THE BRIDGE INN
LINLITHGOW
LET'S GET TOGETHER
Events & Private Dining

MOËT & CHAN
IMPERIAL

AN OCCASION TO REMEMBER

Here at The Bridge Inn, we are all about bringing people together to enjoy delicious food & great drinks and it goes without saying that we know a thing or two about throwing a fabulous party!

With room for up to 16 guests for private dining our exclusive and stylish space is perfect for private parties or get-togethers with friends, family, or colleagues.

GET IN TOUCH

01292 430 939 events@buzzworksholdings.com

www.buzzworksholdings.com

PRIVATE DINING

Indulge in our fabulous Classic & Signature menus, or work with our Head Chef to create your very own menu.

CLASSIC

2 courses £26.95 per person | 3 courses £32.95 per person

STARTERS

CLASSIC CHICKPEA HOUMOUS & OLIVE OIL
Toasted sunflower seeds, crispy onions & garlic flatbread VE

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche

GRILLED GOATS CHEESE CROSTINI
Caramelised red onion, soft leaves & hot chilli honey V

SOUP OF THE DAY
Fresh baked sourdough, sea salt butter V

CHORIZO & MANCHEGO CROQUETTES
Rocket Parmesan salad & Romesco

MAINS

SEARED STEAK SLICES
Flat iron steak, rocket, Parmesan, balsamic glaze & fries

COCONUT CHILLI CHICKEN
Fragrant rice, coconut cream, ginger & chilli bok choy, prawn crackers

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms V

DOUBLE BEEF PATTY CLASSIC
Brioche bun, baby gem, beef tomato, thick beef gravy dip, fries

SMOKED HADDOCK & MULL CHEDDAR GRATIN
Creamy mash, leek, spinach & white wine citrus sauce, panko herb crumb

DESSERTS

WHITE CHOCOLATE & BERRY PAVLOVA
Passoã curd, soft meringue, Chantilly cream V

BAILEYS & CARAMEL CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

CLASSIC STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream V

TRADITIONAL ITALIAN ICE CREAM V
Choose Two:
Vanilla, chocolate or strawberry ripple
Add Sauce:
Strawberry, chocolate or butterscotch

Please find our dietary & allergen information on our back page

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SIGNATURE

2 courses £32.95 per person | 3 courses £42.95 per person

STARTERS

CHICKEN LIVER PARFAIT
Plum & apple chutney, crisp leaf, house dressing, toasted brioche

GRILLED GOATS CHEESE CROSTINI
Caramelised red onion, soft leaves & hot chilli honey V

BLOODY MARY PRAWN COCKTAIL
Bloody Mary prawns & crayfish, pickled cucumber, sourdough wafer

WOODLAND SMOKED CHICKEN FORESTIERE
Brioche, truffle wild mushroom & thyme Forestiere cream

TOBERMORY SMOKED SALMON
Lilliput caper, toasted sourdough & dill citrus mayo

MAINS

SLOW COOKED BEEF BOURGUIGNON
Pancetta, woodland mushrooms & silver onions, pomme purée, honey glazed carrots, red wine jus

COQ AU HAGGIS
Smoked bacon wrapped chicken breast, haggis bon bons & Whisky peppercorn sauce

CHAMPAGNE & CAVIAR GRILLED SALMON
Grilled salmon confit Potato, citrus greens, baby tomato, split salmon caviar cream & dill oil

GOAN VEGETABLE CURRY
Aromatic tomato, coconut sauce, fragrant rice & mini poppadoms V

8OZ RIBEYE
28-day dry-aged beef with Portobello mushrooms, cherry vine tomatoes, watercress, & fries
Supplement +£9.95

DESSERTS

BAILEYS & CARAMEL CHEESECAKE
Shortbread crumb, butterscotch sauce & caramel ice cream V

BLACKBERRY & APPLE CRUMBLE
Classic butter crumble, vanilla ice cream V

STICKY TOFFEE PUDDING
Butterscotch sauce & vanilla ice cream V

BELGIAN CHOCOLATE DELICE
Dark chocolate sauce, honeycomb, freeze dried raspberry & vanilla ice cream V

SCOTTISH & CONTINENTAL CHEESE
Mull of Kintyre, Blue Murder, French brie, Peter's Yard biscuits, Arran plum & apple chutney

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CANAPÉS

Spoil your guests with some exquisite canapés for a pre-dinner reception or drinks party.

CHOOSE 2 HOT AND 2 COLD OPTIONS FOR £11.95 PER PERSON

CHOOSE 3 HOT AND 3 COLD OPTIONS FOR £15.95 PER PERSON

£2 per additional item

HOT

SALMON TIKKA SKEWER, PICKLED CUCUMBER & MINT YOGHURT

MAC & CHEESE BITE, MUSTARD CREAM (V)

HAGGIS BON BON, ARRAN MUSTARD MAYO

LEMON & CHILLI CHICKEN SKEWER, MINT YOGHURT

COD & LEMON BITE, TARTAR MAYO

PARMESAN ARANCINI, GARLIC & HERB EMULSION

FALAFEL BITE, CORIANDER & RED PEPPER MAYO, CHILLI PICKLED SHALLOT (V)

CRISPY HALLOUMI, CHILLI PEPPER JAM (V)

LAMB LOLLYPOPS, GARLIC & HERB DIP

CRISPY PRAWN & SWEET CHILLI DIP

COLD

GOATS CHEESE & RED PEPPER TART (V)

RICOTTA & ROASTED FRUIT TART, BASIL CRUMB(V)

CHILLED MELON & MINT SHOT (V)

BEETROOT & GOATS CHEESE CROSTINI (V)

TERIYAKI & BLACK SESAME CHICKEN SKEWER, WASABI MAYO

SMOKED SALMON & CREAM CHEESE ON TOASTED SOURDOUGH, LEMON DRESSING

WATERMELON & CURED FETA, PICKLED CUCUMBER(V)

Please note, minimum 10 guests required.

