



THE BRIDGE

HOTEL & SPA

AA ★★★★★



Functions & Banqueting

THE BRIDGE





Welcome

to the Bridge Hotel & Spa


A venue for every occasion

This award-winning venue in the heart of Yorkshire has a wealth of experience when it comes to running functions and banquets. The Bridge is full of charm and character with its origins dating back to the 1800s.

Our attention to detail and high standard of service are second to none.

Our reputation for excellent cuisine is unrivalled throughout the area and we pride ourselves on our flexible and individual approach to your needs.

Just a few reasons why you will want to choose The Bridge for your event:

- A superb choice of menus and fine wines
 - A professional, friendly and helpful team to ensure your event is a success
 - White linen tablecloths & white linen napkins
 - Complimentary table plan and menus
 - Discounted accommodation for you and your guests
 - Complimentary candelabra and candles
 - Ample free parking
 - Our exciting spa complex offering a range of treatments and facilities.
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Function Venue

The Walshford Suite

This extremely versatile, ground floor room is in regular demand for private functions. The adjoining bar area can be used as a reception room and a private bar for your guests. The French windows can be opened onto our Italian Courtyard, a lovely setting for group photographs and a place where your guests can mingle before the meal.

The Byron Room

The hidden treasure of The Bridge. An enchanting, ground floor room, boasting one of the finest examples of 18th century rococo plasterwork in the north of England.

The room was painstakingly restored to its original glory having been left in the derelict Halnaby Hall. It is illuminated by a beautiful English cut crystal chandelier and boasts an Italian marble fireplace as a backdrop.

An ideal venue for a smaller dinner party.

The Ribston Room

Located on the ground floor with superb levels of natural light and having the benefit of full length French windows along one side of the room. It contains a private bar and has direct access to the north entrance of the building. It also looks out onto the private terrazzo terrace and hotel grounds, making it an ideal venue whatever the occasion.

The Courtyard Restaurant

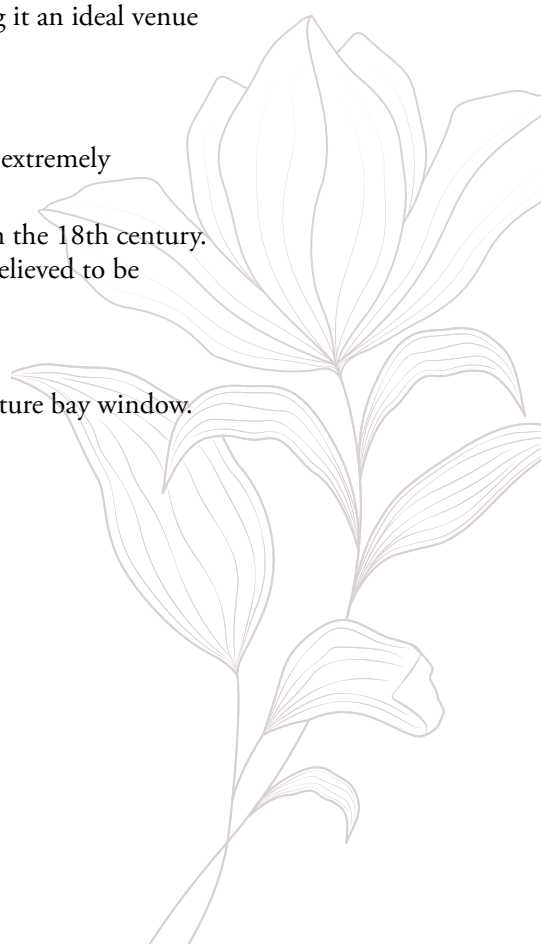
With its oak-beamed ceiling, this split-level room is an extremely popular venue for larger functions.

The Courtyard Restaurant is reminiscent of a coaching inn from the 18th century.

It is situated adjacent to the historic Byron Bar which is believed to be around 250 years old.

The Wharfe

A delightful private dining room for up to 16 guests with a feature bay window.









Banqueting Menu Selector

All courses are priced per head and based on a minimum of 12 guests and 3 courses.

A vegetarian alternative will always be available and we are happy to discuss any other special dietary requirements your guests may have.

A reduced rate is available for children aged 3 – 12. Toddlers eat free of charge. We are also pleased to offer children's menus as an alternative.

We are able to cater for most individual dietary requirements.

