

Drinks Packages



The Bridge Bronze Collection

£18.00 per person

On arrival

One glass of Bucks Fizz, Mulled Wine,

Pimm's, Kir Royale

Wine with the meal

One glass of wine

Toast

Sparkling wine



The Bridge Gold Collection

£26.00 per person

On arrival

One glass of Bucks Fizz, Mulled Wine, Pimm's, Kir Royale,
bottle of Lager or a glass of sparkling wine

Wine with the meal

Two glasses of wine

Toast

House Champagne



The Bridge Silver Collection

£22.00 per person

On arrival

One glass of Bucks Fizz, Mulled Wine,

Pimm's, Kir Royale

Wine with the meal

Two glasses of wine

Toast

Sparkling wine

The Bridge Platinum Collection

£30.50 per person

On arrival

One glass of Bucks Fizz, Pimm's, Kir Royale, a
bottle of Lager or a glass of sparkling wine

Wine with the meal

Two glasses of house wine or a bottle of Lager

Toast

House Champagne

Includes selection of three canapés per person



The Bridge Non-alcoholic Drinks Collection

£14.00 per person

On arrival

One glass of fruit punch

Wine with the meal

One glass of non-alcoholic wine

Toast

Schloer

**We do not offer a corkage facility*



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The Perfect Wedding Venue in Yorkshire

Canapé Selection



Served with Reception Drinks only

Mini cod & chips and battered sausages & chips with mushy peas & tartare sauce in cones

£7.50 per person (all guests to be catered for)

Or please select

Any 4 canapés £6.80 per person or any 3 canapés £5.20 per person



Served Warm

Filo black tiger prawns with a chilli and ginger dip

Mini goats cheese parcels with a sweet pear & honey compote (V)

Spicy jalapeno halves wrapped in streaky bacon and stuffed with soft cheese (GF)

Red Thai fishcakes, cucumber & fresh mint yoghurt dip

Bite-sized Yorkshire pudding filled with roast beef and horseradish

Glazed pork chipolatas with sticky pineapple chunks

Bitesize sweetcorn and potato cakes (VE)



Served Cold

Smoked salmon roulade, lemon & dill (GF)

Cherry tomato, Fine Fettle cheese & olive skewer, basil marinade (V) (GF)

Yorkshire blue cheese & mushroom quiche (V)

Wild boar terrine with blackberry jelly & toasted bread

Mini prawn cocktail cups, sliced tomato & fennel

Serrano ham, peach & mozzarella skewers (GF)

Chilled aubergine satay skewers (VE)

Selection of Belgian chocolate dipped sweet selection e.g. fruit, Turkish delight & truffles



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WEDDINGS
WEDDINGS



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Wedding Breakfast Menus



To make things simple, the prices shown on the main course dishes also include the cost of a starter, dessert and coffee with chocolates. The silver-served menu on the day is usually a set menu, one menu chosen for ALL the wedding party although we are happy to cater for any guests with special dietary requirements. Should you require a choice silver-served menu of two starters, two main courses and two desserts, then an additional charge of **£3.25 per person** would be made.

Starters

- Warm cod & pancetta fishcakes, Swiss cheese sauce
- Roasted smith apple, onion & goats cheese tartlet, toasted walnut & honey dressing (V)
- Fantail of melon with seasonal fruits & orange sorbet (VE)(GF)
- Warm creamy garlic mushrooms with fresh parsley & crusty bread (V) (GFA)
- Caesar salad, chicken strips with crusty bacon, cos lettuce, parmesan flakes, and traditional Caesar dressing (GF)
- Light Yorkshire farmhouse terrine with toasted farmhouse bread and spiced chutney (GFA)
- Buffalo tomato, avocado & tofu salad with basil pesto & reduced balsamic (VE) (GF)
- Whitby prawn cocktail with sliced tomato & fennel (GF)
- Roasted red pepper & spinach tartlet with melted mozzarella & reduced balsamic (V)
- Poached Scottish salmon terrine with a chilled champagne parsley butter sauce, crusty ciabatta (GFA)
- Roasted red pepper, black olive bruschetta (VE) (GFA)



