



## Dining at The Bridge Tavern

*Our Chef is more than happy to chat through any ideas and personal requirements you may have.*

*Every once in a while we all have something special that we want to celebrate with a sense of style & panache*

*Our stylish and vibrant dining rooms can be enjoyed for their informal yet chic dining. From a spectacular lunchtime carvery to the mouth-watering specials in the evenings, we have something to suit every palate...*



## Functions at The Bridge Tavern

- Birthdays
- Hen Parties
- Hog Roasts
- Champagne & Canapes
- Chocolate Fountains
- AV facilities
- Outdoor facilities
- DJ/ Entertainment

*In fact, anything you feel you would like to celebrate, we can cater for your needs. Call today to book your celebration at The Bridge Tavern on 0161 834 0242*



## Corporate Events

*The Bridge Tavern... an exclusive function space which ticks all the boxes for your events needs*

- Meetings, Conferences and Training Courses:  
*We offer special rates for weekend conferences with small meeting rooms and training areas*
- Exhibitions:  
*The Bridge Tavern has unique outside patio area & a Luxury Suite which offers a unique venue to showcase your products in style.*
- Technology and Service  
*All our function and meeting rooms are equipped with the latest presentation and communication technology, complimentary wifi, and dedicated staff fully trained to ensure that your event is a success*

# Sample Menu Options

## Option 1

£15.95 Per head

- *Homemade Leek & Potato Soup Topped with Fried Shallots & Basil Oil*
- *Warm Homemade Chicken Liver & Orange Pate served on Toasted Bloomer Bread with a Red Onion Chutney*
  - *Oven Baked Wedge of Goats Cheese served with a Balsamic Dressing & Beetroot Jam*
- *Baked Monkfish Tail served on a Black Pudding, sundried Tomato & Parmesan Salad with a Tapenade Dressing*
- *Mediterranean Vegetable & Goats Cheese Gateaux served on a Pink Peppercorn Sauce with a Watercress Garnish*
- *Pan Fried Breast of Chicken Served in a Wild Mushroom Sauce with Parmentiere Potatoes*
- *Baked Lemon Tart with Vanilla Pod Ice Cream served on White Chocolate Sauce*
- *Chocolate Brownie topped with Double Choc Ice Cream & Tuille Curls*
  - *Belgian Sugar Waffles topped with Honey & White Chocolate Ice Cream*

## Option 2

£19.95 Per head

- *Homemade Red Pepper & Sweet Potato Soup topped with a Chive Cream served with Warm Bloomer Bread*
- *Smoked Salmon, Cream Cheese & Dill Pate served on Toasted Crostini with Parma Ham*
- *Pan Fried Strips of Chicken Marinated in Grain Mustard & Honey served on a Rocket & Parmesan Salad*
- *Slow Roast Belly of Pork served on Chive & Butter Mash with Baby Carrots & a Scrumpy Cream Sauce*
- *Pan Fried Fillet of Salmon Served on a Warm Salad of Olives, Sundried Tomatoes, Asparagus & Fennel with a Basil & Watercress Garnish*
- *Baked Vegetable & Halloumi Crumble Tower served with Baby Roast Root Vegetables & a Tomato & Basil Sauce*
- *Lemon Brulee Cheesecake topped with Vanilla Ice Cream & a shot of Minted Chocolate Mousse*
- *Warm Chocolate Nonsense - Sticky Fondant Style Baked Chocolate Dessert with a White Chocolate Ice Cream*
  - *Eton Mess laced with Baileys Cream & Served with a Toffee Sauce*

## Option 3

£27.50 Per head

- *Duo Of Homemade Soups served with Warm Bloomer Bread*
- *Pan Fried Wild Mushrooms Cooked in Garlic Butter Finished with Brandy & cream served on Toasted Bread Topped with Watercress*
  - *Ratatouille & Sundried Tomato Tartlet served on a Rocket & Parmesan Salad with a Basil Reduction*
- *Fan of Honeydew Melon served with a Champagne Sorbet*
- *Baked Rack of Lamb served on Spring Onion Mash with Chantennay Carrots & a Redcurrant & Rosemary Sauce*
- *Pan Fried Fillet of Red Snapper served on a Oriental Stir Fry of Vegetables & Noodles bound in Teriyaki Sauce*
  - *Chestnut & Mediterranean Vegetable with Cheshire Chocolate Cheese served on a Red Pepper Sauce*
  - *White Chocolate & Baileys Cheesecake with a shot of Minted Chocolate Sauce*
- *Warm Chocolate Nonsense - Sticky Fondant Style Baked Chocolate Dessert served with White Chocolate Ice Cream*
- *Baked Lemon Tart topped with Vanilla Ice Cream served on Blackcurrant Coulis with a Tuille Curl*
  - *Family Style Served Cheese Boards with a Selection of Cheeses from our Award Winning Local Supplier*

# Function Menu Options

## Bronze Option

£7.95 Per head

- *2 Selections of sandwiches on white/ brown bread*
- *Deep filled quiche Lorraine*
- *Coleslaw & mixed leafs*
- *Smoky BBQ chicken wings*
- *Breads & dips*

## Silver Option

£10.95 Per head

- *3 selections of sandwiches on white/brown bread*
- *Chipolatas sausages with mustard mayonnaise*
- *Sesame infused veg spring rolls & spicy traditional samosas*
- *Mediterranean deep filled quiche*
- *Jersey royal potato salad*
- *Fish goujons with tartar & lemon*

## Gold Option

£15.95 Per head

- *4 selections of sandwiches on white/ brown bread*
- *Broccoli & stilton deep filled quiche*
- *Filo wrapped king prawns with sweet chilli sauce*
- *Tomato, chilli & basil arrabiata penne pasta (served cold/ hot)*
- *Skewered marinated lamb kofte with freshly made tzatziki*
- *Green Thai vegetarian curry with coconut rice*
- *Marbled white chocolate brownies*

## Platinum Option

£24.95 per head  
£29.95 per head with Champagne

- *Whole ham joint roasted in wholegrain mustard & honey (served half sliced)*
- *Mini Yorkshire puddings filled pink beef & horseradish cream*
- *Homemade Cumberland scotch eggs with piccalilli*
- *Spanish meatballs made with chorizo*
- *Tempura king prawns with sweet chilli mayonnaise*
- *Mediterranean vegetable cous cous with chargrilled halloumi cheese*
- *Mountain of profiteroles filled with fresh cream and topped with a decadent rich chocolate sauce*
- *Beetroot, red cabbage & apple salad*