



THE BROMLEY COURT
HOTEL

The Bromley Court Hotel
Bromley Hill
Bromley
BR1 4JD

02084618600

events@bromleycourthotel.co.uk
www.bromleycourthotel.co.uk



Christmas
2025



THE BROMLEY COURT
HOTEL



Special Events & TRIBUTE NIGHTS

Tickets are available for purchase online for all special events and tribute nights via our website. It is full payment to secure a booking.

Restaurant BOOKINGS

Book tables of less than 10 for lunch, afternoon tea and dinner online via our website. You will be asked for a £10 deposit per person to secure a booking.



Stay WITH US

Book direct on The Bromley Court Hotel website to receive a 10% saving on the best available rate and receive a 10% discount on food and beverage to use during your stay.



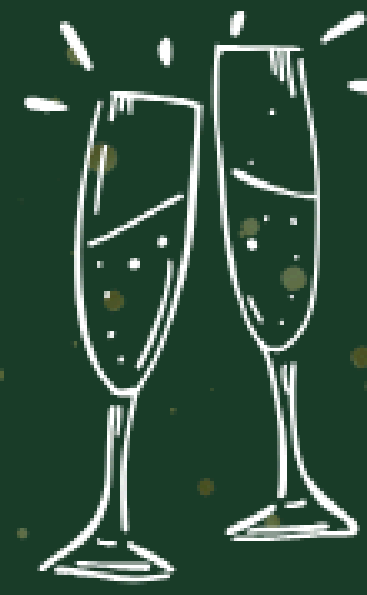
Welcome

WISHING ALL OUR GUESTS A WONDERFUL FESTIVE SEASON

As the magic of Christmas draws near, we warmly welcome you to celebrate the most wonderful time of the year with us.

Whether you're planning a joyful lunch with loved ones or an unforgettable office Christmas party, or simply want to soak up the festive atmosphere, The Bromley Court Hotel is the perfect place to celebrate. With festive cheer in the air and our dedicated team ready to welcome you, this Christmas promises to be truly special.

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Festive PARTY NIGHTS

THURSDAY 27TH , FRIDAY 28TH & SATURDAY 29TH NOVEMBER 2025
THURSDAY 4TH, 11TH. & 18TH DECEMBER 2025
FRIDAY 5TH, 12TH & 19TH DECEMBER 2025
SATURDAY 6TH, 13TH, 20TH DECEMBER 2025

Celebrate the season in style at one of our dazzling Shared Party Nights – the perfect way to enjoy the festive spirit with friends, family, or colleagues. Step into our beautifully decorated event space, indulge in a delicious three-course meal served with half a bottle of house wine, and dance the night away with our live DJ bringing the party vibes.

Whether you're a small group or a few tables, you'll enjoy all the atmosphere of a big Christmas celebration without the planning hassle. Festive fun, great company, and a night to remember awaits you at The Bromley Court Hotel.

BAR OPEN 6.30PM

FOOD SERVED 7.30PM

CARRIAGES 12.00AM

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy up to 20% off their overnight stay when booking in advance. Offer is subject to hotel availability.

HALF BOTTLE OF HOUSE WINE

STARTERS

Chicken liver parfait, spiced cranberry chutney, parsnip crisps & warm brioche

Potted smoked mackerel, pickled radish, shallots & capers, lime aioli & baby leaves (GF)

Roast parsnip, pear & vidalia onion soup, toasted walnuts & celery leaves (GF)(PB)

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

DESSERTS

Christmas pudding & brandy sauce

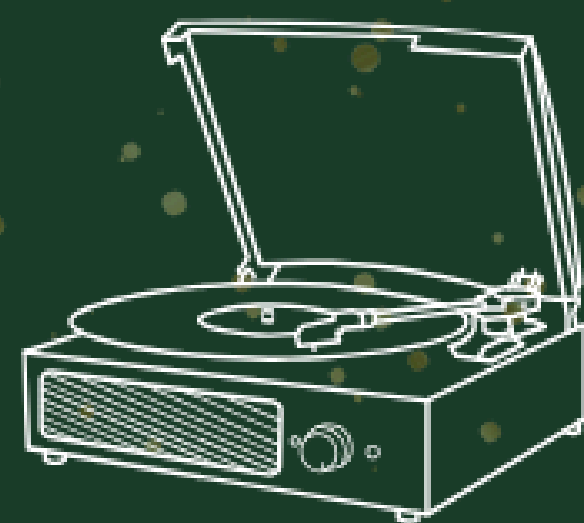
Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

TEA, COFFEE & MINTS

PRICE PER PERSON £60

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date



Back to the 80's

TRIBUTE NIGHT

WEDNESDAY 3RD DECEMBER 2025

Get ready to rewind time and party like it's 1985! Join us at The Bromley Court Hotel for an electrifying Back to the 80s evening, where big hair, neon lights, and classic anthems take centre stage.

