



THE BRIDGE

HOTEL & SPA

AA ★★★★★

EVENTS TO LIGHT UP

your
Christmas

2024 YULETIDE FESTIVE EVENTS

Christmas party nights at The Bridge

SPARKLE PARTY NIGHTS

Party nights at The Bridge are like no other! Enjoy fabulous food from our party night menu, fantastic music from our resident DJ and the company of friends, family and colleagues. What more could you ask for?

DATES AVAILABLE

Friday 6th December • Friday 13th December • Saturday 14th December • Friday 20th December • Saturday 21st December

PRICE PER ADULT

Friday & Saturday £34.95 • Thursday 19th December £25.00

VEGAS PARTY NIGHT

Be a high roller and scoop the grand prize at The Bridge Casino, after enjoying a delicious meal from the party night menu. Dance to our resident DJ until 1am.

DATES AVAILABLE

Saturday 7th December

PRICE PER ADULT

£39.95

MURDER MYSTERY & DISCO

Release your inner Sherlock Holmes. Consider all the evidence and solve a murder. A great fun evening with colleagues or friends. Enjoy our party night menu and dance until 1am to our resident DJ.

DATES AVAILABLE

Friday 13th December • Saturday 21st December

PRICE PER ADULT

£39.95

WINTER WONDERLAND

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

DATES AVAILABLE

Saturday 14th December

PRICE PER ADULT

£39.95



Party night menu

STARTER

Salad of prawns with black pudding crumble accompanied with baconaise & roast vine tomatoes
Warm garlic mushrooms with tarragon cream and garlic baguette (v)
Selection of baby vegetable crudites with a homemade aioli (v)
Home-made tomato and red pepper soup with crispy rocket (v) (gf)

PALATE CLEANSER

Chef's chilled melon & mint palate cleanser

MAIN

Our chef will be pleased to carve for you:

Traditional roast turkey, home-made sage, onion, and cranberry stuffing, chipolatas wrapped in bacon with roast gravy
Yorkshire sourced roast beef with a mild horseradish crust and Yorkshire pudding, and roast pan gravy
Line-caught seared fillet of cod, herb and Gruyere crumb, chive and onion sauce
Cottage pie with chive mash potatoes (ve)

Roast potatoes with sea salt
Maris Piper mash
Tian of winter vegetables

DESSERT

Traditional Christmas pudding with brandy sauce
Mango & lime cheesecake served with ginger crumb & passionfruit coulis
Chef's selected Yorkshire artisan cheese platter, festive chutney, grapes and biscuits

REFRESHMENTS

Freshly brewed Colombian coffee, warm mince pies and home-made Christmas pudding fudge

DRINKS PACKAGE

Buy 6 bottles get one
free-Preorder drinks
packages mailed out
prior to event

EARLY BOOKING

Book before
1st September for a
complimentary glass of
Bucks Fizz served at
your table

GROUP DISCOUNT

10% Discount
for groups of
20 or more

Carols by candlelight

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..

DATES AVAILABLE

Wednesday 18th December

PRICE PER ADULT

£26.50

STARTER

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

Melon and passionfruit cocktail with zesty orange sorbet (v)

Home-made winter vegetable soup and toasted brioche croutons (v)

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MAIN

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

Mediterranean vegetable & Mozzarella parcels with herb tomato sauce (v)

Herb buttered new potatoes and roast potatoes with sea salt

Market fresh seasonal vegetable selection

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DESSERT

Traditional Christmas pudding with brandy sauce

Chocolate fudge brownie with Belgian chocolate sauce and vanilla ice cream

Mango & lime cheesecake served with passionfruit & ginger crumb

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REFRESHMENTS

Freshly brewed Colombian coffee and chocolate mints

DRINKS PACKAGE

Buy 6 bottles get one
free-Preorder drinks
packages mailed out
prior to event

EARLY BOOKING

Book before
1st September for a
complimentary glass of
Bucks Fizz served at
your table

Festive Christmas lunches in the Courtyard Restaurant

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

DATES AVAILABLE

Served Daily, Monday - Friday in December until Monday 23rd December

PRICE PER ADULT

£17.25 2 Course & Coffee • £19.95 3 Course & Coffee

STARTER

Bloody Mary prawn cocktail, with baby gem lettuce & wedge of lime
Melon, cucumber and fresh mint salad with cherry tomatoes (v)
Home-made winter vegetable soup with toasted brioche croutons (v)

