



THE OLD BRIDGE

HUNTINGDON

CHRISTMAS BROCHURE NOW OUT

Our brochure is now out and if you want a table on Christmas Eve, Christmas Day, New Year's Eve or even a normal booking on one of the busy festive days, then you had better (as the cliché goes) book soon! Pick up a brochure or look online.

Our annual, Christmas 'WINE FAIR'

Sunday 26th November 2017

11am – 3.30pm

Our biggest and best tasting of the year, not to be missed under any circumstances! Your chance to taste a huge range of brilliant bottles for a nominal price, in a relaxed atmosphere. The eclectic range will include fizz, white, red and sweet from many corners of the wine-making globe; from house wines to 'reserves' from our cellar - including a few mature or rare bottles. No pressure to buy but there's a 10% discount on mixed cases of wines tasted on the day.

This is an informal, "walk-round" tasting (there is no seating) of over 75 wines; from everyday drinking to the fine and rare. Our knowledgeable team can give you as much information on the wines as you require; or just leave you to taste in peace.

Lunch is available in the hotel (there is no food at the tasting) – both our snack menu and Sunday Lunch menu will be available from 12 through to 3pm. Be sure to reserve a table with us in advance as it will be very busy.

Tickets for the Wine Fair are £18 per person.

Please choose arrival time of 11-12 or from 1.30-2.30pm onwards (tasting ends at 3.30pm).

To book ring the wine shop, 01480 458410.

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

CHRISTMAS WINE FAIR SUPPER

Sunday 26th November 2017

Hearty, rustic dishes, served on big communal tables in the Dining Room. A free “wine bar” in the room (from 7pm until coffee is served) so you can choose from a myriad of odd bottles and left-overs from the day’s tasting.

It’s a relaxed party with which we round off our fair. It’s a chance to taste and drink lots of different wines whilst having supper with old friends and new. But it’s important to stress that it’s not a tutored or themed wine dinner; it’s in the style of a meal at a French wine harvest. So please only come if you think this will suit you. It also gets quite noisy!

Mackerel pâté and potted shrimps; with granary toast
Guinea fowl with rosemary and red wine; potato purée
English brie with chutney and homemade biscuits
Apple crumble with custard
Coffee and biscuits

£49.00 per person. Includes wine of many sorts, until coffee is served.

Sitting down to eat at 7pm. Let us know in advance of any dietary requests.

£40 discount from our normal full price bed & breakfast rates for anyone booking the Wine Fair Supper.

The Supper is limited to 50 guests, but we will also be serving our normal Sunday night A La Carte and Steak Menus in the restaurant.

‘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

BILLECART-SALMON CHAMPAGNE DINNER

Friday November 17th, 7pm

Now sold out – waiting list only

£85.00 per person. Limited to just 40 guests.

CHRISTMAS WREATH WORKSHOPS

With our florist Dana Young

Thursday 7th and Saturday 9th December, 10am – 2.30pm

Make your own festive door wreath for Christmas, under the expert supervision of our outstanding and creative florist, Dana.

All include coffee and biscotti on arrival, all materials and finishing with a 2 course lunch (+ glass of wine) in the refurbished restaurant. Perhaps the best value event of the year!

£80 per person. To book ring 01480 458410. Full payment required in advance.

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.

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 lunch menu at £18.50, 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.

To book just ring 01954 210221.

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

CABERNET SAUVIGNON

Tasting and lunch at The Three Horseshoes

Saturday 17th March 2018, 12 noon, hosted by John Hoskins MW

We will taste 'blind' 9 examples of perhaps the world's most renowned red grape. We will of course include some classic claret from Bordeaux, but also examples from other European and New World regions, taking in both brighter, modern styles and some serious and powerful examples. The gap between 'Old World' and 'New World' is, however, no longer as wide as it was and telling the difference is unlikely to be easy - but tasting the wines 'blind' is always a great way of assessing wine styles, putting aside prejudices that come with looking at a label.

Substantial nibbles with the tasting will be followed by:
Slow-cooked haunch of venison with saffron risotto and purple sprouting broccoli
Served with another good Cabernet Sauvignon
Pear and almond tart with honey ice cream
A glass of interesting sweet wine
Much-needed coffee to finish

£69 per person

To book ring the Old Bridge wine shop (not the 3Hs) on 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.