Dig out your shoulder pads and leg warmers and hit the dance floor as our DJ spins all your favourite hits from the decade of disco, pop, and rock. Enjoy a delicious meal, fantastic retro vibes, and a night full of nostalgia and non-stop fun.

Whether you're an 80s kid or just love the music, it's time to channel your inner Madonna or moonwalk like MJ – this is one party you don't want to miss!

BAR OPEN 6.30PM FOOD SERVED 7.30PM ACT 8PM-10PM DJ UNTIL 12.00AM

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy up to 20% off their overnight stay when booking in advance. Offer is subject to hotel availability.

HALF BOTTLE OF HOUSE WINE

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

DESSERTS

Christmas pudding & brandy sauce

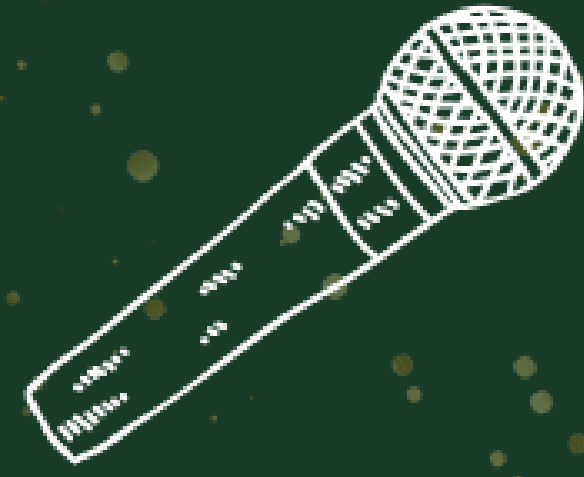
Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

TEA, COFFEE & MINTS

PRICE PER PERSON £50

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date



Just George

A TRIBUTE TO GEORGE MICHAEL & WHAM

WEDNESDAY 10TH DECEMBER 2025

Get ready for a night of iconic hits, unforgettable melodies, and pure 80s magic at our George Michael & Wham! Tribute Evening. Join us for a high-energy performance celebrating the music of one of the greatest pop legends of all time.

From the soulful ballads to the dancefloor anthems, our incredible tribute act will have you singing along to all the classics – Faith, Wake Me Up Before You Go-Go, Careless Whisper, and many more.

Enjoy a delicious meal, then dance the night away as we bring the spirit of George Michael and Wham! back to life in a night full of joy, nostalgia, and celebration.

BAR OPEN 6.30PM FOOD SERVED 7.30PM ACT 8PM-10PM DJ UNTIL 12.00AM

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy up to 20% off their overnight stay when booking in advance. Offer is subject to hotel availability.

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For bedroom bookings call **02084618627**, email **reservations@bromleycourthotel.co.uk** or **www.bromleycourthotel.co.uk**

HALF BOTTLE OF HOUSE WINE

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

DESSERTS

Christmas pudding & brandy sauce

Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

TEA, COFFEE & MINTS

PRICE PER PERSON £50

Full payment required to book and confirmation of menu choices due 8 weeks prior to event date

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Book online at www.bromleycourthotel.co.uk or contact our events team on 020846186108/10 or events@bromleycourthotel.co.uk



Private Festive

PARTY NIGHTS

DATES AVAILABLE THROUGHOUT NOVEMBER AND DECEMBER

For a more exclusive celebration, The Bromley Court Hotel offers the perfect setting for your private Christmas party. Whether you're hosting an intimate dinner or a lively festive gathering, our versatile event spaces can be tailored to suit your vision.

Party Package 1

Arrival Drink
Festive Finger Buffet
Festive Decor
Resident DJ

Darwin Suite
40-60 guests seated
70 guests standing

Wellington Suite
70-90 guests seated
150 guests standing

Garden Suite
100-180 guests seated
250 guests standing

FROM £50 PER PERSON

Party Package 2

Three Course Meal
Half a Bottle of House Wine
Festive Decor
Resident DJ

FROM £60 PER PERSON

*Room hire charge may be applied to peak booking dates

**Packages are not available in the Garden Suite on Friday or Saturday evenings

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy up to 20% off their overnight stay when booking in advance. Offer is subject to hotel availability.

