

# SATURDAY DINNER

## £29.95

# THE BRIDGE HOTEL

## TO START

Homemade pea and mint soup

Plum tomato and mozzarella bruschetta

Fresh basil and olive oil

Pan fried butterflied tiger prawns

Served on toasted focaccia with garlic butter

Spicy lamb kofta

Mint yoghurt dressing and rocket

Crab, chilli, orange and pomegranate salad

## MAIN COURSE

Chicken breast, marinated in garlic and thyme

Red pesto linguine and sun blushed tomatoes

Poached salmon

New potatoes and tender stem broccoli with champagne sauce

Grilled fillet of plaice

Sauté potatoes, summer green with lemon and caper butter

Goat cheese and asparagus tartlet (V)

Mixed salad

6oz Fillet steak

Confit mushrooms, tomato and French fries

Half roasted Gressingham duck

Orange and Grand Marnier sauce, fondant potatoes and curly kale

## DESSERT

Lemon Tart

Fresh raspberry compote

Summer berry crème brûlée

Orange toffee, Chantilly cream and a shortbread biscuit

Eton Mess

Selection of ice cream

Cheese selection

Homemade biscuits, celery, chutney and grapes

Citrus flavoured cheesecake

Fruit coulis

Coffee & Petit Fours

£2.55

## SIDE ORDERS

£3.25 (Supplement)

Hand Cut Chips with Aioli

Saute Potatoes

Creamed Potato

Rocket Salad, Parmesan  
& Balsamic Dressing

Beer Battered Onion Rings

Wild Rice Timbale

Baby Spinach

Sauteed Mushrooms &  
Caramelised Onions

Bread & Butter

## SAUCES

£2.25 (Supplement)

Pepper Sauce

Garlic Butter Sauce

Bearnaise Sauce

Red Wine Mushroom Jus

Allergen information is available on request, please ask a member of staff.

Special dietary requirements can be accommodated. All our food is freshly prepared to order, your patience is appreciated during busy time. All prices are inclusive of VAT