

XMAS MENU

2 COURSES £24 | 3 COURSES £30

10% DISCOUNT MONDAY-THURSDAY

STARTERS

LEEK AND POTATO SOUP | VG |

Bread
(VG & GF option available)

CHICKEN LIVER PARFAIT

Crostini, onion jam
(GF option available)

SMOKED SALMON

Rocket, crostini, dill crème fraiche
(GF option available)

PRAWN COCKTAIL | GF |

Gem lettuce, Marie rose sauce, brown bread

MAINS

ROAST TURKEY | DF |

Roast potatoes, roast parsnips & carrots, cauliflower cheese,
red wine braised red cabbage, stuffing, pigs in blankets, gravy
(GF option available)

ROAST TOPSIDE OF BEEF | DF |

Roast potatoes, roast parsnips & carrots, red wine braised red cabbage,
Yorkshire pudding, gravy
(GF option available)

NUT ROAST | VG |

Roast potatoes, roast parsnips & carrots, red wine braised red cabbage,
stuffing, pigs in blankets, gravy

GRILLED SEA BASS | GF |

White wine cream, tender stem broccoli, shallot & green pea crushed potatoes

PUDDINGS

CHRISTMAS PUDDING

Brandy custard
(VG option available)

CHOCOLATE BROWNIE | GF |

Vanilla ice cream, chocolate sauce
(VG option available)

LEMON CURD CHEESECAKE

Clotted cream

SELECTION OF 3 CHEESES

Fruit, chutney, crackers
(GF option available)

www.THEBRIDPORTARMS.com | 01308 422994

DUE TO OUR COOKING PROCESSES AND KITCHEN SET UP THERE IS A POTENTIAL RISK OF CROSS-CONTAMINATION OF ALLERGENS. THIS INCLUDES ANY ITEMS WHICH ARE DEEP FRIED. THEREFORE, THESE MAY NOT BE SUITABLE FOR THOSE WITH SEVERE ALLERGIES. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR REQUIRE ANY FURTHER INFORMATION
ON INGREDIENTS USED IN OUR DISHES/DRINKS. V - Vegetarian, VG - Vegan, DF - Dairy Free, GF - Gluten Free