



THE BROMLEY COURT  
HOTEL

*Festive Lunch*

**STARTERS**

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

**Ham Hock Terrine**, piccalilli, gherkins and sourdough

**Chicken Liver Parfait**, brioche and chutney

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

**MAINS**

**Roasted English Turkey, Stuffing, Pigs in Blankets, Jus**

honey glazed carrots, parsnips, brussels sprouts and roasted potatoes

**Stuffed Aubergine with Tarragon Sauce (PB)**

baked with aubergine pulp, hazelnuts, pumpkin seed and parsley stuffing, sweet onion, carrots, parsnips, brussels sprouts and roasted potatoes

**Slow Cooked Pork Belly with Apple Sauce**

honey glazed carrots, parsnips, brussels sprouts and roasted potatoes

**Seabass Fillet with White Wine Sauce (GF)**

honey glazed carrots, parsnips, brussels sprouts and creamy mash potatoes

**DESSERTS**

**Christmas Pudding**, vanilla custard

**Mascarpone and Vanilla Cheesecake**, berry compote

**Chocolate Mousse**, berry compote (PB) (GF)

**2 Courses £21.50 / 3 Courses £24.50**

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.