



# CHRISTMAS CELEBRATIONS 2023



# Welcome to The Bridge Hotel & Spa

Join us for a Christmas to remember, filled with glittering entertainment.

Whether you are looking for a festive lunch, private party or shared party night, we have something to suit everyone at The Bridge Hotel & Spa this festive season!

Book now on 01937 580 115 or email [sales@bridgewetherby.co.uk](mailto:sales@bridgewetherby.co.uk)

## WINE OFFER

Pre-order  
6 bottles and get  
the cheapest  
bottle free.

## Murder Mystery

Friday 1st December 2023

Release your inner Sherlock Holmes! Consider all the evidence and solve a Murder. A great fun evening with colleagues or friends.

Enjoy our weekend party night menu and dance until 1am to our resident DJ.

£39.00 per person



## Festive Lunch and Leeds Irish Choir

Sunday 3rd December

Sittings 12.30pm and 1.00pm

Enjoy our traditional festive 3 course lunch, with Christmas Carols and Choral hits from the fantastic LIC choir. The LIC have performed on TV and to thousands across Yorkshire.

This is truly a luncheon not to be missed.

£27.00 per adult £16.00 children Under 3 FOC



## Winter Wonderland Party Night

Saturday 9th December • Friday 15th December

Enjoy a glass of Bucks Fizz on arrival in the fabulous setting of our Winter Wonderland ball room. Take the opportunity to dress up and show off your outfits in the Photo Booth.

Indulge in our weekend party night menu and dance until 1am to our resident DJ

£39.00 per person

## Sparkle Party Nights

Saturday 2nd December • Friday 8th December

Saturday 9th December • Friday 15th December

Saturday 16th December • Saturday 23rd December

Party nights at The Bridge are like no other! Enjoy fabulous food from our weekend party night menu, fantastic music from our resident DJ and the company of friends, family and colleagues.

What more could you ask for?

£34.00 per person



## Masquerade Ball

Friday 8th December

The evening includes a glass of Bucks Fizz and canape reception, dinner from our weekend party night menu, a Venetian mask and dancing the night away to our resident DJ until 1am. There will also be a photo booth to take home some memories

£39.00 per person



## Christmas Pudding Club

Friday 8th December • Saturday 16th December

Join us for a delightfully entertaining Pudding Club, with a twist towards Christmas! Enjoy a glass of Bucks Fizz on arrival before the Pudding Master gives an induction to the evening and the Puddings! This includes a carvery main course followed by 7 rounds of puddings topped with lashings of custard.

£32.95 per person

## Santa's Magical Sunday Lunch

Sunday 10th December

Sunday 17th December

A truly memorable occasion with our table magician and face-painter to entertain the family. A visit to Santas grotto with childrens gifts and an individual photograph to take away, will all make for a truly delightful day.

£27.95 adults £16.00 children under 3 FOC



## Rock and Roll Party Night

Friday 22nd December

Reminisce and enjoy the cool sounds of Rock and Roll from the 60s and 70s whilst enjoying our weekend party night menu

£37.00 per person



## Cheese and Wine Night

Friday 15th December

Join us at 7.00 pm to explore a range of hand-selected delicious artisan cheeses paired with some classic wines from around the world.

You will get an insight into the science of cheese and wine pairing as you're talked through your tasting by our resident sommelier and cheese expert from sister hotel, The Crab & Lobster.

£39.00 per person



## Carols by Candlelight

Wednesday 13th December

Let the sounds of the Wondertones get you into the festive spirit as their repertoire spans the decades, with a mix of modern, festive and classic hits. All of this whilst enjoying the midweek party night menu

£25.50 per person



## Vegas Party Night

Friday 22nd December

Be a high roller and scoop the grand prize at The Bridge Casino, after enjoying a delicious meal from the weekend party night menu.

Dance to our resident DJ until lam

£39.00 per person



## Abba Tribute Brunch

Sunday 10th December, 12.00pm - 4.00pm

Come and enjoy a fun filled afternoon with our Abba Tribute Duo.

