

The Bridge Hotel.

Starter:

Garlic mushrooms

With a Yorkshire rarebit filling(V)

Carrot & Coriander soup

With brioche croutons

Seasonal fan of melon

With mango salsa

Salmon & Prawn parfait

With dill mayonnaise and rustic farmhouse bread.

-ooOoo-

From the Carvery:

Traditional herb crusted roast beef,

With homemade Yorkshire puddings and roast gravy.

Dales honey-baked ham

With mulled wine sauce.

Haddock & salmon bake

With grilled cheesy mashed potatoe

Butternut squash & Ribblesdale goats' cheese lasagne

With red pepper coulis (V)

Fricasse of Mediterranean vegetables with chive suet crust

Minted new & rosemary roasted potatoes,

Carrots with honey, broccali with roasted almonds.

-ooOoo-

Desserts:

Homemade sticky toffee pudding,With caramel toffee and Old English sauce.

Spiced apple tart, blackberry coulis & chantilly cream

Mulled winter fruit Eton mess with lemon shortbread

-ooOoo-

Freshly Brewed Coffee & Mints