce

Pan fried fillet of hake with griddled new potatoes, samphire and mussels & cream sherry sauce

Fillet of trout with lemon and dill crushed new potatoes, tenderstem broccoli and roasted piquillo pepper puree

Traditional roasts served with garlic & rosemary potatoes, Yorkshire pudding and seasonal vegetables

*Roast sirloin of beef with horseradish cream*

*Roast Loin of pork with apple sauce*

*Roast Leg of lamb with mint salsa*

Char-grilled hispi cabbage with tahini and chive puree, roasted piquillo peppers, Israeli couscous and kale pesto

Vegetable wellington with spinach puree, sweet potato terrine and chargrilled tenderstem broccoli

Wild mushroom, garlic and tarragon tagliatelle with crispy parmesan and watercress salad

Raspberry pavlova with fresh raspberries and raspberry coulis

Pear and almond frangipane tart with clotted cream vanilla ice cream

Sticky toffee pudding with toffee sauce and Jersey cream

Vanilla cheesecake with red berry compote

Lemon tart with berry compote and crème fraiche

Orange bread and butter pudding with clotted cream ice cream and crème anglaise

Apple crumble with vanilla ice cream and custard

Chocolate marquise with griottine cherries and crème fraiche

Vegan apple crumble with spiced cinnamon sorbet

Vegan chocolate torte with fresh cherries and sour cherry sorbet

Tea or coffee, with homemade biscotti - £3.95

# Luxury Menu - £65 per person

## Choose 2 dishes per course for the whole party

Individual dietary requirements can be catered for separately.

Confit duck leg terrine with spiced cherry compote and toasted brioche  
Butternut squash and Gruyère pithivier with spinach and parsley purée  
Lobster ravioli with lobster bisque and tomato & chilli relish  
Scallops baked in the shell with pea & spinach puree and crispy Parma ham

Herb crusted rump of lamb with pea & mint purée, dauphinoise potatoes, sauteed wild mushrooms and tenderstem broccoli

Pan fried fillet of halibut with lemon & dill potato rosti, samphire, sea spinach & Thai red sauce

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

Venison saddle with roasted butternut squash, boulangère potato terrine and crispy kale

Crème brulée tart with shortbread crumb and passion fruit sorbet

Apple tarte tatin with clotted cream vanilla ice cream

Chocolate 'nemesis' with salted caramel ice cream

White chocolate cheesecake with honey and pistachio ice cream

Tea or coffee, with homemade chocolate truffles

## Canapé Options

To accompany arrival/celebratory drinks, please choose four from the following options for £8.95pp;

Beef carpaccio with horseradish & rocket

Crab & chili croquettes

Wild mushroom vol au vent

Breaded tiger prawns with lime mayonnaise

Jerk chicken skewers

Red bell peppers with honey & cream cheese

Tomato & mozzarella with basil oil

Smoked duck with red beetroot

Smoked salmon blini

Antipasti skewers

Chorizo & manchego croquette

Sun-blushed tomato arancini

## Cheese

A cheese course can be added with your meal. This can be served on sharing boards for £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 from £295 for 20 or more guests. We can accommodate smaller numbers; however, the room hire does increase, please speak to a member of our sales team for further information.

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, prices starting from £1,000.

We do ask that all private events organise arrival drinks as well as wine for the table. There is also a minimum spend that must be met on a Friday and Saturday as well as Sunday lunchtime.

**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 - £27 per person

We offer both a Classic & Savoury Afternoon Tea at The Old Bridge. The menu options are changed seasonally, and will always be a selection of the below;

### *Classic*

Fruit scone with Jersey cream and jam  
Mixed sandwiches  
Sweet Cakes

OR

### *Savoury*

Cheese scone with crème fraîche and chilli jam  
Mixed sandwiches  
Savoury Pastries

The Dining Room can be booked privately for a minimum of 20 guests, the hire charge is £295 and you will have the room exclusively until 5pm. For larger groups, we will serve the Afternoon Tea buffet style.

The current seasonal menu can be found on our website.

### **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 our Riverside Rooms

Our riverside event space has its own entrance, private bar, suite of rooms and private garden, all on the banks of the River Ouse.

In all cases the service staff will be on hand, and for the barbecues, hog roast and pizza's we provide a uniformed Chef in the riverside garden. However, these are not formal, 'seated' meals.