You will be greeted with an arrival drink of 'bubbles', two drinks vouchers and indulge in our delicious sharing platters

Southern fried chicken goujons • Breaded mac n cheese bites

Mozzarella sticks • Jalapeno nachos, salsa, guacamole, sour cream,

garlic aioli & bbq sauce • Mini cheese hot dogs • Beef & chicken sliders

Giant battered onion rings with Cajun mayonnaise • Selection of filled tortilla

wraps • Seasoned potato wedges with tomato salsa • Fresh mixed salad

£40.00 per person

Book now on 01937 580 115 or email [sales@bridgewetherby.co.uk](mailto:sales@bridgewetherby.co.uk)

# Weekend Party Night Menu

*Join us for a night like no other!*

*Whether you are celebrating with friends, family or colleagues, enjoy an evening of delicious food, warm Yorkshire hospitality,, and fantastic entertainment from our resident DJ.*

Salad of prawns and chorizo with baconaise, roast vine tomato and finished with pesto

Warm garlic mushrooms with tarragon cream and garlic ciabatta (v)

Melon and passionfruit medley with zesty orange sorbet

Homemade tomato and red pepper soup with rocket & crème fraiche (v)

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Champagne sorbet

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*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy

Yorkshire sourced roast beef with a mild horseradish crust and Yorkshire pudding, chipolatas wrapped in bacon and roast pan gravy

Line-caught seared fillet of cod, herb and Gruyere crumb , chive and onion sauce

Swiss chard and chickpea curry with fragrant baked basmati rice (vg)

Roast potatoes with sea salt. Maris piper mash

Tian of winter vegetables

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Traditional Christmas pudding with brandy butter

Red berry cheesecake served with crushed meringue sprinkle and berry coulis

Chef's selected Yorkshire artisan cheese platter, festive chutney, grapes and biscuits

☆☆☆

Freshly brewed Colombian coffee, warm mince pies and homemade Christmas pudding fudge

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**WINE  
OFFER**

Pre-order  
6 bottles and get  
the cheapest  
bottle free.

## Mid-Week Party Night Menu

*Join us for a December mid-week party night like no other!*

*Whether you are celebrating with friends, family or colleagues - enjoy an evening of delicious food with great company, and fantastic entertainment from our resident DJ.*

Slow cooked ham hock terrine, spiced plum chutney & rustic toast

Melon and passionfruit cocktail with zesty orange sorbet (v)

Homemade winter vegetable soup and toasted brioche croutons (v)

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*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing,  
pigs in blankets with roast gravy

Yorkshire sourced roast beef with garlic and herb crust,  
Yorkshire pudding and red wine jus

North sea line caught cod with a pesto crumb, lemon wedge & a creamy thyme sauce

Swiss chard and chickpea curry with fragrant baked basmati rice (vg)

Herb buttered new potatoes and garlic butter roasted potatoes

Market fresh seasonal vegetable selection

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Traditional Christmas pudding with brandy butter

Chocolate fudge brownie with Belgian chocolate sauce and vanilla ice cream

Red berry cheesecake served with meringue sprinkles and red berry coulis

☆☆☆

Freshly brewed Colombian coffee and chocolate mints

### WINE OFFER

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# Festive Christmas Lunches in the Courtyard Restaurant

1st - 22nd December, Monday to Friday

*From the very start of December we get into the Christmas spirit here at The Bridge.  
Served in our Courtyard Restaurant, this is the perfect way to get that festive feeling.*

Salmon terrine, caper and dill mayonnaise and finished with pea shoots.  
Melon, cucumber and fresh mint salad with sundried cherry tomatoes (v)  
Homemade winter vegetable soup with toasted brioche croutons (v)

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*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy  
Slow braised beef, mushroom and Yorvik Ale pie topped with herbed suet pastry  
Poached medley of seafood, with a chardonnay and thyme sauce  
Roasted celeriac, apple and goats cheese chestnut crumble (v)  
Minted new and rosemary roasted potatoes  
Market fresh seasonal vegetable selection

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Traditional Christmas pudding with brandy sauce  
Homemade winter berry cheesecake with a spiced plum compote  
Medley of fresh fruits with vanilla Ice cream

☆☆☆

Freshly brewed Colombian coffee and chocolate mints

£17.25  
2 courses & coffee

£19.95  
3 courses & coffee

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# Santa's Magical Sunday Lunch Extravaganza

*Our famous Santa Sunday lunch is back for Christmas 2023!*

*A wonderful family occasion with the best of Yorkshire hospitality. We have our table magician and face painter to entertain you. Visit Father Christmas's grotto with gifts for the children.*

Slow cooked ham hock terrine with plum chutney and rustic toast

Melon, cucumber and fresh mint salad with juicy cherry tomatoes (v)

Mini fish and chips with pea puree and chip shop curry sauce

Homemade tomato & basil soup, fine herbs and toasted brioche croutons (v)