Should there be a specific dish that is not within these menu selectors, please do not hesitate to ask. We would be only too pleased to discuss individual requirements with you.







Canapé Selection

Served with reception drinks only

Mini fish and chips served in a cone or pulled pork sliders
£7.50 per person (all guests to be catered for)

or please select

Any 4 canapés £6.50 per person, any 3 canapes £5.20

Served Warm

Breaded Mac 'n' Cheese lollipops (v)

Sticky BBQ sauce glazed pork bites (gf)

Mini Yorkshire pudding filled with braised beef

Bitesize sweetcorn and potato cakes (vegan)

Battered cod bites with tartare sauce.

Butternut squash soup shots with mini cheese toastie. (v)

Served Cold

3 Cheese quichette (free drink for the first guest identifies the 3 different cheeses) (v)

Boccucini mozzarella and cherry tomato skewer drizzled in pesto (v)

Chicken liver terrine and chilli jam on a black pepper cracker.

Mini New York cheesecakes.

Chilled aubergine satay skewers (vegan)

Watermelon sphere wrapped in parma ham with a balsamic reduction





Create your own menu

A choice of 3 starters, 3 mains and a vegetarian,
3 desserts and finish with tea, coffee and mints
£34.75 per head

Starters

- Light farmhouse terrine with toasted rustic bread and red onion jam
Feta, watermelon and mint salad. (v) (gf)
- Chicken and black rice salad with a mango and lime dressing (gf)
- Poached sea trout on a bed of rocket with cherry tomatoes and a dill mayonnaise (gf)
- Bacon, brie and red onion tart with a cranberry compote
- Chorizo and black pudding on a bed of patatas bravas
- Cod and pancetta fish cake with a decadent Swiss cheese sauce
- Chicken strips on a bed of toasted sesame salad
- Firecracker cauliflower with a smoked chipotle dipping sauce (ve) (df)
- Sweet potato and leek cake with fig relish (ve) (df)
- Broccoli quinoa bites with a lemon and garlic aioli (ve) (gf) (df)

Soups

- Curried vegetable soup with crushed poppadoms (v) (gf)
- Pea, mint and ham soup with horseradish cream. (gf)
- Tomato, Rosemary and cannellini bean (ve) (gf)
- Silky parsnip and cauliflower with crème fraîche (v) (gf)
- Chilled gazpacho with cucumber ribbons(ve) (gf)
- Wild mushroom and thyme with chestnut mushroom crisps (ve) (gf)
- Cider and onion soup with cheese and apple toast (v)
- Chicken and sweetcorn (gf)
- Squash and smoked bacon (gf)

Mains

- Loin of pork with sausage stuffing and Calvados jus
- Roast lamb henry with a juniper berry and cranberry jus (£5.00 supplement required) (gf)
- Sirloin of beef with a port and wild mushroom sauce (gf)
- Grilled breast of chicken with a smoked applewood cheddar and chorizo sauce (gf)
- Bulgar rice and apricot stuffed chicken breast on a bed of spiced tuscan vegetables (gf)
- Slow cooked belly pork with a redcurrant reduction (gf)
- Grilled swordfish with a mango salsa (£5.00 supplement required)
- Pheasant breast stuffed with spinach, smoked pancetta and blackberry sauce
- Sugar and maple baked ham with rum soaked charred pineapple (gf)
- Smoked haddock gratin with tenderstem broccoli and beans (£3.00 supplement required) (gf)
- Pan roasted seabass fillet on a bed of patatas bravas with Romesco sauce (£2.50 supplement required)

Vegetarian/Vegan

Spinach, feta and mint frittata (v) (gf)
Roasted chestnut, thyme, wild mushroom
and sun-dried tomato puff pastry pinwheel (v)
Sweet potato and beetroot wellington (ve)
Pan fried tofu steak with coriander cream
and grilled asparagus (ve) (gf)
Charred shallot, rosemary thyme and apple tart tatin (v)
Leek and pea risotto with mascarpone and baby spinach (v) (gf)

