

# OUTDOOR DINING MENU

Served between 12–3pm Wednesday to Sunday

LUNCH 1 Course £15.95 2 Courses £19.95 3 Courses £23.95

## STARTERS

### Ham Hock Terrine

with homemade piccalilli & brown toast

### Soup of the Day

freshly baked breads from our bakery

### Duo of Melon

Galia & Cantaloupe melon with a gin & tonic sorbet

### Twice Baked Cheese Soufflé

on marinated tomato with a parsley pesto & topped with deep fried spinach

### Potted Shrimps

brown shrimps with a side salad and toast

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## MAIN COURSES—all served with potatoes & fresh vegetables

### Crisp Roast Goosnargh Duck Leg

served traditionally with apple sauce and sage & onion stuffing

### 8oz Sirloin Steak ( £5.00 supplement)

the chef's best cut of beef, cooked to your liking

### Vegetable Katsu Curry

deep fried aubergine and sweet potato with a katsu curry sauce and rice

Home Cut Chips £4.00 Side Salad £3.50

### Fillet of Salmon

with prawns & a chilli, lemongrass & coriander dressing

### Gibbon Bridge Fish & Chips

deep fried haddock, chips & mushy peas

### Braised Shin of Beef

on a grain mustard mash

### Fillet of Chicken

filled with leeks & asparagus & with a watercress sauce

## FRESH SALADS

### Crispy Duck Salad

topped with a julienne of vegetables and light plum dressing

### Warm Chicken Caesar Salad

crispy bacon, slices of chicken, croutons, parmesan shavings, romaine & cos lettuce bound in our own special Caesar dressing

**THESE SALADS ARE AVAILABLE AS A STARTER  
OR A MAIN COURSE**

## DESSERTS

### Crème Brulee

with a shortbread biscuit

### Fresh Apple Pie

served with cream, ice cream or custard

### Warm Sunken Chocolate Cake

and vanilla ice cream

### Syrup sponge Pudding

with custard

### Cheese & Biscuits

selection of local cheeses and fresh fruit  
(£2.50 supplement)

**BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY**

# Welcome Back

My team & I would like to welcome you all back to The Gibbon Bridge after what has, without doubt, been the most difficult period of my time in business.

As a lady of retirement age and by definition a vulnerable person living on my own the last six months has been very tough, but with the help of my team visiting regularly I have got through it.

Things will never be the same again and as we try and manage our way through it all we can ask is that, as guests of the hotel, you follow the current government guidelines to the very best of your ability in order for us all to stay safe - prior to our re-opening we have done our utmost to make the environment here as safe as possible.

We will endeavour to make your visit as 'normal' as possible and certainly as safe and enjoyable as we can so I do hope you have a super meal and we look forward to welcoming you back as soon as possible.

Here are some of our up and coming events for you to consider and more information is available from our latest newsletter which can be collected from reception.

Musical Afternoon Tea - Wednesday 7th October 3.30pm  
£18.95

£24.95 per person with a glass of Prosecco

Christmas Wreath Workshop - Monday 30th November - Coffee served at 10.30 am  
Demonstration & Lunch £32.50

Demonstration, Lunch & Workshop £60.00

If you stay for the workshop you will make & take home your own wreath - we provide all the materials.

Father Christmas Funday - Wednesday 23rd December 12.00 pm  
Adults £22.50 & Children £12.50 (Children in High Chairs £5.00)

Full payment required at the time of booking

Enjoy a family lunch and then relax whilst the kids wait for Father Christmas with the children's entertainer...

Christmas Day Lunch - 12.00 - 1.30 pm  
Adults £95 & Children £35

Four courses plus coffee

Deposit of £25 pp required at the time of booking & full payment by 1st December.

Join us for a superb Christmas Lunch whilst the pianist plays

Christmas Afternoon Teas - 9th & 16th December 3.30 - 5.00 pm  
£18.95

Enjoy a festive afternoon tea whilst the pianist plays...

Many Thanks and Stay Safe

