



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 4th to Monday 7th May inclusive, and Friday 25th to Monday 28th May. 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. On

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 1st 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 25th, 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 16th April 2018, 7.15pm – Argentina – waiting list only

Monday 21st May 2018, 7.15pm – Modern Germany – waiting list only

Monday 2nd 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 13th 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 and SUPPER

With Graham Tatomer, from Santa Barbara, California

Wednesday 16th May, 2018, 7.15pm

We are incredibly proud to welcome Graham Tatomer to the Old Bridge. I (JH) visited him in his tiny production facility in 2013 and have listed his wines ever since. He produces small quantities of Pinot Noir, dry Riesling and Gruner Veltliner (he worked several harvests in Austria) from cool climate vineyards in Santa Barbara County. His wines have always been delicate, elegant and very much in the ‘modern’ style that most top producers in the New World are moving towards. For California, they are also not over-priced (retail prices are between £20 and £45). He is a lucid and frank speaker – wine enthusiasts will learn a lot!

We will try 6 wines, along with some delicious nibbles, before a supper of corn-fed chicken with morel mushrooms & asparagus; then cardamom custard with raspberries; finally coffee and biscotti. With another glass or two of his wines of course.

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

FINE WINE TASTINGS with dinner

2009 vs 2010 Red Burgundy

Friday 11th May 2018, 7.15pm

£120 per person - now sold out – waiting list only

Great Syrah

Friday 10th 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); a couple of mature Aussies (OK they are labelled as Shiraz not Syrah but they will be at the lighter end of the spectrum – one is from Giaconda); and some more 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.

£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. 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 15th, 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.

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 17th 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. 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!