

Bed & Breakfast Tariff



Rates are per room per night and include full English breakfast & VAT based on two people sharing

Staple Oak Suite (Honeymoon Suite)	£300
VIP Suites	£225
Suites	£200
Standard Double or Twin Rooms	£175

We have two rooms equipped for guests with special needs

Beds & Cots

Extra beds in rooms are charged at £20 per night on a B&B basis.

Cots can be provided at £10 per night

Dogs are charged at £30 per stay

Single Occupancy Tariff

VIP Suites £130 • Suites £110
Standard Rooms £100

CANCELLATIONS

In the event of a booking being cancelled the hotel reserves the right to make a cancellation charge.

RESERVATIONS

To make a reservation we require your full name, address, telephone number and a credit/debit card number. Please telephone, email or write.

CHECK IN/DEPARTURE

Check-in time is 2.00 pm (Sunday 3.00 pm) and check-out time is 11.00 am. There may be a charge for early check-ins.

THE HOTEL RESERVES THE RIGHT TO AMEND THIS TARIFF WITHOUT NOTICE

LATE AVAILABILITY WEDDING DATES

Thinking about a Winter Wedding... we have some dates available between Christmas & New Year . Call us today to find out more and organise a viewing!



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PRIVATELY OWNED BY JANET SIMPSON

Gibbon Bridge
HOTEL & RESTAURANT

Coming up...



Autumn, Christmas and New Year at Gibbon Bridge

I know we are only half way through the year but we wanted to let you know about all the exciting events we have planned for the next six months, including Christmas and New Year.

The first half of 2017 has been busy here with visits from our friends at the Veteran Car Club and several different Rotarian groups enjoying a few days away together. The jeweller Whittles also chose Gibbon Bridge to hold the launch of the latest Rolex watches and a spectacular display was put on with ice sculptures, a jazz band and of course a delicious lunch! Our wine tastings continue to be popular and in the evenings we now also offer a table d'hote for two courses at £22 or three courses at £25 as well as our a la carte menu to choose from.

I do hope you will take some time to look through our Newsletter and that you find an event or two that you would like to come along to because we would love to see you soon.

With best wishes from us all

Janet Simpson



Looking for that perfect gift for someone special?
Gibbon Bridge Gift Vouchers Now Available

Events & Short Breaks

August Bank Holiday Monday

Adults £25/Children £15 12.30pm

A fabulous opportunity to come and dine in our Alfresco areas and try out an Alfresco lunch. A £10 per person deposit is required at the time of booking.



Wedding Open Day

Sunday 8th October 2017 12.00-3.00 pm

An opportunity to look around the hotel & speak to the experts about your wedding plans

Autumn Breaks October to November

Based on a bed & breakfast basis in a standard room with two sharing & subject to availability. Excludes the 4th and 11th November.

- One night £120 per room
- Two nights £230 per room
- Three nights £330 per room

Christmas Day Lunch

Christmas Day Lunch @ £79 per person
(Children 10 or under £32.50). Four courses plus coffee. Deposit of £25 per person required at the time of booking

Let us take the stress out of Christmas by joining us for Christmas Lunch. Enjoy our festive atmosphere and a superb lunch along with your family and friends. Tables go quickly so please book soon to avoid disappointment! **see menu pages**



Boxing Day Lunch

12.00-2.00 pm or 5.00 pm
Adults £35/Children £17.50

Make the most of the holidays and meet up with friends for a superb Boxing Day lunch at Gibbon Bridge, or we also have a sitting at 5.00 pm if you would prefer to dine later.

see menu pages

New Year's Eve Party

Sunday 31st December - 7.00 pm

Staple Oak Suite	£450	VIP Suite	£425
Suite	£400	Standard Room	£375

Prices are based on two sharing and inclusive of champagne & canapes, four course dinner, bed & breakfast and dancing until 1.00 am.

If you would like to make a break of it why not join us the night before and only pay £150 per couple inclusive of dinner, bed & breakfast whatever room you have booked.

New Year's Eve Gala Dinner Dance

£75 per person

See the New Year in style with us - you will be treated to champagne and canapes followed by a wonderful four course dinner and you can then dance the night away.

Save the Children Christmas Ball



Saturday 2nd December £35 per person – Black Tie inclusive of mulled wine, three course dinner & dancing!

A charity close to Janet's heart – so get your friends together and come along and enjoy the GB Christmas atmosphere whilst having some festive fun and contributing to a good cause. **Stay the night for £125 B&B based on 2 sharing**

The Night Before Christmas Eve... Carols And Chippy Tea

Saturday 23rd December 6.00 pm
£20 per person Booking and payment required in advance

Join us for mulled wine, fish, chips & mushy peas followed by your favourite carols.

Christmas Party Night

Dinner Dance Saturday 16th December £30 per person

Party time at Gibbon Bridge—enjoy a glass of fizz and a three course dinner followed by dancing until midnight. Stay the night for only £125 per room bed & breakfast based on two sharing. There will be a smaller choice menu available. Pre-order required from parties over 12. Deposit required.



