



THE BRIDGE

HOTEL & SPA

AA ★★★★★



FUNCTIONS & BANQUETING 2026

THE BRIDGE

RESTAURANT

THE BRIDGE
COURTYARD
RESTAURANT
BYRON BAY
FUNCTION SPACE



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
 - 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.





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, featuring festoon lighting, 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, featuring festoon lighting.

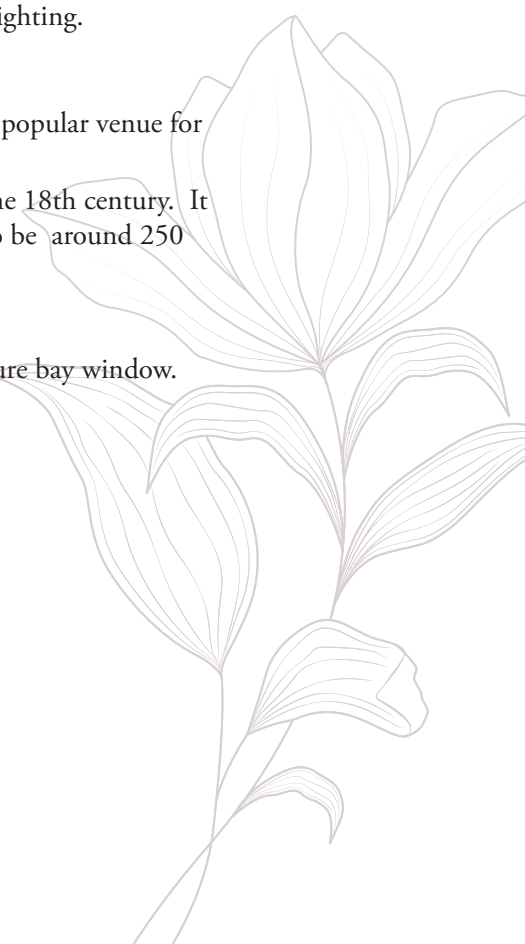
The Courtyard Restaurant

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.







THE BRIDGE



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 cod & chips and battered sausages & chips
with mushy peas & tartare sauce in cones
£10.00 per person (all guests to be catered for)

or please select

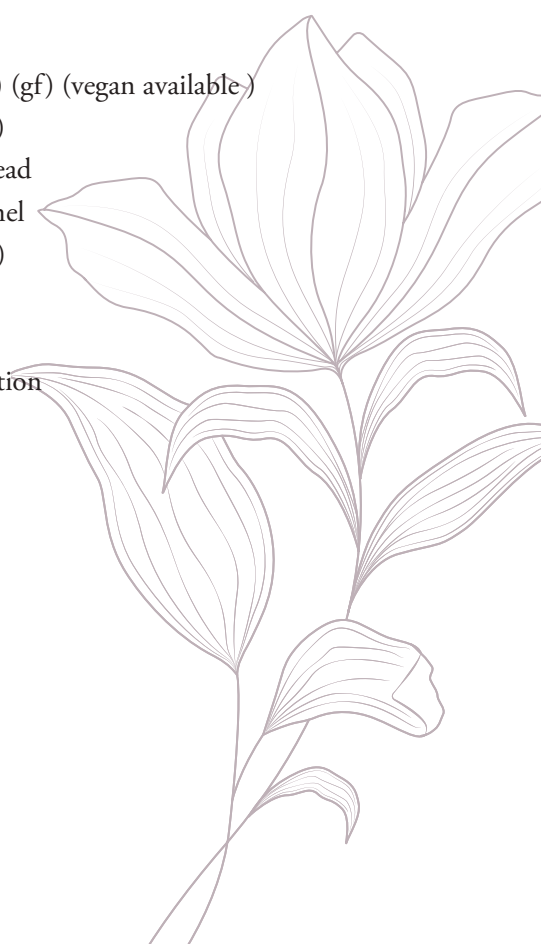
Any 4 canapés £10.00 per person, any 3 canapés £7.50 per person

