

New Year's Eve 2018 at Bridge Bistro

Amuse Bush

Beetroot Soup

Goats Curd, Caramelised Walnut Crumble

Appetizer

Pork Terrine

Mustard Puree, Crispy Crackling, Pickled Pearl Onions, Potato Bread

Fish Course

Fillet of Sea Bass

Mint Pea Puree, Tartare Hollandaise Sauce, Crispy Oyster

Meat Course

Rack of Lamb with a Mint Crust

Celeriac Puree, Fondant Potato, Baby Carrots, Spinach, Rosemary Jus

Pre Dessert

Pina Colada Suprise

Dessert

Warm Dark Chocolate Tart

Amaretti Cream, Cherry Compote, Caramelised Hazelnuts

Petit Fours & Coffee

Caramelised Walnuts & Pecans

£60 Per Person

~ Bookings Only ~

~ Deposit of £25 Per Person Required To Secure Reservations ~

~ Speak To A Member Of Staff About Any Dietary Requirements ~