

# CHRISTMAS DAY

## STARTERS

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

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Juniper crusted  
Hampshire venison carpaccio,  
venison croquettes, figs, walnuts,  
crème fraîche

Scottish langoustine and  
Devon crab cocktail, samphire,  
Bloody Mary sauce

## MAINS

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

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

Celeriac, spinach,  
leek and Sussex Charmer gratin,  
butternut squash purée, Jerusalem  
artichokes, Brussel tops, rosemary  
roast potatoes (v)

6oz Aberdeen Angus fillet of beef,  
truffled wild mushrooms, celeriac  
purée and roasted shallots

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

Roast Scottish salmon,  
creamed celeriac, fennel,  
leeks, gremolata

## PUDDINGS

Christmas pudding, spiced syrup,  
brandy butter ice cream

Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream


Blue Monday cheese, quince jelly,  
celery, seeded crackers

Nutmeg panna cotta, orange and  
cranberries, cinnamon crumble

Apple and quince crumble,  
custard

Coffee and mince pie to finish

Adult £80 Child £40

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.



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