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BUFFET

Get together and enjoy our delicious buffet, perfect for sharing with friends, family or colleagues.

CHOOSE ANY 6 OPTIONS FOR £16.95 PER PERSON

OR ANY 8 OPTIONS FOR £20.95 PER PERSON

£2 per additional item

FRESHLY PREPARED SOUP SHOT (V)

SELECTION OF SANDWICHES ON THICK CUT BLOOMER BREAD

COD & LEMON BITE, TARTAR MAYO

HAND CUT PORK & PEPPER SAUSAGE ROLL

LAMB KOFTA, MINT RAITA

CHILLI & LEMON VEGETABLE SKEWERS, SWEET CHILLI JAM (V)

MINI FISH & CHIP CONE, TARTAR SAUCE

MINI BEEF SLIDER, DILL PICKLE & AGED CHEDDAR

MAC & CHEESE BITE, MUSTARD CREAM (V)

MINI CAESAR SALAD, AGED PARMESAN, GARLIC MAYO

CHOCOLATE POT WITH FRESHLY BAKED BISCOTTI

Please note, minimum 10 guests required.

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COCKTAIL MASTERCLASS

Join our mixologists as they share the secrets behind some of our award-winning cocktails.

OPTION 1: **£31.95**: Glass Prosecco, 2 Cocktails, Buffet 4 options

OPTION 2: **£39.95**: Glass Prosecco, 2 Cocktails, 1 Shot, 2 Course meal

OPTION 3: **£44.95**: Glass Prosecco, 3 Cocktails, 1 Shot, 2 Course meal

COCKTAILS

FRENCH MARTINI

COSMOPOLITAN

MARGARITA
Choose from: Strawberry / Raspberry / Mango / Passionfruit

PORNSTAR MARTINI

GREY GOOSE LE FIZZ

BRAMBLE

MOJITO
Choose from: Strawberry / Raspberry / Mango / Passionfruit

AMARETTO SOUR

RUSSIAN SPRING PUNCH

DAIQUIRI
Choose from: Strawberry / Raspberry / Mango / Passionfruit

BABY COCKTAILS

JAM DONUT
BABY GUINNESS
MINT AERO
B52

BUFFET

CHOOSE 4 OPTIONS

Additional items can be added on for £2 per item

FRESHLY PREPARED SOUP SHOT (V)

SELECTION OF SANDWICHES ON THICK CUT BLOOMER BREAD

COD & LEMON BITE, TARTAR MAYO

HAND CUT PORK & PEPPER SAUSAGE ROLL

LAMB KOFTA, MINT RAITA

CHILLI & LEMON VEGETABLE SKEWERS, SWEET CHILLI JAM (V)

MINI FISH & CHIP CONE, TARTAR SAUCE

MINI BEEF SLIDER, DILL PICKLE & AGED CHEDDAR

MAC & CHEESE BITE, MUSTARD CREAM (V)

MINI CAESAR SALAD, AGED PARMESAN, GARLIC MAYO

CHOCOLATE POT WITH FRESHLY BAKED BISCOTTI

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BEEFEATER
LONDON
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LONDON

DRINKS PACKAGES

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BEERS

Bucket of 12 Beers (Choose from Peroni, Corona or Budweiser) £49

CELEBRATION PACKAGE

2 Bottles of Moët Impérial & 1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

WINE

WHITE

Valdemoro Sauvignon Blanc, Chile £22.95

Lawson's Dry Hills, Marlborough Sauvignon, New Zealand £42.95

RED

Valdemoro Merlot, Chile £22.95

Beronia Rioja Reserva, Spain £36.95

ROSÉ

Villa Rosella Zinfandel, Italy £26.75

Whispering Angel, France £56.95

PROSECCO

Botter Prosecco, Italy £30.95

CHAMPAGNE

Moët Brut Impérial, France £67.95

Veuve Cliquot Yellow Label, France £72.95

Laurent Perrier Rose, France £89.95

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka & 8 mixers £160

Bottle of Beefeater Pink Gin with unlimited refill draft mixer £125

Bottle of Whitley Neil (Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet) & 8 Fever Tree mixers £130

Bottle of Glenmorangie with ice & water £130

Bottle of Laphroaig with ice & water £140

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RONI
RONI

MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are non-refundable & non-transferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

Afternoon Tea must be booked a minimum of 7 days in advance.

All menus included in this brochure are subject to change at any time. Some dishes on our menus can be adjusted to be made gluten-free, please speak to our team before ordering for special dietary requirements or allergy information. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT. A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

LET'S TALK

For more information about the range of spaces available, or to start planning your next event, get in touch with a member of our dedicated team on events@buzzworksholdings.com or call us on 01292 430 939.

I
LIKE TO
PARTY
EVERYBODY
DOES

God Only Knows
The Beach Boys
26:

THE BRIDGE INN

LINLITHGOW

Linlithgow Bridge, Linlithgow EH49 7PX

thebridgeinn-linlithgow.co.uk

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