Soups

- All served with a bread roll & butter
- Woodland mushroom with mascarpone (V) (GF)
- Carrot & ginger soup with lemon crème fraiche (V) (GF)
- Cream of vegetable with herb croutons (V) (GFA)
- French onion & cider with cheese croutons (V) (GFA)
- Yorkshire beef broth with herb dumplings
- Garden green pea soup with horseradish cream (V)(GF)
- Roast plum tomato with fresh basil (GF) (VE)



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WEDDINGS
WEDDINGS



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Wedding Breakfast Menus



Main Course

Roast breast of chicken, sage & onion stuffing, chipolata sausages & roast gravy (GFA) - **£39.00**

Breast of chicken with button mushrooms, bacon lardons & tarragon cream (GFA) - **£39.00**

Traditional Easingwold sausages with creamed potatoes & chives with a rich onion gravy - **£39.00**

Roast pork, crispy crackling, sticky apples & roasted root seasonal vegetables (GFA) - **£42.00**

Poached Scottish salmon supreme on fine beans, lemon & dill butter sauce (GF) - **£42.00**

Rosemary & garlic roasted sirloin of beef, Yorkshire puddings & rich red wine sauce (GFA) - **£45.00**

Slow roasted shank of lamb in Black Sheep ale, garlic & fennel creamed potatoes (GF) - **£49.00**

Includes a choice of two potatoes & two vegetables

Minted baby new (GF)

Thyme & rock salt roasted (GF)

Croquette

Dauphinoise (GF)

Sweet potato mash (GF)

Creamed potatoes with butter & chives (GF)

Oven-roasted root vegetables

Broccoli florets with tomato hollandaise

Honey-glazed carrots

Carrot & swede mash with nutmeg

Cauliflower mornay

Leek gratin

Mangetout with baby sweetcorn

Glazed Mediterranean vegetables in tomato sauce

Garden peas with bacon

Herb-scented sugar snap peas

(All Vegetables are Gluten Free)



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Wedding Breakfast Menus



Vegetarian & Vegan Main Courses

Please choose one vegetarian main course for all your vegetarian guests:

- Caramelized red onion tart tatin topped with goat's cheese
- Sun-blushed tomato & wild mushroom tagliatelle, toasted pine nuts & rosemary pesto
- Butternut squash & goats' cheese lasagne with red pepper coulis
- Smoked cheddar cheese & leek potato cake with hot pepper relish
- Mixed vegetable stir fry with long grain rice (VE) (GF)
- Stuffed bell pepper with couscous and a rich tomato sauce (VE) (GF)
- Seasonal vegetable hot pot (VE) (GF)
- Mushroom & asparagus risotto (VE) (GF)
- Pan-fried tofu steak with coriander cream & grilled asparagus (VE) (GF)



Desserts

- Sticky toffee pudding with butterscotch sauce and honeycomb ice cream (V) (GFA)
- White chocolate and bourbon brioche bread and butter pudding with vanilla custard (V)
- Baked New York lemon cheesecake with vanilla ice cream (V)
- Decadent triple chocolate and raspberry brownie with warm chocolate sauce and vanilla ice cream (GF) (GFA)
- Individual rhubarb and ginger crumble with fresh pouring cream (V)
- Chocolate and truffle fondant with salted caramel Chantilly cream (V)
- Treacle tart with praline ice cream (V)
- Cherry Bakewell tart with clotted cream (V)
- Cherry trifle (VE)
- Fresh Fruit Salad (VE)
- Carrot & Pistachio cake (VE)
- Chocolate & Raspberry tart (VE)
- Chocolate & Coconut tart (VE)
- A selection of cheese and biscuits with grapes, celery, and crackers (GFA) (V)



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Weddings
WEDDINGS



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Carvery Menu



£36.25 per person

Starters

Sauteed lemongrass and ginger king prawns with a black bean sauce drizzle with an Asian sesame salad (GF)

Chicken liver and wild mushroom terrine served with toasted brioche and a red onion jam (GFA)

Roasted tomato and basil soup served with pesto-infused croutons (v) (vegan alternative available)



Main Course

Seared and roasted joint of rump steak with crispy Yorkshire puddings and a rich red wine jus (GFA)

Golden roast turkey with seasoned crispy skin, chipolatas and a big spoonful of homemade stuffing (GFA)

