

# THE GIBBON BRIDGE HOTEL



DINE PRIVATELY  
& EXCLUSIVELY



Thank you for enquiring about The Gibbon Bridge Hotel and our Private Dining Experience.

The Gibbon Bridge has always been a wonderful place to dine, with many of our guests returning time after time to enjoy our wonderful surroundings, delicious food, personal service and value for money.

Private dining has become a speciality. Menus are specifically designed to maximise use of local fresh produce, particularly the fruit, vegetables and herbs from the Hotel's own gardens. Freshly baked bread and desserts from the Hotel's own bakery provide the perfect complement to the fresh ingredients.

You can choose from our foliage filled Conservatory offering a dramatic setting for larger occasions or for something more intimate The Cavalier Lounge (max 40 guests) or The Garden Room (max 16 guests).

For "*something a little different*" we also offer you the opportunity to dine Al Fresco. The covered private patio complete with its purpose built octagonal table, bespoke stone barbecue and an abundance of foliage sets the perfect scene for a wonderful Al fresco dinner party. (10 to 16 guests). You can relax and enjoy pre-dinner drinks accompanied by sizzling sounds and delicious aroma before sitting back to a truly sumptuous meal carefully prepared by myself.

Menus start from £25.00 per person and all you have to do is let us know how much you want the barbecue to cost you and we carefully plan it for you with seasonal produce in mind.

Whatever the number or occasion, the quality of food, presentation and service remains the same. The following pages, will enable you to create with the help from myself your perfect bespoke menu for a memorable Al Fresco or Private Dinner Party.

I look forward to discussing your arrangements in further detail.

Yours sincerely



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# AL FRESCO MENU A

## Pork Ribs with Plum Sauce

*a favourite at all barbecues, this slightly sweet version has a delicious oriental flavour*

## Lamb Cutlets

*with rosemary and fresh mint sauce*

## Lemon Chicken

*with tart lemon sauce and oregano*

## Battened-out Sirloin

*with garlic*

## Fresh Scottish Salmon & Sea Asparagus

## Spicy Sausages

## Garlic Bread

## Minted New Potatoes

## A selection of Salads

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## Warm Fresh Raspberries in Sherry

*with ice-cream and fresh cream*

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## Coffee

**£25.00 PER PERSON**





## AL FRESCO MENU B

Hot & Sour Prawn Soup  
*with lemon grass*

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Pork Ribs with Plum Sauce  
*a favourite at all barbecues, this slightly sweet version has a delicious oriental flavour*

Thai Style, Stir Fried Beef

Lamb Cutlets  
*with fresh mint sauce*

Monkfish with Peppered Citrus Marinade  
*fresh monkfish tails cooked in a peppered citrus sauce*

Stir Fried Chicken Breast  
*with a sweet chilli & soy sauce*

Tataki of Seared Tuna  
*with soy, shallot and ginger dressing*

Mushrooms and Quail's Eggs

Apple and Fennel Salad  
*with a blue cheese dressing*

Roasted Pepper & Onion Salad

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Sticky Toffee Pudding  
*with ice cream and caramel sauce*

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Coffee

£35.00 PER PERSON