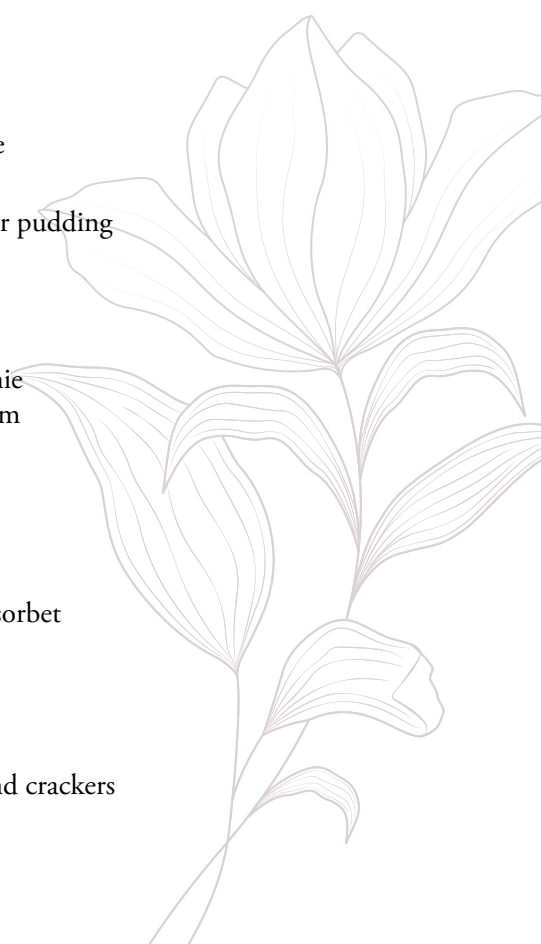
Potatoes/Vegetables

Choose two vegetables and two potatoes to accompany your meal:

Creamy mash potatoes (gf)
Colcannon mash (gf)
Roast potatoes (gf)
Dauphinoise potatoes(gf)
Roast skin-on potatoes with garlic and sea salt (gf)
Baby new potatoes with mint butter (gf)
Lyonnaise potatoes with fresh herbs (gf)
Camembert and smoked bacon potatoes (gf)
Panache of market fresh vegetables (gf)
Butter braised leeks (gf)
Orange and star anise glazed carrots (gf)
Chargrilled squash wedges (gf)
Cauliflower mornay
Butter basted broccoli
with garlic toasted almonds (gf)

Desserts

Sticky toffee pudding with butterscotch sauce
and honeycomb ice cream
White chocolate and bourbon brioche bread and butter pudding
with vanilla custard
Baked New York lemon cheesecake
with vanilla ice cream.
Decadent triple chocolate and raspberry brownie
with warm chocolate sauce and vanilla ice cream
Individual rhubarb and ginger crumble
with fresh pouring cream
Chocolate and truffle fondant
with salted caramel Chantilly cream
Pornstar martini panna cotta with mango mojito sorbet
Treacle tart with praline ice cream
Cherry bakewell tart with clotted cream
Vegan cherry trifle
A selection of cheese and biscuits with grapes, celery and crackers





Carvery Menu

Carvery Menu One - £29.50 per person

Starters

- Minted melon, feta and buffalo tomato salad with a refreshing yoghurt dressing (gf)
- Light Yorkshire chicken liver terrine with a wedge of rustic bread and homemade spiced chutney
- Roasted carrot and squash soup with mini cheese toastie (Vegan alternative available)

Mains

- Rosemary and garlic infused topside of beef served pink with crispy homemade Yorkshire puddings and a rich gravy (gluten free gravy available to order)
- Locally reared maple and sugar baked ham with a black cherry compote
- North Sea caught cod served with wilted spinach and a smokey roasted tomato sauce (gf)
- Creamy chestnut mushroom, asparagus and garden pea risotto served with a basil drizzle (v)
- Sweet potato and mixed bean goulash (vegan) - must be pre ordered in advance

Desserts

- White chocolate and Biscoff cheesecake served with rich berry coulis and gingernut biscuit crumb
- Good old sticky toffee pudding with an indulgent butterscotch sauce and honeycomb ice cream
- Peach snapps infused citrus fruit sundae served with lemon sorbet

Freshly brewed coffee and mints

Carvery Menu Two - £36.25 per person.

