



THE OLD BRIDGE HUNTINGDON

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.

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 6th evening).

VALENTINE’S DINNER

Thursday 14th February 2019, in the main restaurant and the ‘Dining Room’

Glass of Billecart-Salmon Champagne, Brut or Rosé, with canapés.

Three courses with a meat or fish option at each course (dietary issues accommodated individually). Coffee or tea and limoncello pots

Full menu published from January.

£59.00 per person

And very special b&b rates if you have this menu – small double £100; double room £140; four poster £172.

To book ring 01480 424300 and specify ‘Valentine’s Dinner Menu’.

Credit card number required (cancellations after 07/02 will be charged in full).

Book an early table sitting 6.30-7.30pm or a later one 8.30-9.30pm.

Valentine’s breaks

See above for the 14th itself, or have a break the weekend before or after.

Our weekend “Dinner, bed and breakfast” rate is from around £200 for two people to include accommodation in one of our beautiful double rooms; tea and scones;

£40 allowance towards dinner; full English breakfast.

Just ring or go online to find out exact rates on your chosen night.

Anyone booking by telephone and quoting “Valentine Break” will each get a free glass of Billecart-Salmon Champagne, at your chosen moment during your stay.

'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 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....

Monday 1st April 2019, 7.15pm – New Zealand beyond Sauvignon Blanc

If New Zealand Sauvignon Blanc is all you ever want to drink, steer away from this tasting! We will be trying Pinot Gris, Gruner Veltliner, Chardonnay, Pinot Noir, Syrah and a couple of other grapes (but not Sauvignon). All to prove that New Zealand is very capable of more than its signature style, it just hasn't had the chance to demonstrate it yet!

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.

Fine Wine Tastings with dinner MONTALCINO

Friday 1st February 2019, 7.30pm - £100 – now waiting list only

FINE CABERNET SAUVIGNON

Friday 5th April 2019, 7.15pm

A comparison of some top quality Bordeaux-style reds, some youthful, some more mature, all of them fascinating. They will be (for the most part) tasted 'blind'. 10 wines will include 2013 Ngakiriki from New Zealand, 2013 Ernie Els Proprietor's Blend; 2012 Château Batailley; 2012 Montebello; 2012 Cyril Henschke; 2011 Diana Madeline, Cullen; 2005 Château Pichon Lalande. And something much older to finish.

A selection of canapés will be served with the tasting. Followed by fillet of lamb with girolle mushrooms, accompanied by more Cabernet-based reds. Then a passion fruit tart with some good Sauternes; finally coffee or tea with chocolate truffles.

£120 per person – 18 guests only.

To book ring the wine shop, 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.

£40 discount on b&b rates if booked with wine events