



THE BROMLEY COURT
HOTEL

Festive Dinner

STARTERS

Carrot and Parsnip Soup, chive oil, cream, (PB) (GF)

Ham Hock Terrine, piccalilli, gherkins and sourdough

Chicken Liver Parfait, brioche and chutney

Stuffed Bell Pepper (PB)

bell pepper stuffed with rice, raisins, tomato sauce and vegan cheese

Classic Prawn Cocktail, marie rose sauce and buttered brown bread

Salmon, Dill and Cream Parfait, lemon, rocket and sourdough

MAINS

Turkey Breast Wrapped in Smoked Bacon with Stuffing

honey glazed carrots, parsnips, brussels sprouts and roast potatoes with gravy

Stuffed Aubergine with Tarragon Sauce

hazelnuts, pumpkin seed, onion, carrots, parsnips, brussels sprouts and roast potatoes (PB)

Pork Schnitzel, with fries and garlic butter

Beetroot and Red Onion Tarte Tartin

honey glazed carrots, parsnips and brussels sprouts (V)

Chicken Kiev, tomato and mozzarella salad, lyonnaise potatoes

Mac and Cheese, pancetta, mozzarella, parmesan (GF)

Pasta Primavera, penne pasta, tomato sauce, roasted vegetables, plant based parmensa (PB)

DESSERTS

Christmas Pudding, vanilla custard, berry compote

Lemon Meringue Tart, crème fraiche

Mascarpone and Vanilla Cheesecake, cream or ice cream (V)

Chocolate Mousse, berry compote (PB) (GF)

Coffee and Mince Pies

2 Courses £29.95 / 3 Courses £34.95

The Bromley Court Hotel cannot guarantee that items do not contain nuts or nut derivatives. Please make your server aware of any food allergies or intolerances before order is taken.

(V) - Vegetarian, (GF) Gluten free (PB) - Plant Based.

Fish products may contain bones.

All prices are inclusive of VAT at the current rate.

A discretionary 12.5% service charge will be added to your final bill.