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*Our chef will be pleased to serve you:*

Golden roast turkey, home-made sage, onion, and cranberry stuffing with roast gravy

Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus

Oven roasted dill salmon, served on a bed of creamy lemon and spinach risotto

Roasted celeriac, apple and goats cheese chestnut crumble (v)

Roast potatoes with sea salt. Creamy Maris piper mashed potato

Market fresh festive vegetables

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Traditional Christmas pudding with brandy butter

Steamed lemon curd sponge with warm vanilla custard

Homemade white chocolate and Biscoff cheesecake served with salted caramel sauce

Chef's selected Yorkshire cheese platter, festive chutney, grapes and biscuits

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Freshly brewed Colombian coffee and warm mince pies

£27.95  
per adult

£16.00  
per child

Children under 3 free

WINE  
OFFER

Pre-order  
6 bottles and get  
the cheapest  
bottle free.





## Festive Afternoon Tea

*Our festive afternoon tea for Christmas 2023 is the perfect way to soak up the friendly atmosphere in our traditional Byron bar and lounge.*

*Enjoy this festive treat with friends or family, perhaps with a spa pamper day too?*

A glass of bucks fizz

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Selection of Christmas themed finger sandwiches:

Roast turkey and cranberry

Roast ham & wholegrain mustard

Farmhouse egg and cress (v)

Cheddar and red onion jam (v)

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Cranberry and Wensleydale tartlet

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Chef's choice of homemade mini dessert selection

Fresh scones with Chantilly cream

Freshly baked mince pies

☆☆☆

Freshly brewed Colombian coffee

**£18.95**  
per person



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# Christmas Day Luncheon

*Our Christmas day luncheon is a real family occasion to savour.*

*A surprise visit from Santa, with individual gifts for the children and our table magician to keep you all entertained.*

*So sit back, relax and let our team provide some warm Yorkshire hospitality and make you feel at home on Christmas day.*

*Table bookings 12.30pm or 2.30pm.*

*For private parties our Byron or Wharfe suites are available.  
Please ask our sales team for further details.*

£85.00		£33.95
per adult		per child

Children under 3 free

*A glass of Bucks fizz on arrival*

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Chilled chargrilled vegetable tian with a black olive and fresh oregano tapenade  
Tempura tiger prawns with Singapore spice infused sauce on a bed of pickled Asian salad  
Confit duck and black pudding bon-bon with a spiced plum and fennel jus  
French onion soup with a garlic and Gruyere croute

☆☆☆

Zesty orange sorbet

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*Our chef will be delighted to serve you:*

Bronzed turkey crown wrapped in smoked streaky bacon stuffed with  
sticky apples and cranberries and of course our homemade crispy pigs in blankets  
Garlic and rosemary roasted Yorkshire beef with homemade Yorkshire puddings and Claret jus  
Rolled belly pork stuffed with sausage meat, sage and apricot stuffing  
Salmon en croute with a watercress and lemon white wine cream sauce  
Thyme infused mushroom, chestnut and leek wellington with a spiced tomato sauce (v)

*Served with*

Heritage chantenay carrots with parsley butter  
Maple roasted parsnips  
Buttered brussel sprouts toasted with garlic and almonds  
Garlic butter soaked roasted potatoes.  
Wholegrain mustard mash potatoes.  
Panache of locally sourced green vegetables

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Warm christmas pudding with a boozy brandy sauce  
Zesty citrus posset with a hazelnut sable biscuit  
White chocolate and Biscoff cheesecake with a salted caramel sauce  
Chocolate orange brownie with honeycomb ice cream

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Chef's hand selected Yorkshire cheese platter, festive chutney, grapes and celery

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Christmas fruits and nuts selection

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Warm mince pies

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★ Colombian freshly brewed coffee served with chef's homemade winter fudge

# Boxing Day Traditional Winter Lunch

*Christmas wouldn't be Christmas without doing it all again the next day.*

*Keep your festive celebration alive by joining us for a 3-course boxing day lunch.  
A wonderful family occasion – perfect for a meet up with extended family or friends.*

Fantail of melon, orange sorbet & zesty orange marmalade coulis (v)  
Slow cooked Yorkshire game terrine, spiced Bramley apple compote & rustic toast  
Smoked haddock and prawn fishcakes, thermidor sauce  
Roasted tomato & basil soup, brioche croutons (v)

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*Our chef will be pleased to serve you:*

