



## BANK HOLIDAY BREAKS 2018

Pay HALF PRICE (just £99) for a double room (including breakfast) if you have dinner with us (minimum three courses per person).

Large Single £67.50, Small double £79, Large Four Poster £120.

A deposit of the room price is required to confirm the booking and is non-refundable under any circumstances.

This rate applies Friday 25<sup>th</sup> to Monday 28<sup>th</sup> May inclusive and then Friday 24<sup>th</sup> / Monday 27<sup>th</sup> August (not 25<sup>th</sup>/26<sup>th</sup>). On all other weekend nights we have a normal excellent Dinner, Bed and Breakfast rates at £240 for a double room with dinner, breakfast and tea and scones on arrival. To book just ring the hotel on 01480 424300

## SUNDAY STEAK MENUS

On Sunday evenings (and Bank Holiday Monday evenings) we offer two set menus.

One, at £19.95 per person, offers a choice of 2 starters, 2 steaks, 2 sweets.

The other is £29.95 per person and features a choice of two 'premium' steaks.

Other A La Carte options also available.

**Bookings 5.30-9pm in winter, 4.30-9pm from Easter to 1<sup>st</sup> November**

## TAPAS MENU

Last summer we introduced a tapas menu instead of the classic snacks on our all day menu. This year we will do the same again. Starts on Saturday May 25<sup>th</sup>, ready for the Spring Bank Holiday – and continues to the end of September.

## ‘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 21<sup>st</sup> May 2018, 7.15pm – Modern Germany – waiting list only**

**Monday 2<sup>nd</sup> July 2018, 7.15pm – South African whites**

South Africa’s profile has switched from the source of cheap and cheerful ‘supermarket’ Chenin Blanc and Pinotage to the country producing the most innovative, exciting and best value wines in the New World. Journalists fall over themselves to praise the many small growers who have sprung up throughout the Cape. We will explore the various regions and key grape varieties (incl Sauvignon, Viognier, Chenin, Chardonnay....)

**Monday 13<sup>th</sup> August 2018, 7.15pm – Southern Rhône reds**

The Rhône has always offered better value than the other two great red wine regions of France (Bordeaux and Burgundy). Even with the high prices of Châteauneuf-du-Pape from some estates, the quality-price ratio still seems excellent. We will look around the southern section of the valley, exploring a wide range of styles and sub-regional variations.

**Introduction tastings are £44 per person. To book see notes below...**

## WINEMAKER TASTING

**With David Millman of Domaine Drouhin, Oregon**

Tuesday 26<sup>th</sup> June, 2018, 7.15pm

We are very lucky to have another great winery visiting Huntingdon! Domaine Drouhin is a renowned Burgundian estate and one of the pioneers of great Pinot Noir in Oregon. David Millman is the MD of the Oregon project and will talk us through the impressive range of Chardonnay and Pinot Noir from both the original Dundee Hills site and the newer ‘Roserock’ vineyard, a little further south. Oregon is the closest thing to Burgundy in the new world – the wines are delicate, elegant and (inevitably) fairly expensive.

We will try 7 wines, along with some delicious nibbles, before a supper of char-grilled tuna (served rare) with tomato quinoa, piquillo peppers, spring onion and basil; then strawberry soup and sorbet; finally coffee and biscotti. With another glass or two of Domaine Drouhin Pinot Noir of course.

**£48 per person. To book see notes below....**

## FINE WINE TASTING

### Great Syrah

Friday 10<sup>th</sup> August 2018, 7.15pm

The greatest Syrah, so everyone believes, comes from the Northern Rhône and the most consistently great example from there is the Hermitage of JL Chave. So let's use that as a benchmark. With it we will compare some fascinating and unusual bottles – a top quality bio-dynamic Syrah from Santa Barbara; two mature examples from great Tuscan producers (Fontodi and Isole e Olena); some mature Aussies (labelled as Shiraz not Syrah of course, but they will be at the fine end of the spectrum – one is from Giaconda and one is the £350+ Hill of Grace); and some more fine Rhône of course.

We will serve classic French 'country' terrines with the tasting;  
Then a slow-roast lamb for a main course (with more Syrah);  
And a light, fresh berry soup to finish.  
Not forgetting coffee or tea with chocolates.

**£120 per person – limited to just 18 guests**

**TO BOOK ALL WINE EVENTS ring the shop on 01480 458410 or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk).** Please let us know of any dietary issues when booking.

Payment in full is required when booking, tickets are not refundable.

**£40 discount on b&b rates if booked with wine events**

# OLD BRIDGE BEER CELEBRATION

Sunday July 15<sup>th</sup>, 11.30-3pm.

We have been working closely with three key breweries for some time – Adnams of Southwold, Hart Family of Wellingborough and Nene Valley of Oundle. All three will be with us, to serve and talk about their brews, as will the very local Glebe Farm with their gluten-free ‘Night Mission’. We will only have 9 or 10 beers in all – plenty to choose from but note that this is not remotely like a big “beer festival”, just a relaxed way of enjoying some great brews from 3 of East Anglia’s finest, at sensible prices. All beers will be priced at just £2.50 per pint or £1.25 per half.

The ticket price includes a snack – a homemade roll with either slow-roast lamb with minted coleslaw; or slow-roast pork with apple sauce. (It’s a “stand up” snack, designed so you can keep walking round to see the brewers). We can do a vegetarian or a gluten-free roll but please request them in advance. Cafetière coffee and tea also included in the price.

The Riverside bar will be open with a range of wine and soft drinks (at normal hotel prices) for anyone who doesn’t drink beer. There will be some live music – a half hour set at 12pm and another at 1pm. Rolls will be served 12.30 to 1.30pm.

Weather permitting we will be outside in the Riverside Gardens (if not we can move into the adjacent Riverside Rooms). The sharp-eyed will notice that it is the World Cup Final that day. But it’s at 4pm so you have plenty of time to get home...

**£18 per person**

**Strictly limited to just 120 guests.**

**To book ring the wine shop, 01480 458410 or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk).**

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

**Please tell us of any dietary issues when booking.**

## THE OLD BRIDGE SUMMER BALL

Friday 17<sup>th</sup> August 2018

Black tie. Live band with music until midnight. Table magician. Black Jack & Roulette.

Mojito Bar and Pimms bar - your first drink is free of charge, served with tapas.

Crab, shrimp & prawns on toast with chilli-cucumber salad.

Rump of lamb with dauphinoise potatoes, peas and broad beans with minted gravy.

Raspberry pavlova.

Coffee or tea with biscotti.

**£75 per person.** Arrival from 7pm to sit at 8pm.

Everyone will be on tables of 10 – please specify any other people you want to sit with. To book telephone 01480 424300 or email [sales@huntsbridge.co.uk](mailto:sales@huntsbridge.co.uk). Just let us know of any dietary issues. Full payment required on booking, tickets are not refundable  
**£50 discount on normal b&b rates for those attending the ball!**