



IN LOVING MEMORY

CELEBRATIONS OF LIFE, WAKES AND FUNERALS

The Bridge Hotel & Spa - a memorable setting for the important days in your life.

With many years of experience in sympathetically arranging these very personal events where friends and loved ones can gather to offer comfort and support whilst sharing treasured memories. We have several function rooms that can accommodate from 15 to 160 guests.

FINGER BUFFET MENUS

OPTION A - £19.95pp

Assorted finger sandwiches in bloomer bread -
brown & white bread (crusts removed)
Salmon & cream cheese • Egg & cress
Mature cheddar cheese with red onion marmalade,
Thinly sliced beef with horseradish
Ham and wholegrain mustard • Tuna & cucumber
Pork pie wedges with homemade chutney
Mini quiches
Home baked scones with jam & cream
Homemade chocolate brownies or Mini Chocolate éclairs
Freshly brewed tea and coffee

OPTION B - £22.50pp

Assorted finger sandwiches in bloomer bread -
brown & white bread (crusts removed)
Salmon & cream cheese • Egg & cress
Mature cheddar cheese with red onion marmalade,
Thinly sliced beef & horseradish • Ham and wholegrain mustard
Pork pie wedges with homemade chutney
Mini quiches
Red Thai chicken Skewers • Sausage rolls (served warm)
Roasted tomato & mozzarella pizza • Vegetable spring rolls with plum sauce
Chocolate & toffee éclairs
Home baked scones with jam & cream
Freshly brewed tea and coffee

HOT FORK BUFFET MENU

£25.00pp

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
Goey dark chocolate and raspberry brownies
The Bridge Cheese Board (£5.00 per person supplement)
Strawberries and Pimms infused cream

INCLUDED IN THE PACKAGE:

Event co-ordinator • White Linen • Use of grounds • Car Parking

For further information and a bespoke quotation, please contact the events team on:

01937 580 115 or email us on sales@bridgewetherby.co.uk

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