Bridges Centre
Monmouth

Now booking!

Christmas Lunches

9th - 19th December

Christmas Lunches

From December 9th to December 19th

Lunch served daily at 12.30pm

Availability is limited, early booking is highly recommended to secure your preferred date

2 Courses £21.00

3 Courses £25.00

See you there!

Celebrate the Magic of Christmas at Bridges

Join us this December for a truly memorable festive dining experience, where fine food, warm hospitality, and seasonal elegance come together.

We are now taking bookings for Christmas Lunches – the perfect occasion to gather with friends, family, or colleagues and celebrate the most wonderful time of the year.

Our Christmas Lunch Experience Includes:

- A beautifully crafted festive menu, showcasing seasonal ingredients and timeless favourites
- Vegetarian, vegan, and dietary-friendly options available
- A warm, welcoming atmosphere with elegant Christmas décor
- Carefully selected wines, festive cocktails, and indulgent desserts
- Group bookings and private dining options for regular classes, office parties or special celebrations

Tables in the Pantry are available as follows –

1x Table for 8

3x Tables for 4

2x Tables for 2

If we are unable to seat you in the Pantry we may put you on shared table in the Gallery.

The Gallery will host larger groups and shared tables -

4x Tables of 8

1x Table of 6

Reserve Your Table Today!

Let us help you create unforgettable festive moments this Christmas at Bridges

Christmas Menu

To Start

Leek, potato & parsley soup, truffle oil cream, freshly baked bread roll*

Baked goats cheese & redd onion chutney tart, micro herb salad, balsamic glaze

Pork & chorizo terrine, toasted brioche, apple, apricot & sage chutney, micro herbs

Mains

Traditional roast turkey with all the trimmings, roast potatoes

Hake fillet baked with a soft herb & citrus bread crust, dill velouté cream sauce, new potatoes

Sautéed winter mushrooms, mixed beans & leeks in a stroganoff sauce, mash potato*

Dessert

Traditional Christmas pudding with brandy sauce

Vanilla panna cotta with fruits poached in mulled wine syrup, Rossini wafer*

Individual chocolate profiterole filled with a rich, velvety pastry cream, milk chocolate sauce

*vegan option available

Main contact name: Phone: Email address:

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

	Starters			Mains			Desserts			
Guest Names	Leek, potato & parsley soup	Baked goats cheese tart	Pork & chorizo terrine	Baked Hake fillet	Traditional roast turkey with all the trimmings	Sautéed winter mushroom stroganoff	Traditional Christmas pud with brandy sauce	Vanilla panna cotta	Chocolate profiterole	Dietary Requirements / Allergies