



GILPIN BRIDGE INN

CHRISTMAS PARTIES & DAY

Ensure that the Festive period is time well spent with family and friends at

The Gilpin Bridge Inn

From our crackling log burner, to our hearty festive menus, and our endearing cosy corners. We've the perfect setting for quiet relaxing drinks, group parties, and seasonal gatherings with loved ones.

Our Festive Menus run from 1st December until 27th December, with an extra-special menu designed especially for Christmas Day. Our Christmas day menu is 5 delicious courses for only £60 per head with bucks fizz on arrival

We are closed Boxing day to allow staff to spend time with their families.

New Years Eve we are serving our bar & children's menu from 1200 noon until 9pm & hope you can join us for some fizz in the bar to bring in the new year at midnight

It's the time of year to focus on the things that truly matter, to make those moments with friends & family that bit more special. So, gather your loved ones, sit back and relax next to our roaring log burner over a hearty meal and a Christmas tippie (or two!).

To make your Christmas Party/Day booking please get in touch with us on

015395 52206

gilpinbridgeinn@outlook.com



Gilpin Bridge Christmas Day MENU

Bucks Fizz on arrival

Venison & black pudding stack

Served with fresh dressed leaves, a poached egg and finished with a blue cheese sauce

King prawn & Smoked Salmon cocktail

Served on iceberg lettuce with a home-made whiskey infused Marie-Rose sauce & brown bread & butter

Poached pear, Roquefort & almond bruschetta

Served with rocket & watercress on a garlic infused ciabatta, finished with a raspberry vinaigrette

Spicy Parsnip Soup

Served with a warm roll and butter

Home-made Chicken liver pate

Served with warm bread roll, salad garnish and caramelised red onion chutney

Lemon Sorbet

Roast Turkey or Roast Fell bred Topside of beef

Served with Creamy mash, Goose fat roasties, Yorkshire pudding, a proper pig in blanket, Sage and onion stuffing, carrot and swede mash Brussel sprouts with smoked bacon and braised leeks

Don't forget the home-made gravy

Beetroot & red onion tart

Wrapped up in filo pastry, topped with toasted almonds served with Creamy mash, Roasties, Yorkshire pudding, veggie pig in blanket sage and onion stuffing, carrot and swede, Brussel sprouts and braised leeks With a mushroom & whiskey sauce

Treacle glazed salmon

Salmon poached in red wine and orange finished with a treacle glaze, served with buttery fondant potatoes, Brussel sprouts, carrot and swede mash & braised leeks

Xmas Pudding served with Brandy sauce

Baileys cheesecake

Brioche bread pudding served with a Bourbon caramel sauce and xmas pudding ice cream

Boozy sherry trifle

Finishing with a selection of teas, coffee & mints

Childrens Xmas Day Menu

Orange Juice on arrival

Fan of melon and fruit coulis

Spicy parsnip soup with a warm roll and butter

Lemon sorbet

Roast Turkey or Roast Fell Bred Topside of Beef

Beetroot and red onion tart

(see adult menu for description)

Xmas pudding & custard

Jelly & vanilla ice cream

Hot chocolate to finish

Christmas Day Booking Form 2019

Name _____

Contact Number _____

Number of guests - Adults _____ Children _____

Booking Time (between 1200 & 1500) _____

PRE ORDER Adult £60.00 Child £30.00 (2-10yrs)

NAME	STARTER	MAIN	PUDDING

A non refundable deposit of 50% will be taken upon booking & the remaining balance is due with a full pre order by 08/12/19

Booking Taken By _____ Deposit Amount Paid _____ Outstanding Balance _____