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MAIN

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
Portobello mushroom & spinach wellington (v)

Minted new and rosemary roasted potatoes
Market fresh seasonal vegetable selection

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DESSERT

Traditional Christmas pudding with brandy sauce
Home-made mango & lime cheesecake with passionfruit coulis & ginger crumb
Medley of fresh fruits with vanilla ice cream

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REFRESHMENTS

Freshly brewed Colombian coffee and chocolate mints

Christmas Pudding Clubs

Enjoy a whole evening's entertainment starting with a glass of Bucks Fizz and a jovial introduction from our Pudding Master, followed by a light main course and then a parade of Seven Traditional Puddings, some with a twist towards Christmas. With all its noise and ceremony, the aim is to taste them all and vote for your favourite pudding of the night over coffee. Guests depart with a certificate in hand.

DATES AVAILABLE

Friday 6th December • Friday 20th December
Bucks Fizz on arrival @ 7.30pm • Seats for dinner @ 7.30pm

PRICE PER ADULT

£33

MAIN

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
Cottage pie & chive mash (ve)

Chefs selection of vegetables and potatoes

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PUDDING

Chocolate yule log
Christmas pudding & brandy sauce
Sherry trifle
Bakewell tart
Mince pie cheesecake
Sticky toffee
Syrup sponge

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REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies



Santa's magical Sunday lunch extravaganza

Our famous Santa Sunday lunch is back for Christmas 2024! 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 a gift for the children. The Christmas feeling is in full spirit on our fabulous Santa Sunday event.

DATES AVAILABLE

Sunday 8th December • Sunday 15th December • Sunday 22nd December

PRICE PER ADULT

£28.50

PRICE PER CHILD

£16.50 • Under 3 Free

STARTER

Slow cooked ham hock terrine, spiced plum chutney & rustic toast
Melon and passionfruit cocktail with zesty orange sorbet (v)
Prawn, crayfish & smoked salmon platter with lemon & dill mayonnaise
Home-made winter vegetable soup and toasted brioche croutons (v)

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MAIN

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 leek with hollandaise sauce
Cottage pie & chive mash (ve)

Roast potatoes with sea salt, creamy Maris Piper mashed potato
Market fresh festive vegetables

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DESSERT

Traditional Christmas pudding with brandy sauce
Steamed Dundee marmalade & Drambuie sponge with warm vanilla custard
Home-made 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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REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies

LIC Choir and Sunday lunch

*Enjoy our traditional festive 3 course lunch, with Christmas carols and choral hits from the fantastic LIC Choir.
The LIC has performed on TV and to thousands across Yorkshire. This is truly a luncheon not to be missed.*

DATES AVAILABLE

Sunday 1st December

PRICE PER ADULT

£28.50

PRICE PER CHILD

£16.00 • Under 3 Free

STARTER

Slow cooked ham hock terrine, spiced plum chutney & rustic toast
Melon and passionfruit cocktail with zesty orange sorbet (v)
Prawn, crayfish & smoked salmon platter with Lemon & Dill mayonnaise
Home-made winter vegetable soup and toasted brioche croutons (v)

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MAIN

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 leek with hollandaise sauce
Cottage pie with chive mash (ve)

Roast potatoes with sea salt, creamy Maris Piper mashed potato
Market fresh festive vegetables

•

DESSERT

Traditional Christmas pudding with brandy sauce
Steamed Dundee marmalade & Drambuie sponge with warm vanilla custard
Home-made 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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REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies



Festive afternoon tea

Our festive afternoon tea for Christmas 2024 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?

DATES AVAILABLE

Throughout December 2pm - 5pm
Includes a glass of Bucks Fizz

PRICE PER ADULT

£18.95

SAVOURY

Selection of Christmas themed finger sandwiches accompanied with tea of your choice:

Roast turkey and cranberry
Honey roast ham & wholegrain mustard
House smoked salmon & crème fraîche
Stilton & apple (v)
Pigs in blanket sausage roll

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SWEET

Chef's choice of home-made dessert selection
Fresh scones with Chantilly cream
Freshly baked mince pies

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REFRESHMENTS

Freshly brewed Colombian coffee

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.

