

CHRISTMAS FEAST

STARTERS

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Roast celeriac soup,
toasted chestnuts and seeds,
sourdough toast (v)

Roast Crown Prince squash,
beetroot, Brussel tops, lentils,
orange and mixed seed salad (vg)

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

MAINS

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

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

6oz Aberdeen Angus
fillet steak, triple cooked chips,
roasted shallots, béarnaise
(Supplement £12.50)

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

PUDDINGS


Christmas pudding, spiced syrup,
brandy butter ice cream

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

Apple and quince crumble,
custard

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

3 courses £37

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. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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