



THE OLD BRIDGE HUNTINGDON

‘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 19th June 2017, 7.15pm – ‘Natural Wine’

The wine trade is abuzz with arguments about ‘natural wine’. We are not just talking Organic, we are talking about wine with the minimum of intervention, ideally with nothing added to the grapes at all from picking to bottling (no yeast, no sulphur, no fining agents etc).

But there is no definition of what constitutes ‘natural’ and it’s indisputable that a lot of so-called ‘natural wine’ is oxidized or undrinkable. However the best examples are now clean, vibrant and exciting. This is an event for those who want to taste ‘outside the box’.

Monday 7th August, 7.15pm – Sauvignon Blanc

It’s been too long since we have had another look at Sauvignon Blanc. It’s still the key grape for everyday enjoyment for many of our customers, with New Zealand of course leading the way in that zingy, lively style. But France has upped its game and every country is now making a range of styles of Sauvignon. So this is a chance to try a couple of ‘classic’ Sauvignons and also look at a few interesting, different versions.

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

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 taken 4-9pm. Ring 01480 424300.

BANK HOLIDAY BREAKS 2017

Pay HALF PRICE (just £94) for a double room (including breakfast) if you have dinner with us (minimum three courses per person).

Large Single £62.50, Small double £74, Large Four Poster £115.

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

This rate applies Friday 26th and Monday 29th May (but not the Saturday/Sunday that weekend) and throughout the August Bank Holiday.

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

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The normal A La Carte menu will be available in the main restaurant.

Anyone staying can choose this or the A La Carte within their special rate.

In conversation with Richard Kelley MW, a.k.a. ‘The Liberator’ – tasting and dinner

Friday 26th May 2017. **Now sold out.**

Tapas & Sherry

Saturday 26th August, 2-5pm, at The Old Bridge

An Old Bridge delegation (as many as we can spare) are going to Jerez in July for a few days to check out the Sherry bodegas and the tapas scene in that lovely, still authentic corner of Andalucia. So we will be very enthused to communicate what we have learnt.

At 2pm John H will give a tutored tasting of the key different styles of Sherry, with a few nibbles as we go through them. When that's over there will be an open tasting/drinking of more Sherry or a few Spanish white wines (for those who don't really love Sherry) along with free-flowing tapas cooked up 'live' by Jack Woolner, our Head Chef.

From around 4pm – we will serve sweet styles of sherry and ice creams. And coffee.

It will be fun, no doubt about it, we just need to pray for good weather as it will be even better if we can be outside. But please note this is an informal event held in the ‘Riverside Rooms’, there will be a few seats around but most of us will be standing up / moving around throughout the afternoon.

£48 per person

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THE OLD BRIDGE SUMMER BALL

Friday 28th July 2017

Black tie. Live band with music until midnight. Table magician.
Mojito Bar and Pimms bar - your first drink is free of charge, served with canapés
Shrimp & crab cocktail with cucumber jelly and English cress
Slow-cooked Hereford rib with young vegetables, wild mushrooms and oxtail sauce
Strawberry soup with strawberry sorbet and meringue
Coffee or tea with biscotti

£66 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. 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!

OLD BRIDGE BEER CELEBRATION

Sunday August 13th, 11.30-3.30pm.

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. And you get your own Old Bridge glass to take away!

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. Cafetiere coffee and tea will also be available, 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 1pm and another at 3pm.

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).

£18 per person

Strictly limited to just 100 guests.

**To book ring the wine shop, 01480 458410 or email office@huntsbridge.co.uk.
Payment in full is required at time of booking - tickets are not refundable.**

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, (including a 2 course set menu at £17, Monday-Friday), 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, except Bank Holidays when we are open for Sunday dinner and Monday lunch.

To book just ring 01954 210221.

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

CHAMPAGNE LUNCH – at The Three Horseshoes With Willem Pincon of Charles Heidsieck Champagne

Saturday 8th July 2017, 12 noon, also hosted by John Hoskins MW

Charles Heidsieck are now, without question, the leaders in Champagne when it comes to producing a rich, mature style of fizz. Their normal (non-vintage) wine has been aged for at least 5 years, with at least half of the wine made up of older 'reserve' selections. In the last decade they have won numerous accolades for all their different wines, from Decanter Wine Awards, International Wine Challenge, Sommelier Wine Awards etc.

Charles is NOT to be confused with the much less exciting products of Piper Heidsieck or Heidsieck Monopole. (The wines are never available in supermarkets and are now featured by-the-glass in many top restaurants).

On arrival – in the garden if the weather permits - Charles Heidsieck Rosé,
served with smoked salmon blinis

Charles Heidsieck Brut Réserve – Fresh crab, samphire, jersey royals & lemon mayonnaise

2005 Charles Heidsieck Brut Vintage – Roast quail with peas 'à la Francaise'

1995 'Blanc des Millénaires', Charles Heidsieck – St Cera and Hafod cheeses

2016 Cordon Cut Riesling, Mt Horrocks – Fresh strawberries with violet marshmallow

Coffee with chocolates

£79 per person

To book ring the OB wine shop (not the 3Hs) on 01480 458410 or email office@huntsbridge.co.uk. Please let us know of any dietary issues when booking.