

Private Functions

There are many reasons to celebrate in life. Birthdays, Christenings, Bar Mitzvahs, Wedding Anniversaries, Graduations and indeed “Celebrations of Life” or funeral receptions. We welcome you to come to Bromley Court for these special occasions to experience them in our luxurious private dining rooms, bars and banqueting areas where our events team will take care of the details to make your celebration run smoothly and successfully with style and precision.

Our range of 6 function rooms are suitable for up to 180 seated or 250 standing with air-conditioning and natural daylight and three sprung dance floors. There is ample, free car parking and guests can make use of our extensive landscaped gardens and South Facing terraces. Everything can be tailored to your individual needs with almost a century of experience behind us there is no better place to celebrate.

Please see enclosed our full function menu selector, please note we do cater for special requirements.

Garden Suite	£1,950.00
Wellington Suite	£995.00
Darwin Room	£750.00
William Pitt Room	£595.00
Amelia’s Room	£595.00
Leona’s Room	£595.00

Please do not hesitate to contact us to arrange a show around and discuss your requirements. We look forward to hearing from you soon

0208 461 8610/8608/8614

Independently owned and run since 1931

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www.bromleycourthotel.co.uk

Company Reg: 258 176 | VAT Reg: GB 205 3105 22

CANAPE MENU

Savoury

- Beef mini burgers on brioche bun
- Mini fish & chips
- Lamb koftas with Raitha sauce
- Crispy potato rosti with pepper puree (V) (GF)
- Vegetarian frittata (GF) (V)
- Ham hock croquettes with piccalilli gel
- Arancini with lemon aioli (V)
- Salmon blini with lemon creme fraiche (GF)
- Courgette roll, goats cheese and rocket pesto (V)(GF)

Sweet

- Dark chocolate brownies with chantilly cream (GF)
- Wild berries cheesecake
- Mango and coconut mousse (VG) (GF)
- Mini lemon tart

£3.50 Per Canape

Please select a maximum of six canapes for your guests to enjoy.

[V]Vegetarian [VG] Vegan [GF] Gluten Free [D] Dairy Free [N] May contain Nuts

BRITISH BUFFET

Mini steak and Guinness pies

Fish and chip cones with tartare

Sausage Roll

Scotch egg

Mini quiches (V)

Vegetarian Pasties (VG)

English Garden Salad with dressing (VG)

£28.00 Per Person

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ITALIAN BUFFET

Margherita pizza (V)

Salami pizza with rocket

Mozzarella sticks (V)

Penne pasta arrabbiata (VG)

Garlic dough balls (V)

Sliced mozzarella, basil and tomato platter (V)

Fritto misto, garlic aioli

£28.00 Per Person

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AMERICAN BUFFET

Beef burgers and Vegan burgers, with onion rings

Hot dogs and Vegetarian hot dogs

Mac & Cheese (V)

Fried chicken strips

BBQ sauce, sweet chilli sauce, garlic aioli

Corn on the cob and butter (V)

Mini BBQ spare ribs

Vegetarian cobb salad (VG)

£28.00 Per Person

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STREET FOOD BUFFET

BBQ pulled pork hot dog

Vegetable enchiladas (VG)

Seafood pad thai

Korean style chicken wings

Jalapeno poppers and Mexican street corn (V)

Loaded fries (V)

Walking tortillas (V)

£32.00 Per Person

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CHARCUTERIE BUFFET

Cheese platter (GF)
selection of 4 cheeses

Sliced meat platter (GF)
Selection of 3 meats

Stuffed vine leaves and sun blushed tomatoes (VG)

Selection of bread with olive oil, balsamic, olives (V)
ciabatta, focaccia, tomato loaf

Crudities with dips (V)

£32.00 Per Person

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CHILDREN'S BUFFET

Assorted Sandwiches
Cheddar Cheese, Jam, and Ham

Mini Pizzas

Sausage Rolls

Chicken Nuggets

Choice of Skinny or Chunky Chips

Cocktail Sausages

Vegetable or Fruit Sticks

£19.95 per child

GRILL MENU

Mains Choose 3

6oz Beef Burger
Hot Dogs
Pork Ribs
Chicken Drumsticks
Grilled Seabass Fillet

Vegetarian Mains Choose 1

Vegan Burger
Vegan Hot Dog
Halloumi Burger

Salads Choose 1

Traditional Coleslaw with Caraway
New Potato Salad with Sour Cream and Chives
Traditional Mixed Garden Salad
Summer Slaw with Dill and Orange
Greek salad
Tomato Salad with Mozzarella, Basil and Olive Oil

Sides Choose 2

Corn on the Cob with Melted Butter
Minted New Potatoes
Spicy Sweet Potato Wedges
Jacket Potato with Butter
Provence Vegetable Kebabs

Desserts Choose 2

Fresh Fruit Salad
Chocolate Brownie (GF)
Tiramisu
Eton Mess
Mango and coconut mouse (GF)(VG)

At £39.50 Per Person

FUNCTION THREE COURSE MENU

Please choose:

2 Starter Courses (1 x meat/fish and 1 x vegetarian/vegan),

2 x Mains Courses (1 x meat/fish and 1 x vegetarian/vegan)

2 x Dessert Courses (1 x dessert and 1 x vegetarian/vegan)

for your guests to have a choice from.

