



Christmas 2025 At The Bridge at Mount Batten

Starters

Classic prawn cocktail with apple, celery, mixed leaf salad and Marie Rose sauce
"Cheese & ham" toasted crumpet, Serrano ham, fig, gruyere cheese
Velvety duck liver parfait with toast, gherkin and chutney
Tiger prawns wrapped in filo pastry dressed with a sweet chili sauce and rocket salad
Mushroom and tarragon paté with roasted grapes and chestnuts

Main Courses

Turkey crown, roast potatoes, traditional trimmings and seasonal vegetables
Seafood tagliatelle, salmon, scallops, prawn and cod, in a creamy white wine sauce
Three little pigs, slow cooked belly pork, local pork sausage and a pork cheek served
with wholegrain mashed potato and seasonal vegetables
Monkfish coconut curry with pilau rice and a naan bread
... or try a vegetable & chickpea coconut curry as a fragrant alternative
Christmas filo pastry parcel, sweet potato, leek, roasted chestnuts, soft goat's cheese
served with sticky red onion marmalade and a rocket salad

Desserts

Apple crumble trifle, ginger sponge, stewed spiced apples, caramel sauce,
custard and cream with a crumble topping
Chef Verity's, Christmas pudding with brandy custard and clotted cream ice cream
Chocolate orange cheesecake
Sticky toffee pudding, Christmas style with rum, raisins and cinnamon ice cream
... a vegan version is possible too!

£45.00 for three courses or £36.00 for two courses

For bookings or queries telephone 01752 403888 or email eat@bridgeatmountbatten.com



Christmas 2025
At The Bridget at Mount Batten
Gluten free options

Starters

Classic prawn cocktail with apple, celery, mixed leaf salad and Marie Rose sauce
Velvety duck liver parfait with gluten free toast, and chutney
Mushroom and tarragon paté with roasted grapes and chestnuts

Main Courses

Turkey crown, roast potatoes, traditional trimmings and seasonal vegetables
Two little pigs, slow cooked belly pork and pork cheek served with wholegrain mashed potato and seasonal vegetables
Monkfish coconut curry with pilau rice
... or try a vegetable & chickpea coconut curry as a fragrant alternative

Desserts

Apple crumble trifle, gf ginger sponge, stewed spiced apples, caramel sauce, custard and cream with a gf crumble topping
A selection of ice creams and sorbets

£45.00 for three courses or £36.00 for two courses

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