



THE BRIDGE  
HOTEL & SPA

AA ★★★★

INFORMAL CELEBRATIONS & PARTIES



Host a party or gathering at The Bridge and keep it informal with a welcoming set of menu options and buffet choices. We won't charge you room hire so you have every reason to get together and get that party started no matter how small or what the occasion.

Choose from a range of menu options, whether small or large, including our Barbecue, Buffet and unique Hog Roast Menus, which include a variety of tastes and selections to suite all guests' taste buds.

Or do you have something different in mind? Our Event Co-ordinators will be delighted to work with any ideas you have and quote on an individual basis.

*Here are some buffet menus we think you will like*

**Evening Buffet - £21.95 per person**

Please choose six items from the following - each additional item add £3.50

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)

**Evening Buffet - £24.95 per person**

Please choose six items from the following - each additional item add £3.50

Mini chilli & cheese dogs Red Thai chicken skewers, coriander & yoghurt dip (gf)

BBQ baby back ribs with dipping sauce (gf)

Roasted potato wedges with paprika & smoked cheese (gf)

Mini fish bites with a chilli marmalade

Pizza slices with prosciutto, mozzarella & olives

Open top poached salmon ciabatta rolls with rocket, crème fraîche & black pepper  
Giant beer battered onion rings with garlic & parsley mayonnaise Selection of filled tortilla wraps

Tomato, red onion & goats cheese bruschetta with basil oil (v)

Crudités with tortilla chips & dips (ve)

Individual Baileys chocolate cheesecake, whipped cream & toasted hazel nuts  
Exotic fresh fruit platter (ve) (gf)



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Evening Hog Roast All-Inclusive Menu - Minimum of 80 guests

£26.95 per person

Seasoned hog roast (gf) • Crispy crackling (gf)

Garlic roast potatoes with thyme (gf) (v)

Potato & crème fraîche salad with spring onions (gf) (v)

Traditional sage & onion stuffing (v)

Crunchy coleslaw (v) (gf) • Freshly-baked soft rolls & butter (gfa)

Corn on the cob with rosemary butter (v) (gf) • Selection of mustards (v) (gf)

Sweet sticky apple & mint sauce (ve) (gf)

Evening Supper Baps and Chips £19.95 per person

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 crackling

Curried pulled pork • Hot beef and onion with Yorkshire gravy

Gammon and charred pineapple • 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)

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

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Here at The Bridge we have a variety of rooms to suit a variety of sizes and celebrations.

So feel free to give us a call and chat with one of Event Co-ordinators  
who will be delighted to see what we can offer your party



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