



August Bargain Breaks

Escape from the stress of family holidays for a night of true relaxation at The Old Bridge!

Accommodation for 2 in one of our beautiful double rooms.

Tea with cake or scones, jersey cream and jam.

£15 worth of 'Enomatic' wine tasting in our wine shop (you can help yourself to samples from our amazing Enomatic machines).

Three course dinner with coffee, chosen freely from the A La Carte menu.

Full English breakfast, early morning tea and newspaper.

Monday 30th August – just £125 per couple

All Sundays throughout August; and also Tuesday 31st - £170 per couple

For Large double rooms add £20; Large Four Posters add £50

Friday - Sunday: our normal weekend break rate – £190 dinner, bed and breakfast

To book simply ring the hotel in the normal way – 01480 424300.

A credit card number will be required to confirm the booking.

BANK HOLIDAY MONDAY JAZZ LUNCH

Monday August 30th

A special brunch / lunch menu with orders from 12-2.30pm.

Live jazz from 12.30-3.30pm.

3 courses with aperitif and coffee £29. Children 12 and under £15.

Huntingdon races today – starting at 2.30pm. Plenty of time for brunch first!

Sample menu (some dishes may change)

Glass of fizz or elderflower cocktail on arrival

Pea and mint soup with crème fraîche and chives

Old Bridge Caesar salad (with chicken and bacon)

Dorset crab with violetta artichokes, broad beans and marjoram dressing

River Farm (Bottisham) hot-smoked salmon with avocado salad

Ham hock terrine with new potato salad and soft boiled egg

Homemade black pudding with mashed potato, caramelised apple and crispy bacon

Beer-battered cod with hand cut chips, pease pudding, and tartare sauce

Roast hubbard chicken with roast potatoes, asparagus, bread sauce and gravy

Spiced fishcake with sesame spinach, lemon and coriander butter sauce

Bavette steak with big chips, mushroom, tomato and tarragon butter

Poached salmon, served warm, with hollandaise, asparagus and new pot's

Risotto of crown prince squash, pumpkin seeds and sage butter with curly kale

Rhubarb cheesecake with lime sorbet

Ginger sponge pudding with butterscotch sauce and vanilla ice-cream

Caramelised lemon tart with crème fraîche

Tiramisu – (Italian trifle made with mascarpone and coffee)

Selection of ice creams and sorbets

Unpasteurised Neal's Yard cheese, served with homemade biscuits, chutney and grapes

Coffee or tea with biscotti

TO BOOK - simply ring the hotel in the normal way – 01480 424300.

A credit card number will be required to confirm the booking. Cancellation or reduction in numbers within 48 hours of the event will be charged at £20 per person.



WINEMAKER DINNER

Phil Sexton of Innocent Bystander in Yarra Valley

Friday September 10th 2010, 7.30pm

Founded in 2004, Innocent Bystander is a great new addition to the Australian wine scene. Cool-climate Yarra Valley produces wines of delicacy and finesse, very different to the style most people associate with old-fashioned Aussie brands. Phil Sexton set up the business with the aim of producing both quality and value; he has certainly achieved both already. The menu is in the spirit of the 'fusion' or 'Pacific Rim' cuisine that came out of Australia's best restaurants in recent years.

Canapés Australian style
2009 Pinot Gris, Innocent Bystander

Tuna tempura with pickled ginger, wasabi, coriander and Asian dipping sauce
2009 Chardonnay, Innocent Bystander

Grilled free-range chicken with green papaya salad, coconut basmati rice and Macadamia nut sauce
2009 Pinot Noir, Innocent Bystander

Baked camembert with kumquat chutney
2006 Shiraz / Viognier, Innocent Bystander

Mango Tarte Tatin with passion fruit ice cream
2009 Pink Moscato, Innocent Bystander

Coffee and chocolates

£49.50 per person – limited to 40 guests.

To book email office@huntsbridge.co.uk (include your telephone number to arrange payment). Or telephone 01480 458410.

Just let us know of any dietary issues when booking.

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

£30 discount on any bedrooms booked with this wine event.

MONDAY NIGHT WINE COURSE

Monday night tastings are designed to introduce you to grape varieties or regions – the simplest way to build up some knowledge. The format is informal, suitable for anyone with an interest in wine who simply wants to get a bit more understanding of the subject. Tutored by John Hoskins, Master of Wine. We taste for about an hour and a half (8+ wines from the everyday to the very best). Then there is supper – 2 courses and a glass or two of wine, and coffee.

Monday 16th August, 7.30pm – Chablis

We haven't looked at Chablis for several years. There remains no better wine for seafood or for 'summer food'. Bone-dry wines of charm and complexity combined. Their lightness of touch should make them fashionable in today's world, but in fact their complete lack of new world 'fruitiness' makes them seem difficult to many younger consumers. Whether you're young or old, dry or aromatic, come and see what this great Burgundy village is all about. 8 wines will include examples from top names like JP Droin, Dauvissat and Michel Laroche.

£38 per person.

Monday 20th September, 7.30pm – White Burgundy / Chardonnay Blind Tasting

White Burgundy remains enduringly popular, unlike the grape variety that exclusively produces it. This evening we will compare some good quality white Burgundy (including Pouilly Fuissé and Meursault) with some fine New World examples. Yes the wines are rich, but the best are also balanced and elegant. It is a pity that Chardonnay went out of fashion just as the producers started to work out how to grow and make it to a high standard. All tasted 'blind' so our preferences and prejudices cannot influence our reactions!

£38 per person.

To book wine events email office@huntsbridge.co.uk or telephone 01480 458410.

Just let us know of any dietary issues when booking.

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

£25 discount on any bedrooms booked with a wine event.