



# U3A XMAS LUNCH

TUESDAY 5th DECEMBER 12.30pm for 1  
pm AT THE BRIDGE HOUSE HOTEL

2, RINGWOOD ROAD, FERNDOWN, BH22 9AN

PLEASE CONTACT JEANETTE by Friday

3rd November on 01202 814008 OR E-MAIL

[pawarj@live.com](mailto:pawarj@live.com), Payment by 17th November.

Cheques made out to Verwood U3A

A coach has been organized at a cost of £4.50 per head.

I must know if a seat is required by end of October.

See Menu below – please advise your choices.



THE BRIDGE HOUSE  
HOTEL

## Christmas Celebration Menu

2 COURSES | £9.95

3 COURSES | £13.95

### Starters

CHICKEN SOUP WITH WINTER  
VEGETABLES AND VERMICELLI PASTA

Served with wholemeal bread

FAN OF MELON

Served with raspberry coulis

PÂTÉ EN CROÛTE RUSTIQUE

Served with salad and gooseberry sauce

### Main Courses

TRADITIONAL BRIDGE HOUSE CARVERY  
WITH A CHOICE OF:

HONEY GLAZED ROAST GAMMON

TRADITIONAL ROAST TURKEY

Served with stuffing and trimmings

TOPSIDE OF ANGUS BEEF

With Yorkshire puddings

GRILLED COD

Served with Hollandaise sauce, crushed potatoes  
and chantenay carrots

MUSHROOM AND PEA RISOTTO

Served with basil pesto and parmesan shavings

### Desserts

TRADITIONAL CHRISTMAS PUDDING

Served with homemade brandy sauce

ETON MESS AND MAPLE CHEESECAKE

Served with butterscotch sauce and fresh cream

RED CHERRIES AND CHOCOLATE BRÛLÉE

With a winter compote

SELECTION OF DORSET CHEESES

Served with celery, grapes and chutney