

BRIDGE
HOUSE



Parties & Functions Menu Selector 2009

The Bridge House Hotel & Restaurant
Reigate Hill, Reigate, Surrey RH2 9RP
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General Information

We hope you will enjoy browsing through our party menu selector. Should you wish for a more personalised menu our Chef and Management are pleased to assist you.

For parties of 15 or more it is required that you pre-order your menu before your event.

The menus are based on the understanding that a maximum of 3 menus are chosen from.

Once you have selected your choices you will need to fill in a food confirmation form. This form will tell us the names of all your guests and what they will be eating. Once this form has been filled out we will prepare a table plan for you. You will need to fill in this form as to where you would like your guests to sit; we will then put name cards on the table for all of your guests.

Please notify us of your menu choice as soon as possible and no later than 7 days prior to the event.

Private function room available for up to 120 guests.

All of the dishes within this menu selector have been compiled for parties to ensure the best possible service and standards. For the comfort of all our guests may we remind you that The Bridge House Hotel & Restaurant is **non smoking**.

Dress code is smart casual, no jeans or trainers.

Children aged 12 and over are welcome to attend but unfortunately are not allowed on the dance floor during our dinner dances.

Our terms and conditions are set out on the last pages of this brochure.

**PLEASE REMEMBER YOU CAN ONLY HAVE A MAXIMUM OF 3 STARTERS,
3 MAIN COURSES & 3 DESSERTS.**



Menu and price list

STARTERS

1. Cocktail of Royal Greenland Prawns, served with celery, crispy lettuce topped with Marie Rose and paprika.
2. Potato, Leek and Asparagus Soup blended and topped with saffron cream.
3. Band of Melon with Exotic Fruits Served with ginger syrup and a duet of fruit purees.
4. Smooth Pate Parfait served with garlic bread.
5. Parma Ham and Sweet Melon
6. Trio of Smoked Fish: salmon, mackerel and trout fillet, garnished with lemon, horseradish and dill dressing.

MAIN COURSES

1. Rump of Lamb Rosemary: carved, sauced with rosemary, redcurrant, Madeira essence.
2. Supreme of chicken stuffed with stilton wrapped in bacon, served with grilled parsnips and carrots.
3. Fillet of Salmon: cognac shellfish cream, garnished with sesame crumbed deep fried scampi.
4. Char-grilled pork loin with brandy peppercorn sauce, served with red onion and crackling.
5. Mushroom Madeira pancakes served with cheese sauce.
6. Three cheese pasta and broccoli bake in tomato sauce.
- *7. New York Cut Prime Rib of Beef, cut thick, with red wine sauce and yorkshire pudding.
- *8. Carved Rack of English Lamb in fresh herb pan juices served with risotto stuffed tomato.

Seasonal Market vegetable served with all main course.

*Please note menu's 7 & 8 are at a supplement of £5.00 per person and a minimum of 10 people must choose either menu 7 or menu 8

DESSERTS

1. Fresh Fruit Salad Served with double cream.
2. Vanilla Cream Profiteroles Topped with hot chocolate sauce.
3. Crème Brûlée Glazed with caramelised brown sugar.
4. Meringue Nest with strawberries, raspberries and bananas, served with coffee ice cream, and cointreau Chantilly cream.

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5. Chocolate tart served with cassata.

6. Poached pear with vanilla ice cream and butterscotch sauce.

Fresh Filter Coffee and Mints served after dessert.

PRICE LIST (EXCEPT DECEMBER)

- Friday Event nights **£32.50**
- Saturday Dinner Dance **£32.50**
- Monday – Sunday Lunch **£22.00**
- Monday – Friday Dinner **£22.00**

A Fish Course of your choice can be added to your menu. Price on request

A Cheese & Biscuits Course can also be added at an additional £5.95 per person

All prices include VAT. A discretionary 10% service charge is added to parties of 8 or more.



Terms and conditions

1. DEPOSITS

In order to confirm your booking we require a **£10 per head deposit for bookings of over 7** prior to the holding of an event. This can be paid as a cheque made payable to Bridge House Hotel or by credit card by calling reception or events on **01737-246801**. Unconfirmed bookings may be released 28 days prior to the event without notice; however we will endeavour to contact you first.

2. CANCELLATIONS

Once initial confirmation has been received, all cancellations or amendments must be advised in writing to the hotel.

- For parties of 7 or less the booking must be cancelled before midday on the day prior to the event.
- For parties of 8 or more the booking must be cancelled 3 working days prior to the event or the deposit will be retained.
- For groups of 20 or more the booking must be cancelled 7 working days prior to the event or the deposit will be retained.
- Any private function bookings must be cancelled at least 16 weeks prior to the event or the deposit will be retained.

3. PRICES

All prices include Value Added Tax at the current rate. Prices are subject to variation without notice. However every effort will be made to hold prices quoted for 6 weeks from booking confirmation.

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4. FINAL NUMBERS

Final numbers are required at least 3 days prior to the event. Should numbers fall, the hotel reserve the right to charge for the original numbers booked if we cannot re-let the facilities.

5. PAYMENT

The final bill must be settled on departure. We accept cash, credit or debit cards or cheques accompanied by a cheque guarantee card. Unfortunately we do not offer credit facilities.

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