DATES AVAILABLE

Sitting One 12.30pm • Sitting Two 2.30pm
Includes a glass of Bucks Fizz

PRICE PER ADULT

£89.95

PRICE PER CHILD

£35.95

STARTER

Beetroot & herb terrine, walnut brittle & light horseradish dressing (ve) (gf)
 Tempura Tiger prawns with Singapore spice infused sauce on a bed of pickled Asian salad
 Smoked bacon & Fountains Gold cheddar croquets with a tomato chutney dip
 Smooth & luxurious red lentil soup with a drizzle of chilli oil (v) (gf)

PALATE CLEANSER

Chef's chilled melon & mint palate cleanser

MAIN

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 home-made crispy pigs in blankets
 Garlic and rosemary roasted Yorkshire beef with home-made Yorkshire puddings and claret jus
 Rolled belly pork stuffed with sausage meat, sage and apricot stuffing
 Feta & spinach stuffed salmon, 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 • Brussel sprouts toasted with garlic and almonds
 Garlic Butter soaked roasted potatoes • Wholegrain mustard mash potatoes • Panache of locally sourced green vegetables

DESSERT

Warm Christmas pudding with a boozy brandy sauce
 Individual Black Forest Trifle
 White chocolate and Biscoff cheesecake with a salted caramel sauce
 Chocolate orange brownie with honeycomb ice cream

CHEESE

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

REFRESHMENTS

Colombian freshly brewed coffee served with chef's home-made fudge
 Warm mince pies
 Christmas fruits and nuts selection

DRINKS PACKAGE

Buy 6 bottles get one
 free-Preorder drinks
 packages mailed out
 prior to event

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.

DATES AVAILABLE

Thursday 26th December 12.00- 3.00pm

PRICE PER ADULT	PRICE PER CHILD
£29.50	£16.50

STARTER

Fantail of melon, orange sorbet & clementine coulis (v)
Slow cooked pulled pork terrine, spiced Bramley apple chutney & rustic toast
Poached smoked haddock, soft poached egg & wholegrain mustard hollandaise
Roasted tomato & basil soup, brioche croutons (v)

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MAIN

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 woodland mushroom crumble (v)

Garlic roasted and chive mash potatoes
Market fresh festive vegetables

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DESSERT

Traditional Christmas pudding with brandy sauce
Quadruple chocolate brownie with white chocolate sauce & chocolate chip ice cream
Baked raspberry cheesecake, berry coulis and vanilla ice cream

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REFRESHMENTS

Freshly brewed Colombian coffee and warm mince pies

New Year's Eve chef's Yorkshire hot & cold table

Celebrate the new year in style and enjoy a countdown to remember, with our fabulous 'Yorkshire themed' New Year's Eve buffet and Disco. The perfect way to relax with friends or family.

DATES AVAILABLE

31st December
Includes a glass of Bucks Fizz

PRICE PER ADULT

£49.95

STARTER

- Yorkshire ploughman's platter - a selection of Yorkshire cheeses such as Wensleydale, Yorkshire Blue, and Fountains Cheddar (v)
Slices of locally sourced cured meats, pickled onions, Branston pickle, and chutneys
Seafood Platter - a selection of fish & shellfish, lemon wedges, garlic mayo, and freshly baked bread
Mini Yorkshire puddings filled with rare roast beef and horseradish cream
Vegetarian Stilton and walnut salad - crumbled Stilton cheese, toasted walnuts, mixed greens, and a Balsamic glaze (v)
Crusty bread and butter

MAIN

- Slow-roasted Yorkshire beef served with rich onion gravy and Yorkshire pudding
Yorkshire fish pie - a creamy fish pie made with locally caught fish, topped with mashed potatoes and Yorkshire cheddar cheese
Traditional Yorkshire sausage wellington wrapped in flaky pastry, served with a tangy homemade tomato relish
Filled Yorkshire pudding - home-made Yorkshire pudding filled with a medley of vegetables, lentils, and herbs, topped with a Yorkshire savoury crumble (v)
Buttered new potatoes & crispy roast potatoes
Seasonal vegetable medley
Minted mushy peas
Selection of artisan breads and rolls

