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CHRISTENING CELEBRATIONS 2026

A christening is essentially the time when family and close friends gather together.

The Bridge is a first-class venue in an ideal location. We have several function rooms available, catering 25 to 150.

If you would like to view our facilities, then please do give the sales office a call to arrange a suitable time.

MENUS

We can provide a suitable menu, whatever time your christening. The following are just a small selection of our most popular menus. Other alternatives are available if required.

Finger Buffet Menu

£18.00 per person

Choose 6 of the following

Selection of sandwiches on farmhouse bread

Margarita & meat feast pizza

Seasoned potato wedges with tomato salsa & sour cream (v) (gf)

Spicy buffalo chicken wings, chipotle BBQ dip (gf)

Mini oriental savouries with mango chutney & mint yoghurt (v)

Teriyaki & sesame chicken skewers (gf)

Individual pork pies with spiced chutney

Glazed pork chipolatas with sticky pineapple chunks

Mixed pitted olives with feta cheese & basil (gf)

Three cheese & onion quiches (v)

Selection of sliced cured meats (gfa)

Salt & pepper pork ribs (gf)

Chocolate & toffee eclairs with fresh strawberries (v)

Hot Fork Buffet Menu

£24.95 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

The Bridge, Walshford, Wetherby LS22 5HS

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