

New Year's Eve 2019 at Bridge Bistro

Amuse Bouche

Celeriac Soup *(GF)*
Truffle Oil, Thyme

Appetizer

Ham Hock & Pistachio Terrine *(GF)*
Apple, Shallot & Watercress Salad

Fish Course

Fillet of Hake *(GF)*
Golden Beetroot & Radish Salad

Meat Course

Braised Venison, Port & Red Wine Jus *(GF)*
Celeriac Puree, Quince, Oyster Mushroom & Chestnut

Pre Dessert

Caramel Pannacotta *(GF no crumb)*
Gingerbread Crumb

Dessert

Warm Treacle Tart *(GF Alternative available)*
Cornish Clotted Cream, Blood Orange

Petit Fours & Coffee

Caramelised Nuts *(GF)*

£60 Per Person

~ Bookings Only ~

~ Deposit of £25 per person required to confirm reservations ~

~ Please speak to a member of staff about Any Dietary Requirements including Gluten Free as minor adaptations are required on some dishes~