Baked fillet of Scottish salmon on a bed of buttered leeks
with a zesty lemon, white wine and chive cream sauce (GF)

Goats cheese topped lasagne with a Smokey tomato coulis (V)

Asian spiced potato cake with a Teriyaki dipping sauce (VE)

(vegan must be ordered in advance)



Desserts

Rich chocolate and hazelnut brownie with honeycomb ice cream and a gooey white chocolate sauce (V) (GFA)

Apple and cherry crumble topped with crunchy gingernut biscuit and traditional English custard (V)

Watermelon filled brandy snap basket with raspberry sorbet and a mint syrup drizzle (VE) (GF)

Freshly brewed coffee and mints



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Children's Menu



£17.00 per person

Children and Toddlers attending can either have a smaller portion of the adults wedding breakfast or a children's meal from the menu below - *(ages 2 and under are free of charge)*

Starters

Home-made House soup

Seasonal melon with a strawberry sauce (VG) (GF)

Warm garlic bread (V)



Main Course

Tomato & basil pasta cheese bake (V)

Chicken dippers with chips & beans

Traditional bangers & mash with onion gravy (GFA)



Desserts

Vanilla pod ice-cream with raspberry sauce (V) (GF)

Chocolate brownie and vanilla ice-cream (V) (GFA)

Fresh Fruit Salad (VE) (GF)



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WEDDINGS



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Buffet Wedding Breakfasts



Barbecue Menu - £37.50 per person

Char-grilled rump steak with sweet caramelised onions & sautéed mushrooms (GF)

Baked lemon & blossom honey glazed chicken drumsticks (GF)

Easingwold Thyme and mustard pork sausages

Fiery king prawn and cherry tomato skewers, fresh chilli & coriander (GF)

Aubergine, red pepper & courgette skewers with yogurt dip (V)

Red cabbage & celery coleslaw with toasted cashew nuts (V) (GF)

Avocado & smoked Applewood bacon farfalle pasta salad (V)

Creamy baby new potato and spring onion salad (V) (GF)

Mixed tossed salad with feta & olives (V)

Grilled cob with a rosemary and sea salt butter (V) (GF)

Garlic roasted potatoes and chives (V) (GF)

Freshly-baked granary roll (GFA)



Desserts

Profiteroles dipped in Belgium white chocolate filled with

Harrogate lemon curd (V)

Fresh strawberry with a wild berry sauce (VE)

Freshly-brewed coffee & chocolates



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WEDDINGS



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Buffet Wedding Breakfasts



Decorated Buffet - £37.50 per person

Starter of choice from starter selection

Buffet

Whole dressed Scottish salmon with a panache of prawns & lemon cocktail sauce (GF)

Traditional beef casserole with Masham Black Sheep ale (GFA)

Chicken strips in a creamy mushroom pancetta and Wensleydale cheese sauce (GF)

Selection of sliced meat & cured with sweet pickles & chutney's (GFA)

Broccoli, sundried tomato & goats' cheese quiches (V)

Small hand-raised pork pies with fruit compote

Baby spinach, cherry tomato & bocconcini salad (GF)

Roasted & thyme baby potatoes (V) (GF)

Fresh rocket & olive salad, rock salt & lemon (VE) (GF)

Steamed long grain rice (VE) (GF)



Desserts

Dessert of choice from dessert selection

Freshly-brewed coffee & chocolates



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WEDDINGS



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Evening Buffet



Evening Buffet - £16.50 per person

*Please choose six items from the following - each additional item add £3.50****

- Selection of sandwiches on farmhouse bread
- Margarita & meat feast pizza
- Seasoned potato wedges with tomato salsa & sour cream (V) (GF)
- Spicy buffalo chicken wings, chipotle BBQ dip (GF)
- Mini oriental savouries with mango chutney & mint yoghurt (V)
- Teriyaki & sesame chicken skewers (GF)
- Individual pork pies with spiced chutney
- Glazed pork chipolatas with sticky pineapple chunks
- Mixed pitted olives with feta cheese & basil (GF)
- Three cheese & onion quiches (V)
- Selection of sliced cured meats (GFA)
- Salt & pepper pork ribs (GF)
- Chocolate & toffee eclairs with fresh strawberries (V)



