



THE OLD BRIDGE

HUNTINGDON

CHRISTMAS AT THE OLD BRIDGE – last chance...

Christmas Day is now fully booked (well, one table of 8 left) but if you want a table on Christmas Eve, Boxing Day, New Year's Eve or even a normal booking on one of the busy festive days, then please do (as the cliché goes) book soon!

Pick up a brochure or look online.

CALL MY BLUFF

Wine Tasting with dinner

Friday 19th January 2018, 7.30pm

Back by popular demand! A simple concept: we pour you various wines (fizz, a white, 2 reds and a sweet wine); and for each we offer 3 plausible explanations of what that wine might be; you simply taste – and decide which is the right answer, before drinking them up with the food. The table with the most right answers in the evening gets a small prize and the applause and the envy of the rest of the room! This is all while eating a three course meal, as follows -

Lobster chowder

Slow-cooked short rib of beef with confit chips, watercress and horseradish remoulade

Apple strudel with Calvados cream

Coffee or tea with biscotti

£69 per person (and £40 per room discount for anyone staying)

To book ring the wine shop, 01480 458410 or email office@huntsbridge.co.uk. Please let us know of any dietary issues when booking. Payment in full is required at time of booking and tickets are not refundable.

JANUARY “CLASSIC BRITISH” PROMOTION

4th to 13th January 2018, every day excluding Saturday night and Sunday Lunch.

We will be offering a daily selection of traditional and classic British dishes, all priced at **just £17.95 per person for a main course, pudding and glass of wine.**

Example main courses: Chicken and ham pie; Steak and kidney pudding; Toad in the hole

Fish pie; Cauliflower and cheddar cheese tart

All served with mashed potato and roast root vegetables

Example puddings: Tart of the day; Bramley apple crumble

Starters, coffee etc can be chosen from the main menus

To book please ring the hotel (01480 424300) or book online at www.huntsbridge.com
(We will be offering this menu, not our Sunday night steak menu on Sunday 8th evening).

‘INTRODUCTION TO WINE’ TASTINGS

Introduction to wine tastings are themed around grape varieties or regions. The format is informal, suitable for anyone with an interest in wine who might want to get a bit more understanding of the subject. They are tutored by John Hoskins, Master of Wine and owner of the hotel. We taste for about an hour and a half (8+ wines from the everyday to the very best). Then there’s an informal supper – 2 courses, a couple of glasses of wine, coffee.

Monday 8th January 2018, 7.15pm – Champagne and Sparkling Wine

The return of our most popular format. We will choose an array of sparkling wines from around the world, including a couple of serious and classic Champagnes. We taste them ‘blind’, in pairs, and you simply have to see if you can tell which is which....

Monday 5th March 2018, 7.15pm – Oregon

Oregon is a cool climate region in the north west of the USA, renowned for Pinot Noir – so much so that several good Burgundian producers have invested in estates there (at least one of the wines tasted will be from Domaine Drouhin). It also has a reputation for small scale, often organic production – it’s where the self-proclaimed hipster set moved when California became too expensive. Anyway, if you love Pinot Noir you will enjoy this...

Introduction tastings are £44 per person. To book ring the wine shop on 01480 458410. Please let us know of any dietary issues when booking. Payment in full is required at time of booking and tickets are not refundable.
£40 discount on b&b rates if booked with wine events

AUTHORS and AGENTS

An evening with local author Peter Murphy and agent Guy Rose

Friday 12th January 2018, 7.30pm

Peter Murphy lives in Huntingdon. He retired from a career in the law as a Crown Court judge in 2015. He has published five legal thrillers in the Ben Schroeder series, about a barrister starting out in London in the 1960s; two political thrillers about the American Presidency; and a volume of novellas in the tradition of *Rumpole of the Bailey*, entitled *Walden of Bermondsey*, based his own experience of being a judge.

Guy Rose is a member of FRA, a leading London literary agency founded in 1984. Over the years, the agency's clients have included senior politicians, judges, barristers, an erstwhile public enemy number one (now going straight and working with the police) – and now also Peter Murphy. FRA is renowned, not only for fiction, film and TV scripts, but also for biographies and memoirs from the world of show business.

We will have a glass of fizz and canapés on arrival before listening to Peter and Guy. We will then have a main course, sweet and coffee, with wine throughout. You will also get a free copy of Peter's latest novel - which he will of course be pleased to sign.

£49 per person.

To book ring 01480 458410. Just let us know of any dietary issues.

Payment in full is required at time of booking - tickets are not refundable.

Valentine's breaks 2018

Our weekend "Dinner, bed and breakfast" rate is always great value. From £208 for two people in a double room to include:

Accommodation in one of our beautiful double rooms. Tea and scones.

Dinner freely chosen from our normal a la carte menu. Full English breakfast.

Just ring or go online to find out exact rates on your chosen night.

Valentine's falls midweek this year, so do choose a break the weekend before or after. Anyone booking by telephone and quoting "Valentine Break" will each get a free glass of Billecart-Salmon Champagne, at your chosen moment during your stay.

Valentine's Dinner Menu

Wednesday 14th February 2018 in the main restaurant and the 'Dining Room'
4 course menu – tbc in January - includes glass of wine with your cheese / pudding

£59.00 per person for the full meal including the glass of sweet wine or Port

Any dietary issues – just let us know in advance

To book ring 01480 424300 and specify 'Valentine's Dinner Menu'.

Credit card number required (cancellations after 07/02 will be charged in full).

Book an early table sitting 6.30-7.30pm or a later one 8.30-9.30pm.

THE THREE HORSESHOES AT MADINGLEY

In August 2016 we took back the lease of The Three Horseshoes at Madingley, near Cambridge – which we used to run until 2007. It was always our most successful pub-restaurant, in the days when we had a group; we believe we can take it back to those days. The whole building has been re-painted, the conservatory has been re-built, the kitchen roof has been replaced, new log-burner in the bar, new outside furniture. It's looking great!

We are offering a menu of fresh, seasonal, boldly flavoured dishes, a list of exciting wines from Master of Wine and owner John Hoskins and (of course) friendly service. We are serving lunch 12-2.15pm (2.30pm Sunday) and dinner 6-9pm (9.30pm weekends). Closed Sunday evening and Monday.

To book just ring 01954 210221.

www.threehorseshoemadingley.co.uk / Facebook / Instagram (madingley_3hs)

Three Horseshoes January Promotion

3rd to 20th January 2018

We will be offering an Italian-themed set menu at £18.50 for 2 courses, £24 for 3 at both lunch and dinner (only excluding Saturday night / Sunday lunch).

It includes for every guest a glass of Prosecco, Ca Di Alte, or Garganega, Alpha Zeta, or Montepulciano D'Abruzzo, Il Faggio.

Sample menu:

Ribollita – winter vegetable soup with borlotti beans and parmesan
Bruschetta with prosciutto and cherry tomatoes
Beetroot and thyme risotto

Lamb meatballs with tomato and soft polenta
Fish of the day with salsa verde, cannellini beans and sprouting broccoli
Spinach, ricotta and pecorino cake with chicory and walnuts

Selection of homemade ice creams
Panna cotta with blood orange
Pear and fangipane tart with zabaglione ice cream

Please note that everyone will be seated in the bar area on Tuesday to Thursday in January.

To book please ring the Three Horseshoes on 01954 210221

Please note that Tuesday to Thursday in January we will be serving only in the cosy bar area.