Traditional roast turkey, home-made sage & onion stuffing with roast gravy  
Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus  
Darne of salmon, baked with chorizo & basil butter  
Fricassee of leek and woodand mushroom crumble (v)  
Garlic roasted and chive mash potatoes  
Market fresh festive vegetables

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Traditional Christmas pudding with brandy sauce  
Warm chocolate brownie, glaze of white chocolate sauce & vanilla ice cream  
Baked strawberry cheesecake, berry coulis and vanilla ice cream

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Freshly brewed coffee and warm mince pies

£28.50  
per adult

£15.50  
per child

Children under 3 free

Book now on  
01937 580 115

# New Year's Eve Carvery and Disco

Celebrate the new year in style and enjoy a countdown to remember, with our ever-popular Yorkshire dining and disco based in our Courtyard Restaurant.

Bucks Fizz on arrival

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Hog roast terrine, caramelised onion chutney and sticky apples

Homemade roast tomato and red pepper soup, with sauteed rocket and crème fraiche (v)

Melon, feta and buffalo tomato salad with a minted yoghurt dressing (v)

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Raspberry & red fruits sorbet (v)

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*Our chef will be pleased to serve you:*

Yorkshire sourced roast beef with garlic and herb crust and red wine jus, homemade Yorkshire puddings and onion gravy

Homemade creamy chicken, ham & leek pie baked in golden coated puff pastry

Roast loin of cod, crab crust with creamed leeks, topped with a Bernaise Sauce

Sweet potato, goats cheese and walnut wellington red onion jus (v)

Garlic roasted and sea salt new potatoes

Winter market fresh vegetables

☆☆☆

White chocolate and Biscoff cheesecake with a salted caramel sauce.

Passionfruit posset with candied clementine and lemon sorbet.

Chefs selected Yorkshire cheese platter, winter chutney, grapes and biscuits

☆☆☆

Colombian freshly brewed coffee with chef's homemade vanilla fudge

£54.00 per person

## WINE OFFER

Pre-order  
6 bottles and get  
the cheapest  
bottle free.

Complimentary  
local taxi  
service home

(subject to availability  
and distance –  
must be pre-booked)

# New Year's Eve Gala Dinner Dance

*Dress Code Black and White*

*Back by popular demand is our black and white gala with a 7-course gourmet dinner, the ultimate way to see out the old year and welcome in 2024. Delicious food, warm friendship and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.*

*Champagne cocktail and canapé reception in the Byron room*

Crab and tiger prawn herb salad, soy, chilli and honey dressing

Pressed hog roast terrine, homemade plum chutney  
and herb salad

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Wild mushroom and truffle soup with porcini crisps (v)

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Zesty satsuma sorbet

☆☆☆

Chargrilled 10oz ribeye with blue cheese butter.

Pan roasted cod fillet with grilled asparagus and a Bernaise sauce

Caramelised red onion, brie and pear tart with a Balsamic glaze

Potato dauphinoise, thyme butter fondant potatoes.

Chargrilled greens, sugar and maple roasted carrots

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*The Bridge trio of miniature puddings including:*

Watermelon, vodka and herb granita

Mini sticky toffee pudding with butterscotch sauce

Chocolate orange cheesecake.

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Freshly percolated Colombian

High Mountain coffee and petit fours

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The Bridge English cheese table, home-made spicy chutneys, pickles,  
farmhouse breads and water biscuits – served at 10.30pm

£85.00  
per person

Complimentary  
local taxi  
service home  
(subject to availability  
and distance –  
must be pre-booked)

# New Year's Eve Gala Dinner Dance Residential Package

## Saturday 30th December

Arrive and put your feet up and maybe treat yourself to a pampering spa treatment or spa session in the Courtyard Spa (pre-booking essential)

Afternoon Tea is served between 3pm and 5pm in the Byron Bar

It's Murder Mystery time! Join your fellow guests in the Byron Bar at 7.30pm with seats for dinner at 8.00pm.

Solve the murder while enjoying a 3 course carvery dinner. An evening to simply die for!

## Sunday 31st December

Enjoy a leisurely Yorkshire breakfast

Why not spend the day visiting nearby Knaresborough, the spa town of Harrogate or historic York

Yorkshire parkin will be served in the Byron Bar between 3pm and 5pm

Let the New Year's Eve Celebrations commence

Enjoy a Champagne cocktail and canapé reception followed by a sumptuous 7 course gourmet dinner, the ultimate way to see in 2024

## Monday 1st January 2024

A delightful Yorkshire breakfast will be served in the Courtyard Restaurant then enjoy a day at your leisure

Our 3 Course Carvery daily menu is served from 6.30pm

## Tuesday 2nd January 2024

After breakfast bid a fond farewell to your fellow guests and we hope to welcome you back again next year.

