Bridges Centre Christmas Lunches 2024 booking form

Group name:

Main contact name: Phone: Email address:

Please circle your preferred date: (Monday – Friday only)

November						
M	T	W	T	F	S	S
		27	28	29		

December						
M	T	W	T	F	S	S
2	3	4	5	6		
9	10	11	12	13		
16	17	18	19	20		

Lunch will be served at 12.30pm, please arrive in good time

A non-refundable deposit of £5 per person is required to secure the booking

☐ If you would like to pre-order drinks from the bar, please tick this box and Ben will contact you to discuss

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	Starters			Mains			Desserts			
Guest Names	Cream of parsnip and celeriac soup	Pork, apricot & pistachio nut terrine	Sautéed mushrooms & chives on toasted olive bread	Oven baked salmon fillet	Traditional roast turkey with all the trimmings	Goats cheese, spinach, roasted pepper wellington	Traditional Christmas pud with brandy sauce	Milk chocolate and blackberry torte	Sherry trifle with mandarin & peaches	Dietary Requirements / Allergies

THE PANTRY BRIDGES CENTRE

	Starters			Mains			Desserts			
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