

A stylish new look for ever-popular Skippers

Advertisement

GOOD FOOD, excellent service, and a warm welcoming atmosphere have always been trademarks of Skippers restaurant in Bridge, but a stunning new look now marks it out as one of the most stylish restaurants around.

The modern contemporary feel is a move away from its original regency look but has been met with approval by customers old and new. When diners arrive they will discover vibrant shades of gold, scarlet, purple and green with fabric and wallcoverings by Designers Guild.

The refurbishment includes a new entrance, a conservatory which accommodates parties of up to 30 people, and luxurious new cloakrooms upstairs.

New style menus have been created to complement the new look and feature a more modern style of British cooking in tune with today's tastes, with influences from the Middle East, North African and Asian cuisine now apparent, however most of the elements which have always made Skippers different from other restaurants have not changed. There is still a set price for the four course meal, the table is yours for the evening, and many of the dishes are brought around the restaurant for diners to see before making their choice, and Skippers signature dishes the spectacular chocolate cabbage, and the bread and butter pudding are as popular as ever, although the sticky toffee pudding with delicious butterscotch sauce is now a hot favourite.



The stunning new look inside the restaurant makes Skippers one of the most stylish around

The current menu features roast rack of lamb with provencale vegetables and rosemary sauce or spicy Moroccan chicken with lentils, yoghurt, cumin and mint, roast fillet of cod with champ potato and grain mustard sauce or the vegetarian dish Tostada Grande, layers of crisp tortillas, roasted vegetables, avocado and sour cream.

The Sunday lunch menu still features traditional roast beef with the best Yorkshire puddings, roast potatoes and gravy you will find any where, as well as fish and vegetarian dishes, and at £18.50 for four courses is excellent value.

Skippers special theme evenings have proved very popular in the past and there are more scheduled for the near future. The Cameo Opera Company return for two nights on November 9/10 when as well as enjoying superb food, diners will be serenaded between the courses with music and song from *Carmen*, *Rigoletto*, *Phantom of the Opera* and many others and you don't have to be a big opera fan to enjoy the lively atmosphere. The cost is £23.50 - £25 inclusive of four course diner.

To celebrate the arrival of Beaujolais Nouveau on November 19 and 20 there will be two special French theme evenings with live entertainment, and for anyone who thinks Beaujolais Nouveau is overpriced take a French stick along (fresh please) and it will be exchanged for a bottle of Beaujolais (one bottle per booking only). The emphasis will be on a fun evening with the usual good food, the cost will be £23.50 per person inclusive of four course dinner.

To reserve a table or find out more about the special evenings phone Skippers Restaurant, 73 High Street, Bridge, Canterbury 01227 830788.



Skippers Restaurant in Bridge High Street



What's cooking at Skippers?

Well, new decor, for starters. We've totally refurbished our dining rooms in stunning contemporary style to make eating out at Skippers even more of an

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