DESSERT

- Yorkshire parkin - A traditional sticky ginger cake made with oatmeal and black treacle, served with clotted cream
Harrogate Tart with a sprinkle of freshly grated nutmeg
Baked apple pie served with custard
Chocolate orange brownie with homemade chocolate sauce
Yorkshire cheese board - a selection of local cheeses served with grapes, celery, and oatcakes
Fresh winter fruit salad selection with vanilla infused cream

REFRESHMENTS

Freshly brewed Colombian coffee or Yorkshire tea with chef's homemade vanilla fudge

DRINKS PACKAGE

Buy 6 bottles get one
free-Preorder drinks
packages mailed out
prior to event

EARLY BOOKING

Book before
1st September for a
complimentary glass of
Bucks Fizz served at
your table

(v) - vegetarian. For gluten free and vegan options please enquire with the hotel

New Year's Eve Gala Dinner Dance *—dress code black & 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 2025. Delicious food, warm friendship and dancing to our resident DJ to the wee small hours. Not forgetting the countdown with Big Ben at midnight.

DATES AVAILABLE

31st December

Champagne cocktail and canapé reception in the Byron Room

PRICE PER ADULT

£89.95

STARTER

Melon, orange & raspberry fruit cocktail with a raspberry vinaigrette (ve) (gf)
Crab and tiger prawn herb salad, soy, chilli and honey dressing
Pressed hog roast terrine, home-made plum chutney and herb salad
Roast Jerusalem artichoke soup with truffle oil (ve)

PALATE CLEANSER

Chef's chilled mint tea palate cleanser

MAIN

Chargrilled 10oz Ribeye with blue cheese butter & classic red wine jus.
Pan roasted cod fillet with grilled asparagus and a dill hollandaise sauce
Caramelised red onion, Brie and pear tart with a Balsamic glaze (v)

Potato rosti & thyme
Butter fondant potatoes.
Tender stem broccoli & asparagus wrapped in streaky bacon
Sugar and maple roasted carrots

DESSERT

The Bridge trio of miniature puddings including:

Mulled wine trifle & cardamon cream
Mini sticky toffee pudding with Butterscotch sauce
Chocolate & pistachio cheesecake with candied pistachios

REFRESHMENTS

Freshly percolated Colombian High Mountain coffee and petit fours

CHEESE

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

DRINKS PACKAGE

Buy 6 bottles get one free-Preorder drinks packages mailed out prior to event

EARLY BOOKING

Book before 1st September for a complimentary glass of Bucks Fizz served at your table

New Year's Eve residential

MONDAY 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 2pm and 5pm in the Byron Bar
Our 3 course carvery daily menu is served from 6.30pm

TUESDAY 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 2pm 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 2025

WEDNESDAY 1ST JANUARY 2025

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

THURSDAY 2ND JANUARY 2025

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

PRICE PER ADULT

£225 One night • £285.00 2 nights • £315.00 3 nights

Club supplement £25.00 per night

Mini Suite supplement £40.00 per night

Residential Spa £25.00pp for a three hour session with towel and flip-flops (pre-booking essential)

ACCOMMODATION RATES THROUGHOUT CHRISTMAS

Might you have one too many? Play it safe and stay the night.

£105 B/B Midweek • £125 B/B Friday • £135 B/B Saturday

Based on two people sharing

Club supplement £25 per room



Murder mystery

WEDNESDAY 1ST JANUARY 2025

PRICE PER ADULT

£39

STARTER

Fantail of melon, orange sorbet & zesty orange marmalade coulis (v)
Slow cooked Yorkshire game terrine, spiced Bramley apple compote & rustic toast

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MAIN

Our chef will be pleased to serve you:

Yorkshire sourced roast beef with garlic and herb crust, Yorkshire puddings and red wine jus
Locally reared maple and sugar baked ham with a black cherry compote
Darne of salmon, baked with chorizo & basil butter
Fricassee of leek and woodland mushroom crumble (v)

•

Garlic roasted and chive mash potatoes
Market fresh vegetables

•

DESSERT

Warm chocolate brownie, glaze of white chocolate sauce & vanilla ice cream

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REFRESHMENTS

Freshly brewed coffee and mints

DRINKS PACKAGE

Buy 6 bottles get one
free -Preorder drinks
packages mailed out
prior to event

EARLY BOOKING

Book before
1st September for a
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Bucks Fizz served at
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THE BRIDGE HOTEL & SPA
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FACEBOOK



INSTAGRAM

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.