



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 £24.95 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

£28.50 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
- Goey dark chocolate and raspberry brownies
- The Bridge Cheese Board (£5.00 per person supplement)
- Strawberries and Pimms infused cream

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