

Bridge Street

Modern **Relaxed** Dining

www.bridgestreetkendal.co.uk Tel: 01539 738855

1 Bridge Street, Kendal, Cumbria LA9 7DD

New Opening Times:

Please note now open for Sunday Lunch

Lunch: Sundays Dinner: Tuesday - Saturday



WHAT'S ON THIS AUTUMN AND CHRISTMAS

NEW TO BRIDGE STREET

Traditional Sunday Lunch

Just as good as Mums!

Sample Menu

To Start:

Tiger prawn and tomato salad with Marie
Rose sauce and chervil salad

Smooth chicken liver pate with apple and damson
chutney, toasted thyme brioche and seasoned leaves

Roasted tomato and red pepper soup with garlic croutons

Deep fried Thai crab cake with noodle salad
and tomato and corriander salsa

Fanned Galia melon with homemade raspberry sorbet
All served with homemade bread

Main Courses:

Roast leg of Kentmere lamb with a
rosemary and redcurrant gravy

Half a roast chicken with lemon and thyme
seasoning served with chicken gravy

Grilled fillet of Seabass with steamed baby spinach
and a lime butter Morecambe Bay shrimp sauce

Caramelised red onion and aubergine tartlet topped with
pesto brioche crumble and a cherry tomato salad.

All served with roast potatoes and seasonal vegetables

To Finish:

Baked individual lemon meringue pie with a vanilla sauce

Velvet smooth milk and dark chocolate tart
with praline ice cream

Selection of homemade ice cream/sorbet

Selection of cheeses, biscuits, celery, grapes and
homemade chutney (£3 supplement)

Traditional sherry trifle

Adults

2 Courses £15

3 Courses £18

Under 12 yrs

2 Courses £12

3 Courses £15

Please Note: Throughout December our
Traditional Lunch Christmas Fayre will be served.

NEW MIDWEEK SPECIAL 2 COURSES for just £15*

Available Tuesday - Friday
6-9pm

Sample Menu

To Start:

Smooth chicken liver pate

Smooth chicken liver pate served with toasted brioche and a
plum and apple chutney

Soup of the day

Served with a homemade bread roll

Three melon salad with watermelon sorbet

Slices of cantaloupe, galia and watermelon with smooth
watermelon sorbet, toasted pine nuts and pumpkin seeds

Thai crab fishcake

Brioche coated Thai crab fishcake with a lime butter sauce

Main Courses:

Risotto of the day

Vegetarian risotto of the day cooked to order with
fresh grated Parmesan

Braised beef casserole

Braised shin of beef with thyme dumplings and a
rich red wine sauce

Fillet of Seabass

Pan fried fillet of seabass with a cherry tomato and
fine bean salad and basil salsa

Chicken breast with Scottish Girolles

Succulent roasted chicken breast on a bed of pancetta risotto,
served with a creamy girolle mushroom sauce

All main courses are served with two vegetables of the day

Desserts are also available as per a la carte menu if required

*This offer is not available throughout December or on Themed Evenings

DINNER AT BRIDGE STREET



To Start:

Tempting Duck Platter for two to Share

A delicious combination of hot and cold tasty duck treats to share: Aromatic duck spring rolls, crispy aromatic duck leg with pancakes, cucumber, spring onion, Hoi Sin dipping sauce and a duck noodle salad £16.00

Finest Seafood Platter for two to Share

Indulge yourself with a selection of fine seafood: Cornish dressed crab, marinated mustard and honey salmon rolls, natural smoked sliced halibut, salmon and beetroot gravalax and Morecambe Bay brown shrimps, complemented with homemade warm spiced bread, caper and shallot mayonnaise, Cos lettuce leaves and fresh cut limes £18.00

Finest King Scallops

Pan fried King Scallops with an apple and ginger puree and a hazelnut and baby leaf salad £8.00

Cumbrian sausage and ham terrine

Pressed terrine of Peter Gott's homemade Cumbrian sausage and rare breed ham with a damson and apple salad £7.00

Soft Cornish crab tartlet

Baked tartlet of soft Cornish crab topped with a poached hen's egg and a lime butter and Morecambe Bay shrimp sauce £6.50

Avocado and vine tomato stack

Thyme shortbread topped with avocado and fine beans, bound in hummus with sliced vine tomato and pesto £6.50

Soup of the day £4.75

Main Courses:

English fillet steak 8oz £22.00

Prime fillet steak roasted to your liking and complemented with your choice of the following:
Grill: grilled tomato, deep fried thick cut chips cooked in duck fat, grilled flat mushroom, a tower of onion rings, pickled watercress and a slice of melting garlic butter OR
Sauce: with buttered spinach, dauphinoise potatoes and a rich red wine sauce

Roast loin of Kentmere Venison

Roast loin of Kentmere venison with a caramelised pear tart tatin and a damson and Port wine sauce £19.50

Caramelised duck breast with flambe peaches

Sliced caramelised duck breast served with flambe peaches in a thyme Madeira Sauce £15.00

Shallot tart tatin

Puff pastry case topped with caramelised shallots and melting Crofton Cheese £12.50

Thai Monkfish and tiger prawns

Pan fried Monkfish with steamed Pilau rice and a Thai green tiger prawn curry £18.00

Slow roasted pork belly with roasties

Our slow roasted marinated pork belly brushed with garlic and thyme and slow roasted for 5 hours served with roast potatoes and an apple sauce £14.00

Fish of the day: Market Price

All the above main courses are served with two vegetables of the day

To Finish:

Creme Brulee

Vanilla creme brulee served with a raspberry sorbet shortbread mille feuille £5.50

Smooth Chocolate Fondant Tart

Chocolate fondant baked to order in a dark chocolate pastry case with homemade Baileys ice cream £6.00

Toffee and Pecan Nut Pie

Warm toffee and pecan nut pie served with butterscotch ice cream £5.50

Ice creams and sorbets

Three scoops of homemade ice cream and/or sorbet served with a tuille biscuit. Please ask for today's flavours £4.75

Cheese board

A selection of local and English cheeses with wafer biscuits, celery strips, grapes and homemade chutney £7.00

We reserve the right to make an alteration to listed dishes if required

CHRISTMAS AT BRIDGE STREET 2010

Lunchtime Christmas Fayre

To Start:

Smoked salmon with wholemeal savoury scone and a caper dill creme fraiche

Smooth chicken liver parfait with toasted thyme brioche and an apple and pear chutney

Cantaloupe and Galia melon with a raspberry sauce and lemon sorbet

Winter vegetable soup with puy lentils

All served with homemade bread

Main Courses:

Breast and leg of turkey with chipolatas in bacon, thyme seasoning and pan gravy

Blacksticks blue and red onion tartlet with a roasted red pepper and marjoram sauce

Poached salmon with wilted spinach and a dill butter sauce

Roast leg of Kentmere lamb with a rosemary and redcurrant jelly gravy

All served with roast potatoes, buttered carrots, sprouts and braised red cabbage

To Finish:

Warm Christmas pudding with brandy sauce

Dark chocolate tart with chocolate sauce and chantilly cream

Individual sherry fruit trifle

3 Course Lunch £16.95 per person

DECEMBER OPENING TIMES:

NOW OPEN FOR SUNDAY LUNCH

**LUNCH: Tuesday - Sunday
DINNER: Monday - Saturday**

Closed Dec 6th, 13th, 25th and 26th

CHRISTMAS EVE DINNER

£33pp

NEW YEARS EVE DINNER

£50pp

Full details of these menus now available, please call or visit our website

Evening Christmas Fayre

To Start:

Crispy Aromatic duck spring rolls with a spinach and mango salad and a Ruby Port and damson dressing

Natural smoked salmon and halibut with warm spiced bread and a shallot and caper dressing

Soft cornish crab tartlet topped with a pesto crumble and served with a lime butter sauce

Smooth chicken liver parfait, toasted thyme brioche and an apple and pear chutney

Roast vine tomato soup with basil creme fraiche and garlic croutons

Cantaloupe and Galia melon with raspberry sauce and champagne sorbet

All served with homemade bread

Main Courses:

Roast breast and leg of turkey with chipolatas in bacon, thyme seasoning, roast potatoes and pan gravy

Baked butternut squash and Crofton cheese tartlet with a brioche and parmesan herb crust and a roasted red pepper sauce

Caramelised duck breast with thyme fondant potato and a cherry and Madeira sauce

Pan fried seabass fillet with buttered baby spinach, crispy parmentier potatoes and a shrimp butter sauce

Shin of beef casserole on a bed of creamed potato with thyme dumplings and a rich Port gravy

All served with buttered carrots, sprouts and braised red cabbage

To Finish:

Milk chocolate and praline torte with vanilla bean sauce and homemade Baileys ice cream

Passion fruit creme brulee with mango sorbet and a lemon hazelnut biscuit

Warm Christmas pudding with brandy sauce

Selection of local cheeses with fine biscuits, celery and fruit chutney

3 Course Dinner £27.95 per person

SPECIAL EVENTS AT BRIDGE STREET

Monthly Pudding Club

Wed October 13th
Wed November 17th

Come and join us for a fun and popular evening sampling lots of our home-cooked dishes. Perfect to catch up with friends.

