



THE OLD BRIDGE HUNTINGDON

Our annual, Christmas 'WINE FAIR'

Sunday 25th November 2018

11.15am – 1.30pm or 2-4pm

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 an informal 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 a "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 on your own.

Lunch is available in the hotel (there is no food at the tasting) – our Sunday Lunch menu will be available from 12 through to 4pm, so you can book before or after your tasting; then our Sunday evening steak menu from 6.15-9pm. Be sure to reserve a table in advance as it will be very busy.

Tickets for the Wine Fair are £18 per person.

Session one 11.15am-1.30pm; Session two 2-4pm. (We stop serving at these finish times).

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 25th November 2018

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!

Duck rilette and Pork & morcilla terrine; with granary toast
Cod, lobster, prawn and spinach pie; winter greens
English brie with chutney and homemade biscuits
Blackberry and apple crumble with custard
Coffee and biscuits

£55.00 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 3rd December – Santa Barbara

This renowned region between San Francisco and Los Angeles is the ‘cool’ place (in every sense) for California wine. The area inland from the lovely town of Santa Barbara has become renowned for Burgundian quality Chardonnay and Pinot Noir but also makes other interesting white varieties and a few beautiful examples of Syrah. We will taste wines from old favourites like Qupe and Au Bon Climat, as well as new producers such as Tensley, Tatomer and Chanin.

Monday 7th January 2019, 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....

Introduction tastings are £48. To book ring the wine shop, 01480 458410.

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

Please let us know of any dietary issues when booking. Payment in full is required at time of booking and tickets are not refundable.

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, (£22 from November). 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.

Note 6.15pm start on 25th November, Wine Fair day.
And there will be no steak nights on Sundays 23rd / 30th December, 6th / 13th January.

CHRISTMAS WREATH WORKSHOPS

With florist Dana Young

Friday 7th and Saturday 8th December, 10am – 2pm.

She's back! Our former florist, Dana Young, moved to Cornwall earlier this year. But we're delighted to welcome her back to lead two more of her popular Christmas Wreath-Making Workshops. The price includes coffee and biscotti on arrival, all materials and your wreath to take home. Also includes a two course lunch with a glass of wine in the Restaurant.

Perhaps the best value event of the year!

£85 per person. To book ring 01480 458410. Booking essential as places are limited. Full payment required in advance and tickets are not refundable.

JANUARY "CLASSIC BRITISH" PROMOTION

7th to 19th January 2019, lunch and dinner every day excluding Saturday night and Sunday Lunch, we will be offering a daily selection of traditional and classic British dishes, all priced at **just £18.95 per person for a main course, pudding and glass of wine.**

Example main courses: Chicken and ham pie; Steak and kidney pudding; Toad in the hole

Fish pie; Cauliflower and cheddar cheese tart

All served with mashed potato and roast root vegetables

Example puddings: Tart of the day; Bramley apple crumble

Starters, coffee etc can be chosen from the main menus

To book please ring the hotel (01480 424300) or book online at www.huntsbridge.com
(We will be offering this menu, not our Sunday night steak menu on Sunday 8th evening).

NEW YEAR'S EVE DINNER DANCE

Monday 31st December 2018

Our most glamorous (black tie) event of the year; please book in good time.

Dancing to our excellent DJ until 1.30am.

Scottish piper and fireworks at midnight.

Billecart-Salmon Champagne (from magnums) with canapés

Langoustine bisque

Guinea fowl and foie gras terrine with Muscat chutney and brioche roll

Rack of lamb with wild mushroom fricassée, confit potatoes and spinach

Chocolate 'Assiette'

Classic British cheeseboard

Coffee and macaroons

£165 per person

Champagne from 6.45pm, to dine from 7.30pm

Please let us know in advance any dietary requirements.

We require full payment when you book. Bookings are non-refundable and are per person.

Bedrooms available at our normal rates but only 3 or 4 left now.

NEW YEAR'S DAY LUNCH with JAZZ

Tuesday 1st January 2019

The Tennessee Tooters will play live jazz (in the lounge) from 12-4pm.

A special lunch menu with orders taken 12.30 through to 3.30pm.

3 courses with coffee £45.00 - see brochure for menu.

Children under 12 £19 for smaller portions of the main menu, or choose from our normal children's menu. A credit card number will be required to confirm the booking.

CHRISTMAS BARGAIN BREAKS

18th – 21st, 27th - 30th December, 2nd – 9th January

Take a stress-free break before or after Christmas and take advantage of our excellent offer:

Pay HALF PRICE (from just £79) for a small double room (including breakfast)

if you have dinner with us (minimum three courses - excluding coffee). Double £99,

Large Four Poster £120. Single person in a single room or large single would be £67.50.

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

Please ring or book online where the rates are clearly shown.

Note that we are closed on the evening of 6th January for our staff party.