Evening Buffet - £18.50 per person

*Please choose six items from the following - each additional item add £3.50****

- Mini chilli & cheese dogs
- Red Thai chicken skewers, coriander & yoghurt dip (GF)
- BBQ baby back ribs with dipping sauce (GF)
- Roasted potato wedges with paprika & smoked cheese (GF)
- Mini fish bites with a chilli marmalade
- Pizza slices with prosciutto, mozzarella & olives • Open top poached salmon ciabatta rolls with r
- Rocket, crème fraiche & black pepper
- Giant beer battered onion rings with garlic & parsley mayonnaise
- Selection of filled tortilla wraps
- Tomato, red onion & goats cheese bruschetta with basil oil (V)
- Crudities with tortilla chips & dips (VE)
- Individual Baileys chocolate cheesecake, whipped cream & toasted hazel nuts
- Exotic fresh fruit platter (VE) (GF)



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WEDDINGS

W E D D I N G S



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Hog Roast & Hot Fork



Evening Hog Roast All-Inclusive Menu - Minimum of 80 guests - £19.50 per person

(subject to availability)

Seasoned Hog roast (GF)
Crispy crackling (GF)
Garlic roast potatoes with thyme (GF) (V)
Potato & crème fraiche salad with spring onions (GF) (V)
Traditional sage & onion stuffing (V)
Crunchy coleslaw (V) (GF)
Freshly-baked soft rolls & butter (GFA)
Corn on the cob with rosemary butter (V) (GF)
Selection of mustards (V) (GF)
Sweet sticky apple & mint sauce (VE) (GF)



Hot Fork Evening Buffet menu

£20.95 per person

Choose two of the following mains

Salt and pepper chicken with fresh chilli and spring onion
Sticky Teriyaki chicken (vegan option available) (GF)
Catch of the Day fish Balti (GF)
Melt in the mouth beef and Jorvik Pale Ale pie
Slow braised shin of beef with wild mushrooms & onion pearls (GF)
Smoky tender pulled pork (GF)
Parmesan & white wine infused tagliatelle carbonara (V)
Tarragon infused Whitby fish pie with a crispy cheese and red onion mash top (GF)
Italian lasagna with a sharp tangy tomato coulis (V)
Sauteed chicken thighs then braised in a creamy smoked paprika sauce (GF)
Mexican 5 bean chilli topped with crushed nachos and sour cream (v) (vegan option available)
Grilled aubergine melanzane parmigiana (V) (GF)

Add two side dishes from the following

Chunky homemade hand cut skin on chips (VE)
Salt and pepper fries (VE)
Mac and cheese with crunchy top (V)
Garlic and sea salt roasted new potatoes (VE) (GF)
Steamed scented basmati rice (VE) (GF)
Cajun and garlic homemade giant potato wedges (VE) (GF)
Cauliflower rice (VE) (GF)

And have it served with one of the following

Butter glazed Chef's selection of market fresh vegetables
Red cabbage coleslaw, rocket and parmesan salad (GF)
Avocado and pesto chilled pasta salad

And then to finish

White chocolate and salted caramel profiterole tower (V)
Goosey dark chocolate and raspberry brownies (V) (GFA)
The Bridge Cheese Board
(£5.00 per person Supplement) (V) (GFA)
Strawberries and Pimms infused cream (V) (GFA)



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WEDDINGS



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Evening Barbeque



Evening Barbeque Menu - £18.50 per person

Prime beef burgers served with mature cheddar cheese

Yorkshire Easingwold pork sausages

Lemon & garlic roasted chicken drumsticks and thighs (GF)

Roasted baby corn, salted chive crème fraiche (V) (GF)

Hand cut potato wedges with smoked cheese & bacon sauce (GF)

Red cabbage coleslaw & chives (GF) (V)

Mixed green salad with basil virgin oil (VE) (GF)

Five Bean and wild rice salad with chopped coriander (VE) (GF)

Selection of mustards & sauce

Freshly-baked soft rolls & butter



Evening Sandwiches - £12.50 per person

Please select one option. All evening guests to be catered for

Hog Roast Sandwiches (GF)

Sausage Sandwiches

Bacon Sandwiches (GF)

Vegetarian options available

Served with Chips or Wedges



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WEDDINGS



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