Club Supplement £15.00 per night – Mini Suite Supplement £30.00 per night  
Residential Spa £20.00pp for a three hour session with towel and flip-flops (pre-booking essential)

**£225**

1 night per person

**£285**

2 nights per person

**£315**

3 nights per person

Book now on  
01937 580 115



the courtyard spa

## Christmas in the Courtyard Spa

Enjoy a private evening spa session in our Courtyard Spa with family or friends

### Experience

Experience our thermal suite, with foot spas, nordic barrel sauna, aromatherapy steam room, eucalyptus sauna, ice fountain and two hot tubs

### Inclusive

Inclusive of a glass of mulled wine and Christmas tapas buffet served in the Deli Lounge  
Artisan breads, spiced Christmas chutney, cranberry jelly, treacle glazed pigs in blankets, with spiced Christmas Wensleydale dip, cheese and ham croquettes with apple and rhubarb compote, selection of cured meats and cheese and cinnamon and coco dusted mince pies.

£34.00  
per person

Minimum of 8 guests.

Treatments must be pre-booked 14 days in advance.

Book now on 01937 580 115 or email [sales@bridgewetherby.co.uk](mailto:sales@bridgewetherby.co.uk)



## Christmas Accommodation Rates

Might you have one too many?

Play it safe and stay the night. Special bed and breakfast rates.

<b>£105</b>		from <b>£125</b>		from <b>£135</b>
BB midweek		Friday		Saturday

Based on two people sharing. Club supplement £15.00 per room

Book now on 01937 580 115 or email [sales@bridgewetherby.co.uk](mailto:sales@bridgewetherby.co.uk)



## Murder Mystery Night

Saturday 30th December

*Don't fancy the hustle and bustle of a New Years Eve celebration?*

Why not join us for a fun filled Murder Mystery evening  
with a delightful 3 course Christmas meal.

## 2024 Events

### Wedding Fair

Sunday 7th January 2024

A must for any bride to be, join us between 11am and 3pm.  
We have an array of exhibitors to chat to and of course our experienced  
wedding team will be on hand throughout the day.

Entry FOC

☆☆☆

## Murder Mystery Night

Saturday 27th January 2024

Solve the murder while enjoying a three course dinner with a murder or two!  
A great evening out with friends, family or colleagues.



Book now on 01937 580 115 or email [sales@bridgewetherby.co.uk](mailto:sales@bridgewetherby.co.uk)

## Terms & Conditions of Booking

1. All events advertised in this brochure require a non-refundable deposit of £10.00 per person, except Christmas Day and New Year's Eve which is £20.00pp, payable at the time of the booking.
2. Bookings not paid in full 14 days prior to the event will be deemed to have cancelled and monies paid will be retained by the hotel.
3. No refunds of monies paid will be made for cancellations or decreases in number of guests attending unless the hotel is able to resell the space.
4. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks or overnight accommodation for other members of the party.
5. Party organisers or company representatives will be liable for any misconduct by their guests which result in damage to the property of the hotel or its associated assets.
6. Management reserve the right to refuse admission and reserve the right to refuse the sale of alcohol under the Licencing Act 2003.
7. All drinks consumed on the premises must be purchased at the hotel. A corkage charge will be made to the organiser's account for any drinks consumed by guests that have not been purchased at the hotel.
8. The hotel is not liable for accident or loss that occurs on the premises at an event or as a result from a person's consumption of alcohol.
9. Guests are asked to behave in a responsible manner and dress appropriately. Unacceptable behaviour from any guest will not be tolerated and may result in a guest being asked to leave the premises.
10. The hotel reserves the right to transfer a party to an alternative room should the existing confirmed numbers increase or decrease.
11. All prices are inclusive of VAT at 20%. If the VAT rate changes our prices will be modified accordingly.
12. All details are correct at the time of going to print. The hotel reserves the right to alter or amend the content or to cancel an event for any reason. In such circumstances and without affecting your legal rights, you may choose an alternative date subject to availability or obtain a full refund from us.
13. It is recommended that you take out insurance to cover cancellation when booking an event.
14. Dietary requirements: please advise when booking as alternative menus are available.
15. Wine offer - buy 6 bottles and get the cheapest bottle free.



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