

**BRIDGE INN
SANTON BRIDGE**

TRADITIONAL WEDDING PACKAGE - £25.95 per head

The package includes room hire, drinks package, bud vase of carnations to suit colour scheme, white table linen (coloured napkins can be arranged subject to availability), use of cake stand and knife and Toast Master

Please select one dish from each course

STARTER

Home made Cream of Vegetable Soup served with a home made bread roll

**

Chicken Liver Pate served with a salad of dressed mixed leaves, Cumberland sauce and oatcakes

**

Fanned Galia Melon resting on a pool of mandarin and raspberry coulis

**

Smoked Mackerel Fillet presented on a bed of mixed dressed leaves accompanied by a sweet onion marmalade

MAIN COURSE

Roasted Silverside of Cumbrian Beef with traditional Yorkshire Puddings served with thickened pan juice gravy

**

Roasted Cumbrian Turkey Breast served with home made Cumberland Sausage and bacon rolls, sage and onion stuffing and cranberry sauce

**

Salmon Fillet served with a spicy Swahili Sauce

**

Chicken Fillet served with a creamed white wine and mushroom sauce

**

Choose a Vegetarian option from our Vegetarian Menu

All main courses are served with chef's seasonal choice of vegetables (two), roast and new potatoes.

DESSERT

Apple Crumble and Custard

**

Sticky Toffee Pudding with hot sticky butterscotch sauce and fresh cream

**

Passion Fruit Cheesecake served with fresh cream

Freshly brewed Kenyan Roasted Coffee and mints

ALL OF OUR DISHES ARE FRESHLY PREPARED ON THE PREMISES WHERE POSSIBLE USING FRESH LOCAL PRODUCE

TRADITIONAL DRINKS PACKAGE

Glass of Bucks Fizz on arrival or after the civil ceremony
Glass of Red or White Maison de Pourthie French House Wine per guest
Glass of Sparkling Wine for the toast

This menu is served in the Eskdale Room, Bistro and Wasdale Banquet Room (minimum nos 50)

**THE BRIDGE INN
SANTON BRIDGE**

THE CLASSIC RECEPTION PACKAGE - £28.95 per head

The package includes room hire, drinks package, bud vase of carnations to suit colour scheme, white table linen (coloured napkins can be arranged subject to availability), use of cake stand and knife and Toast Master

Please select one dish from each course

STARTER

Home made Carrot and Coriander Soup topped with croutons and served with a warm bread roll

**

Greenland Prawns, Avocado and crisp smoked bacon presented on a bed of dressed mixed leaves finished with a Caesar style dressing topped with crispy croutons

**

A salad of fine green beans, local smoked chicken, cherry tomatoes and black olives finished with a light balsamic dressing

**

Poached pear served with a spiced plum coulis and natural minted yoghurt

MAIN COURSE

Breast of Chicken stuffed with spinach and mozzarella cheese presented on a bed of roasted vegetables served with a tomato and basil red wine sauce

**

Slow roasted Lamb Jennings served with a minted rich gravy

**

Pan fried seabass fillet rested on a bed of fennel risotto topped with a pimento butter

**

Pork Fillet stuffed with an apricot and pistachio forcemeat stuffing finished with a calvados jus

**

Choose a vegetarian option from our Vegetarian Menu

All main courses are served with chef's seasonal choice of vegetables (two) and creamed garlic potatoes

DESSERT

Eton Mess

**

Profiteroles filled with cream topped with a hot chocolate sauce

**

Banoffee Pie served with fresh cream

**

Bread and Butter Pudding and custard

Freshly brewed Kenyan Roasted Coffee and amaretto biscuits

ALL OF OUR DISHES ARE FRESHLY PREPARED ON THE PREMISES. WHERE POSSIBLE WE USE FRESH LOCAL PRODUCE AND SUPPLIERS

CLASSIC DRINKS PACKAGE

Glass of Bucks Fizz or Kir Royale for the reception drinks
A glass of Red or White Maison de Pourthie French Wine per person
A glass of Pink Marques de la Tour Sparkling Wine for the toast

This menu is served in the Eskdale Room, Bistro and Wasdale Banquet Room (minimum nos 50)

**THE BRIDGE INN
SANTON BRIDGE**

THE REGENCY RECEPTION PACKAGE - £30.00 per head

The package includes room hire, drinks package, bud vase of carnations to suit colour scheme, white table linen (coloured napkins can be arranged subject to availability), use of cake stand and knife and Toast Master

Please select one dish from each course

STARTER

Home made Cream of Broccoli and Stilton Soup topped with shredded apple served with sun dried tomato and herb loaf

**

Local smoked Chicken and Duck served on a bed of mixed dressed leaves accompanied by a Peach and Apple Chutney served with sun dried tomato and herb loaf

**

Warm Goats Cheese rested on a bed of mixed leaves topped with pine kernels and a pesto reduction

**

Classic Caesar Salad

MAIN COURSE

½ a Roasted Duckling served with a Cherry and Port Wine Jus

**

Rack of Lakeland Fellbred Lamb served with basil and goat's cheese risotto and rosemary jus

**

Paupiette of Lemon Sole filled with a prawn mousse on buttered spinach accompanied by a butter and chive sauce

**

Sirloin Steak braised in onions, mushrooms and red wine

**

Choose a Vegetarian Dish from our Vegetarian Menu options

All main courses are served with chef's seasonal choice of vegetables (two) and boulingere potatoes.