5 Courses just £18 pp
(to include savoury and sweet dishes)

Selection of the following canapes for you to enjoy:

Courgette and pine nut bruschetti
Smoked halibut tartlet with creme friache
Black olive tapenade puff

Savoury Course, your choice of one of the following:

Crispy duck leg on braised red cabbage with Bramley apple sauce
Brioche coated salmon fishcake with buttered spinach and a citrus butter sauce
Caramelised shallot and fennel tart tatin with melting Crofton cheese

Assiette of Desserts: Selection of the following for you to enjoy:

Dark chocolate fondant tart
Raspberry and almond pavlova with passion fruit cream
Caramelised creamy rice pudding

Your choice of two of the following desserts:

Apple and sultana strudel parcel
Pancakes simply done with lemon juice and sugar
Mini Bakewell tart

**The menu will change monthly.
The above menu is intended for Oct 13th 2010.**

Booking essential as limited availability, 7:30pm Start

Savoury Tasting Club

Let sharing be fun!

Wed Sept 29th and Wed October 27th
A wide selection of tasty savoury treats to sample.
Dive into our sharing platters.

£20 per person

Canapes at your table:

Mini mushroom and pine nut pithivier
Hass avocado and tomato bruschetti salsa

To Start: Your choice of one of the following:

Velvet smooth cream of cauliflower and celeriac soup with pesto crouton
Cornish crab tartlet with a lime hollandaise

To Follow: A sharing platter of tasty savoury treats to include:

Honey and lavender pork belly with plum and rhubarb relish
Harissa marinaded chicken thighs with a watercress and mustard sauce
Baked Portabello mushroom with pimento couscous and melting Crofton cheese
Roasted sweet potato and chick peas in a tomato, tumeric and garlic sauce
Tiger prawn Thai Curry with pistachio Naan bread
Oriental duck and mango noodle salad
Red and golden beetroot and baby spinach salad with toasted pine nuts and hazelnuts

To Finish: Your choice of one of the following:

Poached sweet cider pear with Macademia nut ice cream
Local cheese of the month with homemade cheese biscuits and our own chutney

The above menu is intended for Sept 29th 2010. 7:30pm Start
Please ensure you ring in advance if you have any dietary requirements. Vegetarian alternatives could be provided if requested 1 wk prior to the event. We reserve the right to make an alteration to listed dishes if required.

BOOKING FORM FOR CHRISTMAS AT BRIDGE STREET

Please telephone the restaurant to check availability for your chosen date and make a provisional booking. **Complete the booking form below and return to the restaurant with your deposit within 7 days.** Please make cheques payable to Bridge Street Restaurant. Credit cards are accepted over the telephone. Please note that your booking cannot be processed unless the booking form is completed in full. Please complete and return to: Bridge Street Restaurant, 1 Bridge Street, Kendal, Cumbria LA9 7DD. Tel: 01539 738855

Day and Date of booking.....

Proposed Time of booking.....

Number in Party Adults..... Children.....

Name of Host/ Organiser.....

Telephone Number Daytime..... Evening.....

Address and Postcode.....

Email.....

Please tick
I have read and agree to the terms and conditions below.

Terms and Conditions:

All verbal bookings will be treated as provisional and will be held for no more than 7 days, after which it shall be released pending receipt of written confirmation and a £ 10 deposit per person for Evening Christmas Fayre and £ 5 per person for Lunchtime. **Please note all deposits are non-refundable.** Pre selected orders are required for parties of 8 people and over, one week prior to the booking. Pre-orders can be forwarded to julian@bridgestreetkendal.co.uk. All prices are inclusive of VAT and gratuities are at the guest's discretion. Those with allergies are advised to inform us when booking, we will be happy to provide an alternative. For New Years Eve only we would request a deposit of £ 20 per person.