Christmas Eve Dinner

Sunday 24th December
£40 per person **see menu pages**

The shops are shut, the presents are wrapped it is now time to officially start your Christmas celebrations here at Gibbon Bridge. Champagne and canapes are served in front of the fire and then sit down to a fabulous dinner suring which Hannah Rose, an acoustic singer, will entertain you. It will then be time to tiptoe home before Santa arrives!

Christmas Lunches in the Restaurant

Commence 1st December

Lunch 12.00–1.30 pm

Two Courses £18.00
Three Courses £22.00
Sunday Three Course Lunch £27.00

Our Christmas menus will be in place from the 1st December. Groups of over 8 requiring a set Christmas menu can take advantage of our special soup, turkey with all the trimmings, Christmas pudding and coffee & mince pie menu at £20.00.

The restaurant is open for dinner 6.30–8.00 pm during December.

We always recommend you book in advance to avoid a wasted journey.



Wine Tasting

Friday 13th October £260 per couple inclusive of canapes, four course dinner and two wines with each course, as well as bed & breakfast

Come for the wine & dinner ONLY and pay £65 per person.

Three Day Seasonal Break

Available until 20th December Sunday to Friday. **Standard Room £465 – Suite £510** inclusive of dinner, bed & breakfast based on two sharing.

Time to enjoy the beautiful scenery and the comfort and friendly atmosphere of Gibbon Bridge – put a date in the diary NOW!



Bonfire Night Fireworks & Hotpot Supper

Saturday 4th November
Adults £25/£15 Children

Mulled wine or hot chocolate in front of the bonfire, spectacular fireworks and then a fabulous hotpot supper. Why not make an evening of it and stay the night for ONLY £125 per room bed & breakfast based on two sharing and upto two children (B&B) can stay for free.



Short Stay between Christmas and New Year

One night's dinner, bed & breakfast £150 per couple in a STANDARD ROOM
One night's dinner, bed & breakfast £170 per couple in a SUITE

STAY THREE NIGHTS' AND RECEIVE £50 OFF YOUR FINAL BILL



Why not join us for a Traditional Christmas this year?

It starts on **Sunday 24th December** in time for afternoon cream tea and Edward's infamous Quiz around the fire. Later that evening you can enjoy the sounds of Hannah Rose, champagne and canapes and a delicious four course meal.

Wake up on Christmas Day to bucks fizz, a full English breakfast and then a sherry reception and a traditional Christmas lunch. A buffet supper is available in the bar later for anyone feeling peckish!

Boxing Day starts with another full English breakfast and lunch is served in the Cavalier Lounge for those relaxing around the hotel. Dinner is served in the Restaurant at 5.00 pm with the pianist playing, and everyone departs after breakfast on 27th December.

The price is inclusive of all meals, bed, breakfast and entertainment.

Why not extend your Christmas by joining us on Saturday 23rd December for the carols and chippy tea - just add £125 per couple dinner, bed & breakfast.

- Standard Double/Twin Rooms £1199
- Suite £1299
- VIP Suite £1499
- Single Room £899
- Extra bed in a room inclusive of meals and B&B £300

LATE AVAILABILITY WEDDING DATES

Thinking about a Winter Wedding... we have some dates available between Christmas & New Year . Call us today to find out more and organise a viewing!

Musical Christmas Afternoon Teas

**Wednesdays: 13th & 20th December 3.30-5.00 pm
- £17.50 per person**

Christmas music and a delicious afternoon tea with a selection of sandwiches, mince pies and brandy butter, scones & cream, cake and tea. A great way to enjoy Christmas with friends!
Booking and payment required in advance



Deck the halls and the table!

Christmas floral and table decoration demonstration



Monday 4th December £32.50
inclusive of coffee, two course lunch & a raffle ticket.

We are changing the format this year for our floral day... Enjoy a cup of coffee with Anne & Grace and then watch as they demonstrate their floral skills by producing a fabulous Christmas arrangement which will be raffled off at the end of the morning. They will also demonstrate some ideas for dressing the Festive table. At the end of the morning you can enjoy a delicious two course lunch.

Christmas Funday with Father Christmas!

Saturday 23rd December 12.30 pm

Not only is Father Christmas joining us but our children's entertainer will be with us to entertain them during the afternoon as well! A fabulous way for the children to let off some steam and meet Father Christmas after a family lunch. All the children will receive a gift.

**Adults £20 and Children 10 or under
£12.50 Children 7 or under £7.00**
Payment required at time of booking





New Year's Eve Gala Dinner Dance

£75 per person - £25 per person deposit required at the time of booking

Inclusive of champagne, canapés and a superb four course dinner followed by dancing until 1.00 am.

Smoked Haddock & Leek Soup
freshly baked breads from our bakery

Pan Fried Belly Pork
on spiced apple puree with a red wine sauce and topped with crispy crackling

Scallops & Parma Ham
on butternut squash puree with apple & cucumber salsa

Trio of Melon
cantaloupe, galia & water melons with a refreshing gin & tonic sorbet & poppy seed tuille

...