For the hire cost of our riverside event space, please do enquire with a member of our sales team.

## BBQ £26 – Pick 3 items from the list below, additional items are £4pp

Lemon and herb marinated chicken thighs	Beef burgers
Chatteris bangers pork sausages	Chicken tikka & pepper kebabs
Marinated pork ribs	King prawn skewers with a parsley dressing
4oz rump steaks ( <i>£3.50 per item supplement</i> )	Minced lamb koftas with minted yoghurt
Butternut squash and grilled tofu skewers	Paneer cheese, pepper and onion tikka kebab
Black bean and chickpea burger	Stuffed peppers with couscous and feta

All served with brioche rolls, house relishes and 3 of the salads below:

## Hog Roast £24

Our hog roast is a whole pig, split between half cooked as a classic roast, served with apple sauce and crackling, and the other half as a gammon, served with 'piccalilli salad cream'.

All served with brioche rolls, house relishes and 3 of the salads below:

Salads:

Coleslaw; Caesar salad with garlic croutons; Israeli couscous with red pepper

Potato and spring onion; tomato and pickled shallot; Garden salad with honey & mustard dressing

Add homemade ice cream cones - £3 per person

## Finger Food Menu £24 – Choose 8 items from the menu below

Mixed sandwiches	Mushroom and spinach vol au vent
Honey, soy & garlic chicken skewer	Homemade Cornish pasties
Minted lamb kofta kebab	Salmon & haddock fishcakes
Fish and chip cones	Gruyère cheese croquettes
Breaded Mozzarella with chili jam	Homemade honey & mustard sausage rolls
Chickpea & beetroot falafel	Crispy pork belly bites with soy and sesame
Pea & mint arancini with spiced tomato	Garlic & pepper polenta fries vegan aioli
Rosemary focaccia with garlic butter	Piri-Piri chicken wings with blue cheese sauce

We can cater separately for anyone who has special dietary requirements and allergies

## Sourdough Pizzas £26

Choose 4 pizzas & 3 salads from the menus below

Free flowing pizza for 2 hours, based on 80-100 guests,

**Classic Margherita** Mozzarella cheese with rich tomato sauce base and basil leaves

**Porchetta and pesto** Mozzarella cheese with rich tomato sauce base, roast porchetta and basil pesto

**Spinach Rustica** Rich tomato sauce base with Goats cheese, spinach, caramelised red onion and honey

**Funghi e tartufo** Mozzarella cheese with creamy mushroom sauce base, chestnut & wild mushrooms and truffle oil.

**Salami piccante** Mozzarella cheese with rich tomato sauce base, spicy salami, piquillo peppers and chilli oil.

**Pollo e Nduja** Mozzarella cheese with rich tomato sauce base, roast chicken and spicy Calabrian Nduja sausage.

**Mediterranean** Mozzarella cheese with rich tomato sauce base, tiger prawns, anchovies and Kalamata olives.

**Capricciosa** Mozzarella cheese with garlic bechamel sauce base, grilled artichokes, pancetta and sun-dried tomatoes

**Boscaiola** Mozzarella cheese with rich tomato sauce base, Parma ham, rocket & parmesan

**Vegetariana** Mozzarella cheese with rich tomato sauce base, grilled aubergine & courgettes and sweet roasted peppers.

**Classic Pepperoni** Mozzarella cheese with rich tomato sauce base and sliced pepperoni

### Salads:

Coleslaw; Caesar salad with garlic croutons;

Israeli couscous with red pepper

Potato and spring onion; tomato and pickled shallot;

Garden salad with honey & mustard dressing

Tomato and basil pasta salad with extra virgin olive oil and parmesan

# **THE OLD BRIDGE**

## **TERMS AND CONDITIONS**

### **2024/25 & 26**

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.

#### **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, we will require 50% of this to be paid within 2 weeks of our meeting. All bedrooms being guaranteed by the wedding will be counted as confirmed at this point.

We will then meet 1-2 months prior to your wedding date, this is when all detail are to be fully confirmed and final payment of your wedding account will be due.

Prices are revised annually, and we reserve the right to do this at any time, but not within 12-months of the event.

A discretionary service charge of less than 5% is included in all wedding packages and is shared equally amongst our team.

## **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 £1