Served Warm

Filo black tiger prawns with a chilli and ginger dip
Mini goats cheese parcels with a sweet pear & honey compote (v)
Breaded jalapenos stuffed with cream cheese (v)
Red Thai fishcakes, cucumber & fresh mint yoghurt dip
Bite-sized Yorkshire pudding filled with roast beef and horseradish
Glazed pork chipolatas with sticky pineapple chunks
Bitesize sweetcorn and potato cakes (ve)
Spring rolls (ve)
Crispy Quorn bites with salsa (ve)

Served Cold

Smoked salmon roulade, lemon & dill (gf)
Cherry tomato, Fine Fettle cheese & olive skewer, basil marinade (v) (gf) (vegan available)
Yorkshire blue cheese & mushroom quiche (v)
Game terrine with blackberry jelly & toasted bread
Mini prawn cocktail cups, sliced tomato & fennel
Serrano ham, peach & mozzarella skewers (gf)
Chilled aubergine satay skewers (ve)
Fruit skewers (ve)
Selection of Belgian chocolate dipped sweet selection
e.g. fruit, Turkish delight & truffles





Create your own menu

A choice of 3 starters, 3 mains and a vegetarian,
3 desserts and finish with tea, coffee and mints
£39.95 per head

Starters

Salmon fishcakes, made with flaked salmon, creamy mashed potatoes,
and fresh herbs, served with a tangy and sweet chili dipping sauce

Buffalo tomato, celery & tofu salad with basil pesto & reduced balsamic (ve) (gf)

Roasted smith apple, onion & goats cheese tartlet, toasted walnut & honey dressing (v)

Fantail of melon with seasonal fruits & orange sorbet (ve)(gf)

Warm creamy garlic mushrooms with fresh parsley & crusty bread (v) (gfa)

Caesar salad, chicken strips with crusty bacon, cos lettuce,
parmesan flakes, and traditional Caesar dressing (gf)

Farmhouse, chicken, liver and mushroom terrine with
toasted farmhouse bread and homemade red onion chutney (gfa)

Whitby prawn cocktail with sliced tomato & fennel (gf)

Broccoli & sundried tomato tart with blue cheese sauce (v)

Spicy chorizo and savoury sausage slices served on
a warm, crispy toasted ciabatta, topped with a zesty, tangy tomato sauce

Soups

All served with a bread roll & butter

Woodland mushroom with mascarpone (v) (gf)

Carrot & butternut squash soup with lemon crème fraiche (v) (gf)

Cream of vegetable with herb croutons (v) (gfa)

Tomato and basil soup with cream (gf) (ve)

Cream white onion soup (gf) (ve)

Vegetable soup with herb dumplings (v) (gf)

Mains

Roast breast of chicken, sage & onion stuffing, chipolata sausages & roast gravy (gfa)

Creamy chicken breast with a paprika sauce (gfa)

Poached Scottish salmon supreme on fine beans, lemon & dill butter sauce (gf)

Rosemary & garlic roasted sirloin of beef, Yorkshire puddings & rich red wine sauce (gf)

Slow roasted shank of lamb in Black Sheep ale, garlic & fennel (gf) (£5.00 sup)

Loin of pork with a Bramley apple sauce (gf)

Cod loin of a bed of spinach with a white wine sauce (gf)

Pan fried halibut, creamy basil and tomato sauce (gf) (£5.00 sup)

Gammon with a honey and peach compote (gf)

Potatoes/Vegetables

includes a choice of two potatoes & two vegetables

Minted baby new (gf)

Thyme & rock salt roasted (gf)

Croquette

Dauphinoise (gf)

Sweet potato mash (gf)

Creamed potatoes with butter & chives (gf) Oven-roasted root vegetables

Broccoli florets with tomato hollandaise

Honey-glazed carrots

Carrot & swede mash with nutmeg

Cauliflower mornay

Leek gratin

Mangetout with baby sweetcorn

Glazed Mediterranean vegetables in tomato sauce

Garden peas with bacon

Herb-scented sugar snap peas

(All Vegetables are Gluten Free)