Crisp Roast Duckling
a side of sage & onion stuffing, apple sauce & gravy

Loin of Venison
on a fondant potato, with crispy kale, cumin carrots & a blackberry & cassis sauce

Fresh Fillet of Salmon
topped with grilled king prawns & served with a shellfish sauce

Roast Goose
spiced apple puree, potato rosti & an apple and brandy sauce

Fillet of Beef
topped with Leagram blue cheese beignets, straw potatoes and a red wine jus

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Assiette of Chocolate Desserts
white chocolate & raspberry mousse, chocolate profiteroles and a chocolate cake with orange praline sauce

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Filter Coffee
with homemade fudge

Our Festive Menus

Christmas Lunch Menu

Available From 1st December 12.00–1.30 pm

Two Courses £18.00 & Three Courses £22.00

Twice Baked Cheese Souffle
plum tomato & spinach leaves

Chicken & Leek Terrine
with a tomato chutney

Deep Fried Goats Cheese v
with a beetroot salad & balsamic puree

Homemade Soup of the Day
freshly baked bread

Whiskey & Orange Cured Salmon
poached salmon, served cold onto cucumber & radish with a horseradish yoghurt

Lancashire Black Pudding
with grain mustard, wrapped in filo pastry and served with an apple chutney

Trio of Melon v
with mulled wine sorbet

Smoked Haddock & Trout Fishcakes
with a herb & horseradish crème fraiche

...

Goosnargh Duckling
stuffing, apple sauce & gravy

Fillet of Hake
with a champagne & vanilla sauce

Traditional Roast Turkey
with chipolata, bread sauce, stuffing & cranberry sauce

Local Pheasant
breast, confit thigh, spiced plum & port wine jus

Guinea Fowl
breast with a shallot & thyme butter, & a confit leg & sherry sauce

Beef & Venison Casserole
horseradish dumpling

Mushroom, Parsnip & Chestnut Tarte Tatin v
topped with Goat's cheese & a drizzle of maple syrup

Fillet of Salmon
with prawns & crab bisque

...

Selection of Desserts

Christmas Eve Dinner

Sunday 24th December
£40 per person

Champagne and canapes followed by three course dinner plus coffee and entertainment from acoustic singer Hannah Rose.

Champagne & Canapés

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Ham terrine

with home made piccaililli & quail eggs

Seafood Hors d'oeuvre

Smoked Chicken & Game Broth

Twice Baked Cheese Souffle

on marinated plum tomatoes and topped with deep fried spinach leaves

...

Roast Goose

spiced apple puree, potato rosti & a crab - apple brandy sauce

Monkfish Tail

with a smoked aubergine puree and an olive & parsley dressing

Loin of Venison

on a fondant potato with crispy kale, cumin carrots & a blackcurrant & rosehip sauce

Fillet of Beef

marinated in black treacle with wilted greens, sautéed mushrooms & a thyme jus

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Assiette of Desserts

...

Filter Coffee and Homemade Fudge



Christmas Day Lunch Menu

Christmas Day Lunch @ £79 per person
Children 10 or under £32.50
Deposit of £25 per person required
at the time of booking

Mushroom soup

laced with sherry & topped with a drizzle of truffle oil

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Whiskey & Orange Cured Salmon

poached salmon, served cold onto cucumber & radish with a horseradish yoghurt

Goose Liver Pate with a cranberry & orange compote

...

Traditional Roast Turkey

with chipolata sausage, homemade bread sauce, sage & onion stuffing, gravy and cranberry sauce

Roast Goose

with a spiced apple puree & an apple brandy sauce

Trio of Fish

sea bass, cod & hake on a saffron mash with a lemon curd, sauce vierge

Roast Black Treacle Marinated Ribeye served with wild mushrooms & baby onions

...

Gibbon Bridge Christmas Dessert (selection of three mini desserts)

Or Cheese & Biscuits

...

Fresh Coffee & Mince Pies



Boxing Day Lunch

Continue the Christmas festivities with lunch at Gibbon Bridge.
12.00-2.00 pm or 5.00 pm Adults £35/Children £17.50
£20 per person deposit required at the time of booking

Tomato Soup

with fresh bread from the bakery

Avocado & Prawns

with a side salad and Marie-Rose sauce

Seasonal Melon

served with a mulled wine sorbet

Black Pudding in filo pastry with grain mustard and an apple puree

Deep Fried Goat's Cheese

with a beetroot salad and a balsamic dressing

Potted Shrimps

Brown shrimps with a side salad and toast

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Roast Sirloin of Beef Yorkshire pudding & horseradish sauce

Fillet of Salmon with prawns & parsley sauce

Roast Porchette

marinated in herbs & garlic and served with a light calvados sauce

Beef & Venison Casserole

braised in red wine & port and topped with light horseradish dumplings

Crisp Roast Duckling

side of sage & onion stuffing, apple sauce and gravy

Golden Potato Cakes

filled with spinach & fenugreek and served with a mango & coriander chutney

Traditional Roast Turkey

with chipolata sausage, homemade bread sauce, sage & onion stuffing and cranberry sauce

Roast Goose

with a spiced apple puree and an apple brandy sauce

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Assiette of Desserts

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Coffee & Petit Fours

