THE BROMLEY COURT
HOTEL

FESTIVE LUNCH MENU

STARTER

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti PB, GF

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel GF

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

Kentish cheese and chive tart, red onion chutney, baby watercress

MAIN COURSE

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Pressed beef cheek terrine, heritage carrot purée, truffle potato gratin, caramelised shallot, merlot jus

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy PB, GF

DESSERT

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries PB, GF

Brown sugar pear and ginger crumble, Devon custard, toffee sauce

TEA & COFFEE

TWO COURSES £35 | THREE COURSES £39
CHILDREN £20

a discretionary 12.5% service charge will be added

THE BROMLEY COURT
HOTEL

FESTIVE DINNER MENU

STARTER

Maple roast carrot and parsnip soup, orange oil, root vegetable confetti PB, GF

Smoked trout, crème fraîche and chervil timbale, baby leaf salad, lemon cured fennel GF

Ham hock terrine, piccalilli aioli, sourdough toast, dressed frisee

Kentish cheese and chive tart, red onion chutney, baby watercress

MAIN COURSE

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Pressed beef cheek terrine, heritage carrot purée, truffle potato gratin, caramelised shallot, merlot jus

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, maple glazed root vegetables, roast onion gravy PB, GF

DESSERT

Iced Christmas pudding mousse, Grand Marnier orange sauce

Citrus panna cotta tart, sweet pomelo mascarpone cream, blood orange curd

Dark chocolate tart, mulled wine crème Chantilly, pickled cranberries PB, GF

Brown sugar pear and ginger crumble, Devon custard, toffee sauce

TEA & COFFEE

TWO COURSES £35 | THREE COURSES £39
CHILDREN £20

a discretionary 12.5% service charge will be added

THE BROMLEY COURT
HOTEL

FESTIVE CHILDREN'S MENU

STARTERS

Zesty tomato soup, cheddar toastie soldiers

Crunchy garden vegetables, ranch and hummus dips

Mini chicken fillets, BBQ sauce, coleslaw

Mac and cheese bites, marinara dipping sauce

MAINS

Cheesy four layer lasagne, garlic bread, cucumber and tomato

Chicken pot pie, crispy puff pastry, creamy mash, seasonal vegetables

Outdoor bred pork sausages, skinny fries and baked beans

Margherita pizza, homemade tomato sauce, fresh mozzarella (pb available)

Plaice tempura, skinny fries and peas

Turkey roulade, with all the trimmings

DESSERTS

Warm chocolate brownie, vanilla Chantilly cream

Berries and whipped cream, chocolate curls

Ice cream scoop, raspberry or chocolate sauce drizzle

THREE COURSES £20 | TWO COURSES £16

a discretionary 12.5% service charge will be added