Allergy and dietary requirements are supplied when required.

Soups:

Cream of Plum Tomato with Basil and Seeds (GF) (VG)

Cream of Butternut Squash Soup with Rosemary and Olive Oil (GF)

Starters:

Ham Hock and Parsley Terrine, Piccalilli with
Toasted Sourdough Bread

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic
Syrup and Virgin Olive Oil (V) (GF)
(VG) ***when the mozzarella is removed***

Parma Ham and Galia Melon with Rocket and Thyme Oil (GF)

Chicken Liver Pate with Onion Chutney and Toasted Brioche

Prawn cocktail with Slow Roasted Tomato, Marie Rose
and Smoked Paprika (GF)

Meat Mains:

Feather Blade of Braised Beef with Baby Carrots, Green Beans,
Creamy Mashed Potato and Red Wine Jus

Roast Chicken Supreme, Dauphinoise Potato, Carrots, Green
Beans, Pan Juices with Garlic and Chives (GF)

Roast Rack of English Pork with Apple Sauce, Duck Fat Roast
Potatoes, Parsnip, Honey Glazed Carrots, and Mustard Cream (GF)

Fish Mains:

Poached Fillet of Scottish Salmon with Mashed Potato,
Tomato & Rosemary Velouté (GF)

Seared Sea Bass Fillet, Dauphinoise Potato, Green Beans, Tomato
and Basil Vierge Dressing (GF)

Vegetarian Mains:

Bruschetta and Chargrilled Provence Vegetables with Bitter Greens,
Parmesan and Red Pesto

Charred Cauliflower Steak with Spiced Quinoa, Salsa of Golden
Raisins, Ginger and Coriander (VG)

Woodland Mushroom and Leek Strudel with Tomato and Shallot
Coulis (VG)

Ask your coordinator for allergy & dietary requirements.

Desserts:

Warm Apple Pie with Vanilla Custard

Lemon Tart with Raspberries and Crème Fraiche

Mixed Berry Cheesecake with Berry Compote

Chocolate brownie with vanilla ice cream (GF)

Chocolate and Mango Mousse Cake (VG) (GF)

Tea and Coffee served with Petit Fours

£43.95 Per Person

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CHILDREN'S THREE COURSE MENU

Starters

Sliced melon with strawberries (VG) (GF)

Garlic Bread (V)

Mozzarella Sticks (V)

Mains

Chicken goujons with chips and baked beans

Fish fingers with chips and peas

Sausage and mash, with gravy and peas (GF)

Macaroni cheese (V)

Roast chicken supreme, carrots, green beans, mashed potato (GF)

Desserts

Assorted ice cream (V) OR sorbet (VG)

Eton mess

Brownie and ice cream

£19.95 Per Child

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AFTERNOON TEA

Savouries

Coronation chicken
Cheddar cheese and tomato chutney
Cucumber, dill, cream
Egg mayonnaise, shallot onion, mustard cress

Scones

Plain and raisin scone with jam and clotted cream

Desserts

Caramel Éclair au craquelin
Raspberry cheesecake
Macaroon with chocolate ganache
Coconut and mango mousse cake

Full Afternoon Tea £24.95pp

Sparkling Full Afternoon Tea £31.95pp

Children's Afternoon Tea £12.50pp (under 10 years)

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VEGAN AFTERNOON TEA

Savouries

Beetroot falafel, red pepper humus, baby leaf
Smoked tofu, spiced tomato chutney, salad
Dressed avocado, cucumber
Vegan cheese and onion relish

Scones

Freshley baked vegan scones with vegan cream and
season preserves

Desserts

Chocolate brownie (GF)
Blood orange sorbet (GF)
Mango and coconut mousse (GF)
Mixed berries tart (GF)

Full Afternoon Tea £24.95pp

Sparkling Full Afternoon Tea £31.95pp

Children's Afternoon Tea £12.50pp (under 10 years)

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CARIBBEAN FORK BUFFET MENU

Jerk Chicken Drumsticks

Curry Goat

Caribbean vegan curry (VG)

Grilled jerk white fish

Rice and Peas

Fried Okra

Baked Sweet Potato Wedges

£38 Per Person

INDIAN FORK BUFFET MENU

Traditional Chicken Tikka Curry

Grilled Salmon with Chillies, Aubergine and Tomato
Broth

Vegetable Curry (VG)

Lamb Biryani

Pilau Rice, Naan, Popadom and Sauces

Vegetable Samosa

Onion Bhaji

£38 Per Person

CARIBBEAN THREE COURSE MENU

For Garden Suite functions only

2024 – minimum 100 guests

2025 – minimum 70 guests

Starters:

Jamaican Vegetable Soup

Jerk Chicken Skewers with Courgette and Aubergine

Tropical Fruit Platter with Lime Yoghurt (VG)

Main Courses:

Slow Roast Jerk Chicken

Sticky BBQ Pork Belly

Jerk Spiced Sweet Potato and Vegetable Stew

White Fish Fillet with Spicy Mango Salsa

All Served with Coconut Rice, Black-Eyed Peas, Okra

Desserts:

Jamaican Rum Cake with Vanilla Ice Cream

Lime Cheesecake with Mixed Berry Compote

Mango and Coconut Mousse (VG (GF))

£45.95 Per Person