Vegetarian & Vegan Main Courses

Please choose one vegetarian main course for all your vegetarian guests: Caramelized red onion tart tatin topped with goat's cheese

Sun-blushed tomato & wild mushroom tagliatelle, toasted pine nuts & rosemary pesto

Butternut squash & goats' cheese lasagne with red pepper coulis

Smoked cheddar cheese & leek potato cake with hot pepper relish

Mixed vegetable stir fry with long grain rice (ve) (gf)

Stuffed bell pepper with couscous and a rich tomato sauce (ve) (gf)

Seasonal vegetable hot pot (ve) (gf)

Pan-fried tofu steak with coriander cream & grilled asparagus (ve) (gf)

Desserts

Sticky toffee pudding with butterscotch sauce and honeycomb ice cream (v) (gfa)

Dark chocolate and orange brioche bread and butter pudding with a vanilla custard (v)

Mango & lime cheesecake served with ginger crumb & passionfruit coulis (v)

Chocolate and marshmallow brownie with a warm chocolate sauce and ice cream (gfa)

Homemade Apple and cherry crumble with custard (v)

Cherry bakewell tart with clotted cream (V)

Cherry trifle (ve)

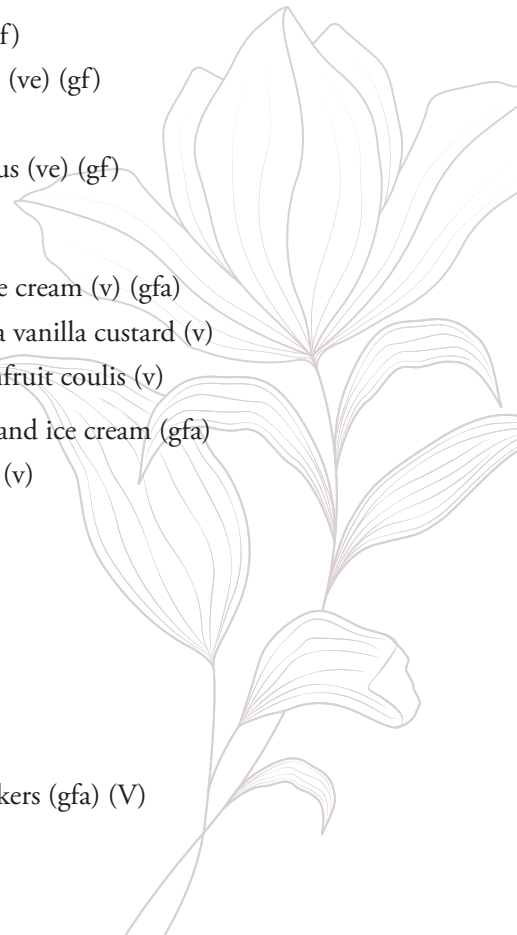
Fresh fruit salad (ve)

Carrot & pistachio cake (ve)

Chocolate & raspberry tart (ve)

Chocolate & coconut tart (ve)

A selection of cheese and biscuits with grapes, celery, and crackers (gfa) (V)





Carvery Menus

Carvery Menu A - £34.95 per person

Starters

- Melon, blueberry and orange cocktail, with a minted syrup dressing (gf) (ve)
- Chicken, liver and mushroom terrine with onion chutney and rustic bread
- Tomato and basil infused soup with crispy rocket (ve)

Mains

- Our Chef will be pleased to carvery for you
- Roast beef with Yorkshire crust, homemade Yorkshire puddings and a rich gravy
- Honey glazed ham with peach compote
- Pan seared cod in a creamy sweet chilli sauce
- Aubergine boats filled with spicy tomato compote (v)
- Vegan option – ordered in advance vegan vegetable chilli with fragrant rice
- Chef's selection of vegetables and potatoes

Desserts

- Mango & lime cheesecake with a ginger crumb & passionfruit coulis
- Rich chocolate brownie with vanilla ice-cream and chocolate sauce
- Sticky Toffee Pudding with butterscotch sauce and honeycomb ice-cream (v)
(gfa)

Freshly brewed tea, coffee & mints

Carvery Menu B - £39.95 per person.