Starters

- Sauteed lemongrass and ginger king prawns with a black bean sauce drizzle with an Asian sesame salad
- Chicken liver and wild mushroom terrine served with toasted brioche and a red onion jam
- Roasted tomato and basil soup served with pesto infused croutons (v) (vegan alternative available)

Mains

- Seared and roasted joint of topside with crispy Yorkshire puddings and a rich red wine jus (gluten free gravy available)
- Golden roast turkey with seasoned crispy skin, chipolatas and a big spoonful of home made stuffing
- Baked fillet of Scottish salmon on a bed of buttered leeks with a zesty lemon, white wine and chive cream sauce
- Goats cheese topped squash and sweet potato lasagna with a smokey tomato coulis (v)
- Asian spiced potato cake with a Teryaki dipping sauce (vegan, must be ordered in advance)

Desserts

- Rich chocolate and hazelnut brownie with honeycomb ice cream and a gooey white chocolate sauce
- Apple and cherry crumble topped with crunchy gingernut biscuit and traditional English custard
- Watermelon filled brandy snap basket with raspberry sorbet and a mint syrup drizzle

Freshly brewed coffee and mints

Buffets & BBQ's

Barbecue on the Terrace

£29.95 per person

Chargrilled rump steak with sauteed red onions basted in peppercorn butter

Salt and chilli chicken thighs with a soy and honey drizzle

Maple glazed ribs

Charred halloumi with pesto roasted vegetables (v)

8oz Cumberland sausage rings

Salmon and vegetable skewers

Crispy korean BBQ tofu (ve) - only served to Vegans if attending

Roasted new potatoes tossed in garlic and sea salt butter

Cajun spiced roast corn on the cob

Asian salad with toasted sesame seeds

Freshly baked rolls

Giant Eton mess bowl for you to help yourself to.

Citrus and grape filled watermelon with lemon zest sorbet.

Evening Barbecue all inclusive menu

£18.50 per person

Prime beef burgers served with mature cheddar cheese

Yorkshire Easingwold pork sausages

Lemon & garlic roasted chicken drumsticks and thighs

Roasted baby corn, salted chive crème fraîche

Hand cut potato wedges with smoked cheese & bacon sauce

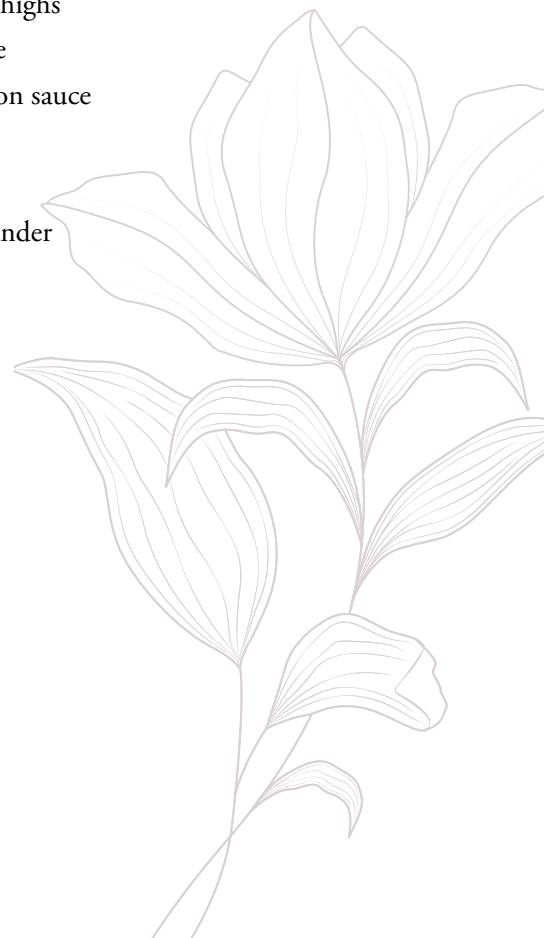
Red cabbage coleslaw & chives

Mixed green salad with basil virgin oil

Five Bean and wild rice salad with chopped coriander

Selection of mustards & sauce

Freshly-baked soft rolls & butter





Buffets & BBQ's

Evening Supper Baps and Chips £16.50 per head

Choice of 2 Meat Options and Vegetarian/Vegan Options

Garlic butter basted chicken with a hint of lemon

BBQ pulled beef.

Juicy pork with sage and onion stuffing and crispy cracking

Curried pulled pork

Hot beef and onion with Yorkshire gravy

Gammon and charred pineapple.

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Halloumi and pesto roasted vegetable (v)

Portobello mushroom and Black Sheep rarebit (v)

Fried tofu with buffalo slaw (ve)

Cauliflower gratin and Romesco sauce (ve)

“Bridge Inn and Chill”

An homage to the ultimate night in £15.95 per head

Selection of sourdough pizzas, build your own with toppings.

