



Hotel & Restaurant

Parties & Functions Menu Selector 2015

The Bridge House Hotel & Restaurant
Reigate Hill
Reigate
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Please contact Janice or Linda

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.

All of the dishes within this menu selector have been compiled for parties to ensure the best possible service and standards.

Private function room is available for up to 100 guests. You may book exclusive use of our Restaurant for a minimum of 120 guests.

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 under 12 are welcome at your private events and their menus are half price. Children aged 12 and over are also welcome to attend our dinner dance events but must be supervised on the dance floor by an adult.

Our terms and conditions are set out on the last page of this brochure, and once you have paid your deposit it is deemed that you accept these.

**PLEASE REMEMBER YOU CAN ONLY
HAVE A MAXIMUM OF 3 STARTERS**

STARTERS:

1. Honeyed parsnip and apple soup with cream swirl and coriander

2. Melon rose

Served with ginger syrup and berry compote

3. Chicken Liver Pate

Served with Dijon dressing and garlic bread

4. Prosciutto and Asparagus

Drizzled with balsamic and dressed with fresh Parmesan

5. Cocktail of Royal Greenland Prawns,

Served with celery, crispy lettuce and topped with Marie Rose and paprika

6. Smoked Salmon with prawns mousse

Served with watercress

**PLEASE REMEMBER YOU CAN ONLY
HAVE A MAXIMUM OF 3 MAIN COURSE**

MAIN COURSES:

1. Rump of Lamb Rosemary

Carved, sauced with rosemary, redcurrant and Madeira essence

2. Chicken Supreme

With white wine and creamy tarragon sauce

3. Fresh Haddock fillet with herb crust

Served with lemon sauce

4. Roast Pork Loin

Served with calvados sauce and apple chutney

5. Breast of Duck in honey glaze

Served with orange sauce

6. Aubergine Rolls

Stuffed with mozzarella, served with white cream sauce

7. Butternut squash and spinach pasta bake

Served with garlic bread

Seasonal Market vegetable served with all main courses

**PLEASE REMEMBER YOU CAN ONLY
HAVE A MAXIMUM OF 3 DESSERTS**

DESSERTS:

1. Exotic Fruit Salad

Served with double cream

2. Vanilla Cream Profiteroles

Topped with hot chocolate sauce

3. Crème Brulée

Glazed with caramelised brown sugar

4. Traditional Tiramisu

5. Chocolate fudge cake

6. Selection of Farmhouse English cheese & Biscuits

Fresh Filter Coffee and Mints served after dessert

PRICE LIST

(EXCEPT DECEMBER)

Friday Event Nights Varies according to event

Hush Saturday Dinner Dance £35.00

Monday – Sunday Lunch £25.00

Monday – Friday Dinner £25.00

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 at 20%

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 £10.00 per person deposit for bookings of 8 or over.

For parties of 50 or more a further deposit of £10.00 per person is payable 3 months prior to the event.

This can be paid as a cheque made payable to Prime Hotels Ltd or by credit card by calling reception or events on 01737 246801. Provisional bookings may be released 28 days from date of booking without notice; however we will endeavor to contact you first. Once your deposit is received it is deemed that you accept the following terms and conditions.

2. CANCELLATIONS

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

For bookings in the Main Restaurant (non private use):

For parties of 7 or less the booking must be cancelled 7 days prior to the event or the deposit will be retained.

For parties of 8 or more the booking must be cancelled 14 days prior to the event or the deposit will be retained.

For groups of 20 or more the booking must be cancelled 28 days prior to the event or the deposit will be retained.

For Private Dining bookings:

Any private function bookings of less than 50 must be cancelled at least 4 months prior to the event or the deposit will be retained.

Any private function bookings of 50 or more must be cancelled at least 6 months prior to the event or the deposit will be retained.

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