Starters

- Peppered mackerel salad with a spicy siracha mayonnaise dressing (gfa)
- Hog roast terrine with brioche bread and spiced apple chutney (gfa)
- Creamy coconut curried lentil soup with crispy rice noodles (ve)

Mains

- Our Chef will be pleased to carvery for you
- Leg of roast pork with sage and onion stuffing and apple sauce
- Slow roasted joint of topside with homemade Yorkshire puddings and a rich red wine sauce
- Pan fried hake fillet with a tarragon creamy sauce on a bed of leeks
- Goats cheese topped squash and sweet potato lasagna with smoky tomato sauce (v)
- Vegan options (ordered in advance)
- Chef's selection of vegetables and potatoes

Desserts

- Marshmallow topped brownies with a gooey chocolate sauce and vanilla ice-cream
- Apple and cherry crumble topped with ginger biscuit and traditional English custard (v)
- Strawberry Eton mess on a bed of sweet waffles

Freshly brewed coffee and mints





Buffet & Evening Menus

Barbecue Menu A - £23.50 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 fraiche
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

Barbecue Menu B - £36.50 per person

Char-grilled rump steak with sweet caramelised onions & sautéed mushrooms (gf) Baked lemon
& blossom honey glazed chicken drumsticks (gf)
Easingwold thyme and mustard pork sausages
Fiery king prawn and cherry tomato skewers, fresh chilli & coriander (gf)
Aubergine, red pepper & courgette skewers with yogurt dip (v)
Red cabbage & celery coleslaw with toasted cashew nuts (v) (gf)
Avocado & smoked Applewood bacon farfalle pasta salad (v) Creamy baby new potato and
spring onion salad (v) (gf)
Mixed tossed salad with feta & olives (v) • Grilled cob with a rosemary and sea salt butter (v) (gf)
Garlic roasted potatoes and chives (v) (gf) • Freshly-baked granary roll (gfa)

Desserts

Profiteroles dipped in Belgian white chocolate filled with
Harrogate lemon curd (V) • Fresh strawberry with a wild berry sauce (ve)
Freshly-brewed coffee & chocolates

Tapas Menu - £38.00 per person

A selection of British cheeses, pickles, and bread rolls (v)
Selection of cured meats with mustard & onion chutney
Glazed pork chipolatas with sticky pineapple chunks
Mini fish and chips: bite-sized portions of battered fish fillets with crispy fries,
served with sea salt and malt vinegar
Teriyaki chicken skewers
Crispy falafel with hummus & flatbread (ve)
Filo king prawns marinated with ginger and chilli
Toasted bruschetta with black olive & roasted pepper tapenade (ve)
Broccoli, sundried tomato and goats cheese quiche (v)
Bowls of wedges with sour cream

Desserts

Mini Biscoff cheesecake
Chocolate & raspberry mini brownies
Freshly brewed tea and coffee
All served on sharing platters to the tables