DESSERT

Deep baked Apple Pie served with crème anglaise

**

Fresh Strawberry, orange and grand marnier trifle

**

Raspberry Tiramisu

**

Cumbrian Cheeses and Oatcakes (£2.00 supplement)

Freshly brewed Kenyan Roasted Coffee and petit fours

ALL OF OUR DISHES ARE FRESHLY PREPARED ON THE PREMISES WHERE POSSIBLE USING FRESH LOCAL PRODUCE

REGENCY DRINKS PACKAGE

Glass of Kir Royale, Bucks Fizz, Pimms or Sparkling Wine on arrival or after the civil ceremony

Glass of Red or White Maison de Pourthie French House Wine per guest

Glass Jean Pierre Marniquet Champagne for the toast

This menu is served in the Eskdale Room, Bistro and Wasdale Banquet Room (minimum nos 50)

BRIDGE INN
DELUXE DRESSED BUFFET – £27.50 per head

The package includes room hire, bud vase of carnations to suit colour scheme, white table linen (coloured napkins can be arranged subject to availability), use of cake stand and knife and Toast Master

This buffet is carved and presented by our Chef's

Dressed Salmon as a Centrepiece served with mixed seafood and King Prawns

Display of Decorated Roasted Meats

Canapés

Selection of Homemade Quiches

Selection of Bahjis, Pakora served with mint yoghurt and mango chutney

Tempura of Vegetables served with a sweet and sour sauce

Hot Dish (choose 2)

Mushroom Stroganoff and Rice

Chicken Korma and Rice

Spicy Chicken Enchilladas

Lasagne (meat or vegetable)

Selection of Salads

Waldorf

Coleslaw

Mixed Tossed Salad

Potato and Rice Salads

Selection of dips

Home Made Bread Rolls

Hot New Potatoes

Profiteroles served in a hot chocolate sauce filled with fresh cream

Fresh Fruit Salad and cream

Cranachon Shortbread

Coffee and Mints – £1.20 extra

EVENING BUFFET SELECTIONS

INFORMAL FINGER BUFFET – £8.95 per head

A selection of sandwiches presented on white and brown bread

PLEASE SELECT 8 ITEMS FROM THE FOLLOWING:-

Sausage Rolls, Quiche, Vol au Vaunts, Spiced Chicken drumsticks, mini Indian selection, tempura of vegetables, assorted canapés, mini spring rolls, Cumberland sausage and bbq sauce on sticks, pickled eggs, crisps and nuts, mini pork pies, pineapple and cheese on sticks, potato skins, home made chips

SERVED FROM THE HOT CARVERY AND IDEAL FOR LARGE EVENING FUNCTIONS

£6.50 per head

Cumberland Tatie Pot and Red Cabbage
Home Made Meat and Potato Pie and Mushy Peas
Lasagne (Meat and Vegetable available) and Garlic Bread
Vegetable Pie available as the Vegetarian Option

Bacon Baps - £3.50 per head

HOT AND COLD BUFFET SELECTION - £10.50 per head

Selection of Cold Meats
Coleslaw and Mixed Salad
Chicken Enchiladas and Garlic Bread
Mushroom Stroganoff and Rice

The above menus are not served at set tables, we use wrapped cutlery and there will be an extra charge of 50p if white cotton tablecloths are required.

BRIDGE INN FAMOUS BUFFET – £13.95 per head (includes table linen and wrapped cutlery)

Selection of Home Roasted Meats
Fresh Home Made Bread Rolls
Selection of Quiches
Selection of Sandwiches on brown and white bread
Mini Indian Selection served with Mango Chutney and Mint Yoghurt
Spicy Chicken Pieces
BBQ Spare Ribs
Dips, Pickles, Crisps and Nuts
Tossed Salad
Home Made Coleslaw
Potato Salad
Waldorf Salad
Rice Salad

Selection of Home Made Desserts

Evening Function Room Hire Charges - £50.00 without private bar - £150.00 with private bar facilities

On a Saturday in July and August we will only accept bookings of day and evening functions only (minimum number charge of 50 – daytime and 75 – evening)

We only accept 2 night bookings for rooms during peak season (June, July, Aug and Sept).

We require both the wedding breakfast and evening reception to be held at The Bridge Inn during these peak times.

Any variation to the above will be considered at non-peak times.

Discounts can be arranged for weekday weddings.