



THE BROMLEY COURT
HOTEL

Festive Sunday 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 (VG)

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

Roasted 28 Day Sirloin of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables and red wine jus

Roast Pork Shoulder

Yorkshire pudding, roast potatoes, seasonal vegetables and red wine jus

DESSERTS

Christmas Pudding, vanilla custard

Mascarpone and Vanilla Cheesecake, berry compote

Chocolate Mousse, berry compote (PB) (GF)

2 Courses £26.95 / 3 Courses £32.95

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.