Choose a variety of combinations of four toppings including:

BBQ Chicken • Cajun Chicken • Pepperoni • Salami

Spicy Beef bites • Ham • Sausage • Bacon

Red Onion • Sweetcorn • Roasted Pepper • Courgette

Mushroom • Pineapple • Jalapenos • Sweet Cherry Tomato

Then add 4 of the following sides:

Spicy Chicken Strips • Mac ‘n’ Cheese • Dirty Loaded fries • Skin on Fries

Hand Cut Potato wedges with Smoked Cheddar and Bacon fondue

Coleslaw • Giant Onion Rings • Fresh Market Salad.

Finger Buffet Menu

£16.50 per head

Choose 6 of the following

Selection of Sandwiches on rustic farmhouse bread • Selection of wraps

Mini pork pies with sweet pickle • Freshly baked sausage rolls

Chicken satay skewers • Battered fish bites with tartare sauce

Margarita pizza (v) Spinach and ricotta arancini balls (v) • Vegetable gyozas (v)

Breaded mozzarella sticks with tomato relish (v)

Skin on fries (v) • Roasted Tuscan vegetable pasta salad (v)

Buffets & BBQ's

Evening Hog Roast all inclusive menu (subject to availability) £19.50 per person

Based on a minimum number of 80. We can offer a similar menu
for numbers of 80 and below, but not with the full Hog

Seasoned Hog roast • Crispy crackling • Garlic roast potatoes with thyme
Potato & crème fraiche salad with spring onions • Traditional sage & onion stuffing • Crunchy coleslaw
Freshly-baked soft rolls & butter • Corn on the cob with rosemary butter
Selection of mustards • Sweet sticky apple & mint sauce

Hot Fork Buffet menu £20.95 per person

Choose two of the following mains

Salt and pepper chicken with fresh chilli and spring onion

Sticky Teriyaki chicken (vegan option available)

Catch of the Day fish balti

Melt in the mouth beef and Jorvik Pale Ale pie

Slow braised shin of beef with wild mushrooms and onion pearls

Smoky tender pulled pork

Parmesan and white wine infused tagliatelle carbonara

Tarragon infused Whitby fish pie with a crispy cheese and red onion mash top

Loaded Italian lasagna oozing with a sharp tangy tomato coulis

Mexican 5 bean chilli topped with crushed nachos and sour cream (v) (vegan option available)

Grilled aubergine melanzane parmigiana

Add two side dishes from the following

Chunky homemade handcut skin on chips • Salt and pepper fries

Mac and cheese with crunchy top • Garlic and sea salt roasted new potatoes

Steamed scented basmati rice • Cajun and garlic homemade giant potato wedges

And have it served with one of the following

Butter glazed Chef's selection of market fresh vegetables

Red cabbage coleslaw, rocket and parmesan salad

Avocado and pesto chilled pasta salad

And then to finish

White chocolate and salted caramel profiterole tower

Gooey dark chocolate and raspberry brownies

The Bridge Cheese Board (£5.00 per person Supplement)

Strawberries and Pimms infused cream

Reception Drinks and Wine List

Available on request







Overnight Accommodation

The Bridge Hotel has 37 individual bedrooms each offering comfortable accommodation to a high standard. There is a mixture of newly refurbished standard and executive rooms offering unique style, décor and vibrant colour schemes.

We have a selection of double, twin and single rooms available and are happy to offer a generous discount (subject to availability) to any of your guests who may wish to stay.

Single Room £155 B&B

Double £170 B&B

King Room £185 B&B

Suites are available at a £15.00 per room supplement.

Extra 'z' beds for children under 12 years sharing their parents' room are also available at £15.00 per child. Cots are free of charge.

Booking Information

We are pleased to accept a provisional reservation and would hold your preferred date for a period of 14 days. To confirm a reservation, we require a £200.00 non-refundable and a signed copy of the Conditions of Business.

All the prices quoted are valid for 2024.

However, these may be changed at the discretion of the hotel.

Should you be holding an evening party, we are pleased to offer the services of our Resident DJ 'Sound Division'. The charge for our DJ is £325.00 from 7.00pm until 1.00am.

Should you wish to use the DJ/Band of your choice, a music supplement of £100.00 is charged.

Please note that should you choose to have your own live band or an alternative DJ, then they must hold Public Liability Insurance and a PAT testing certificate for equipment. A copy of these must be given to The Bridge on final confirmation.

The Bridge, Walshford, Wetherby LS22 5HS

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