

# CHRISTMAS DAY

A glass of Prosecco on arrival

## STARTERS

Potted Devon crab,  
pickled fennel and watercress,  
sourdough toast

Spiced Crown Prince squash soup,  
toasted chestnuts and seeds, (vg)  
sourdough toast (v)

Chicken liver parfait,  
winter pickles, quince jelly,  
sourdough toast

Root vegetable bubble and  
squeak, poached duck egg,  
hollandaise (v)

Duck, orange, pistachio and  
tarragon rillettes, quince jelly,  
winter pickles, sourdough toast

Jude's lemon sorbet to follow

## MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Roast Scottish trout,  
creamed celeriac, fennel, leeks  
and gremolata

Roast Creedy Carver  
duck breast, duck leg croquette,  
butternut squash purée, chicory,  
cherries, brandy

Crown of English Rose turkey,  
honey glazed gammon, seared  
goose breast, pigs in blankets,  
bread sauce, Brussel tops  
and chestnuts

Hampshire venison, chestnut,  
port and bay leaf suet pie, crushed  
winter roots, Brussel tops

Celeriac, Jerusalem artichoke  
and spinach pithivier, crushed  
winter roots, Brussel tops (vg)

## PUDDINGS

Apple and quince crumble,  
custard

Vegan chocolate brownie,  
dairy free yogurt, cranberries,  
hazelnuts, walnuts

Christmas pudding, spiced syrup,  
brandy butter ice cream

Spiced winter fruit Bakewell,  
clotted cream

Isle of Mull Cheddar, quince jelly,  
celery, seeded crackers

Adult £65 Child £30

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.



We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



The Bridge Hotel, Western Avenue, Greenford, Middlesex, UB6 8ST | 020 8566 6246 | [bridgehotel@youngs.co.uk](mailto:bridgehotel@youngs.co.uk)

**THEBRIDGEHOTEL.COM**

 BridgeGreenford  @BridgeGreenford  @bridgehotelgreenford