Buffets & Evening Menus

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

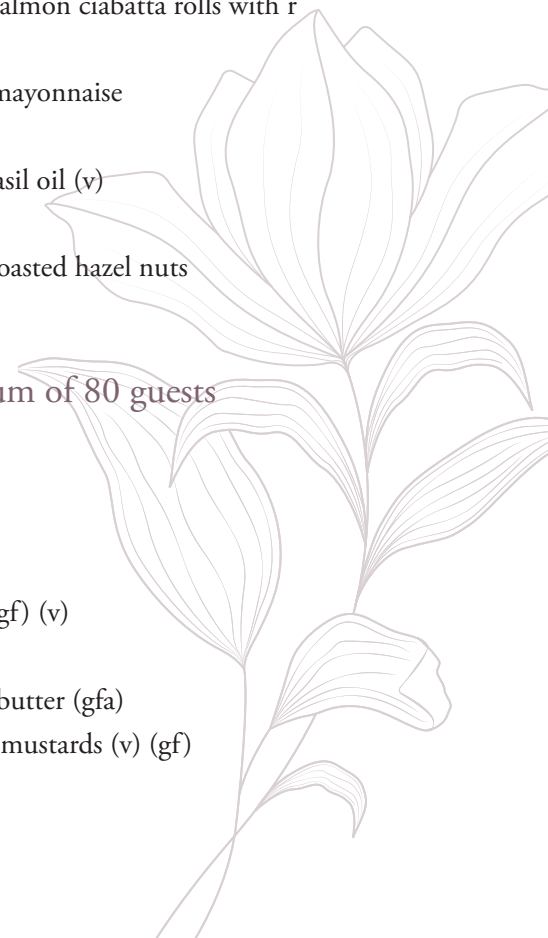
Please choose six items from the following - each additional item add £4.95***

- 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 r
Rocket, crème fraiche & 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)
- Crudities with tortilla chips & dips (ve)
- Individual Baileys chocolate cheesecake, whipped cream & toasted hazel nuts
- Exotic fresh fruit platter (ve) (gf)

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 fraiche 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)





Buffets & Evening Menus

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 cracking

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)

Reception Drinks and Wine List Available on request



Children's Menu

£19.95 per person

Children and toddlers attending can either have a smaller portion of the adult's menu or a children's meal from the menu below (ages 2 and under are free of charge)

Starters

Home-made house soup

Seasonal melon with a strawberry sauce (vg) (gf)

Warm garlic bread (v)

Mains

Tomato & basil pasta cheese bake (v)

Chicken dippers with chips & beans

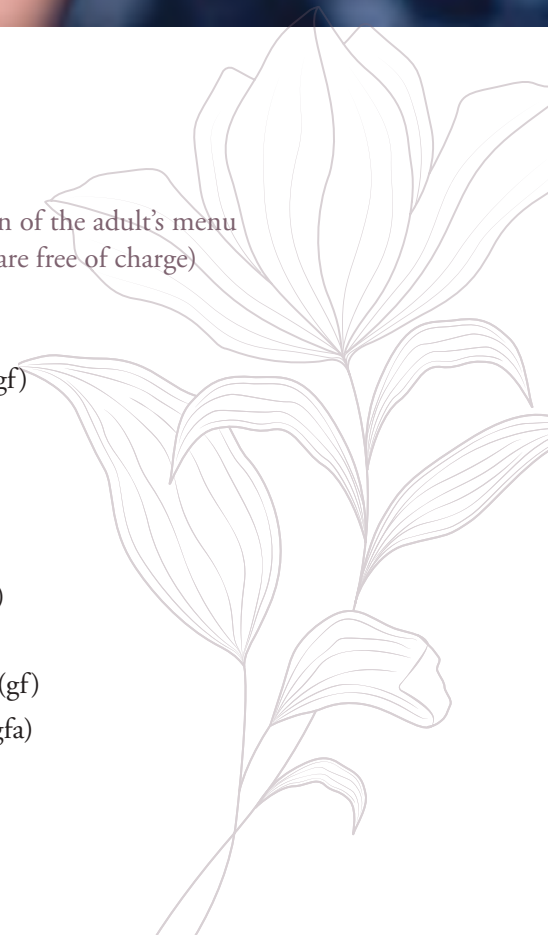
Traditional bangers & mash with gravy (gfa)

Desserts

Vanilla pod ice-cream with raspberry sauce (v) (gf)

Chocolate brownie and vanilla ice-cream (v) (gfa)

Fresh fruit salad (ve) (gf)





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 £130 B&B

Double £140 B&B

King Room £165 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 deposit and a signed copy of the Conditions of Business.

All the prices quoted are valid for 2025.

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 £365.00 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.

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