

Friday 18th October 2024
The Bridge Hotel and Spa
Walshford, Wetherby LS22 5HS

40th Anniversary Celebratory Dinner

MENU

Starters

Bacon, brie and red onion tart with a cranberry compote

Cod and pancetta fish cake with a Swiss cheese sauce

Chicken and sweetcorn soup

Mains

(Served with a selection of creamy mash potatoes, roast potatoes, orange and star anise carrots, butter basted broccoli)

Sirloin of beef with a port and wild mushroom sauce

Grilled breast of chicken with a smoked Applewood cheddar and chorizo sauce

Pan roasted seabass fillet on a bed of patatas bravas with Romesco sauce

Leek and pea risotto with mascarpone and baby spinach (Vegetarian)

Desserts

Rhubarb and ginger crumble with pouring cream

Baked New York lemon cheesecake with vanilla ice cream

Sticky toffee pudding with butterscotch sauce and honeycomb ice cream

Finish with tea, coffee and mints