ARRIVAL DRINK OPTIONS

ONE GLASS PER PERSON

Glass of Prosecco

Bottled Beer

Choice of Festive Cocktails - Amaretto Fizz, Sleighin' Stormy or Cranberry Sangria

Choice of Festive Mocktails - Apple & Elderflower Fizz, Orange & Passionfruit Spritz or Winterberry Fizz

FESTIVE BUFFET MENU

PLEASE SELECT 7 ITEMS

Selection of sandwiches

Turkey & sage stuffing with cranberry chutney,

Smoked salmon, soft cheese, chives & caviar tartlet

Wensleydale, roast apple chutney & red chicory

Burford Brown egg, salad cress & brioche

Classic cucumber, minted pea & plant based soft cheese (PB)

Maple glazed pigs in blankets

Mango & brie parcels (PB)

Turkey sliders

Plant based sliders (PB)

Mini prawn cocktails (GF)

Herb roasted new potatoes (PB)(GF)

Festive Waldorf salad (GF)(PB)

Mixed green leaf salad with Champagne vinaigrette (PB)

Mini chocolate fudge cake

Mince pies (GF available)

Fruit salad pots (PB)(GF)

For Bookings call 02084618608/10 or email
bromleycourtevents@bromleycourthotel.co.uk

Three course festive menu can be found on page 6 of this brochure.



Festive LUNCHES

AVAILABLE DATES FROM MONDAY 24TH NOVEMBER TO TUESDAY 23RD DECEMBER 2025

Savour the season with a delightful festive lunch in the elegant surroundings of our Garden Restaurant. Perfect for a relaxed afternoon with family, friends, or colleagues, our carefully curated menu features classic Christmas favourites and seasonal delights, all prepared with the finest ingredients.

Whether it's a pre-Christmas treat or a well-earned break during the busy season, our Festive Lunch promises delicious food, warm hospitality, and plenty of Christmas cheer.

SEATING 12PM UNTIL 5PM

WOULD LIKE TO BOOK?

£10 deposit per person required to secure a booking. Groups of 10+ will be required to complete a booking form and pre-order one month prior to booking date.

For bookings call **02084618600** or visit **www.bromleycourthotel.co.uk**

STARTERS

Chicken liver parfait, spiced cranberry chutney, parsnip crisps & warm brioche

Potted smoked mackerel, pickled radish, shallots & capers, lime aioli & baby leaves (GF)

Roast parsnip, pear & vidalia onion soup, toasted walnuts & celery leaves (GF)(PB)

Whipped Stilton, roast pear, balsamic cipollini onions, endive, caramelised sunflower seeds with sourdough crisps & fresh herb liquor

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

DESSERTS

Christmas pudding & brandy sauce

Chocolate & truffle torte, Chantilly cream, bramble & cranberry coulis

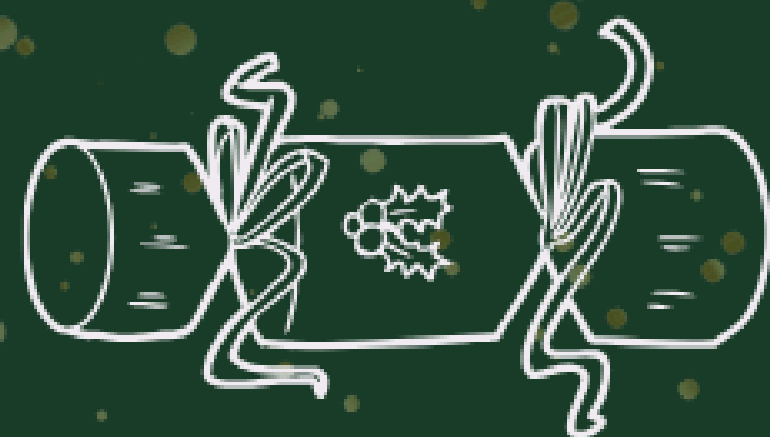
Vegan lemon cheesecake, kumquat marmalade & lemon balm essence (PB)

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

TEA, COFFEE & MINTS

TWO COURSES - £31 PER ADULT
THREE COURSES - £35 PER ADULT
£20 PER CHILD (3-12 YRS)

Other dietary requirements available upon request – see booking conditions.



Festive

AFTERNOON TEA

AVAILABLE DATES FROM MONDAY 24TH NOVEMBER TO TUESDAY 23RD DECEMBER 2025

Step into the festive spirit and indulge in a delightful Afternoon Tea at The Bromley Court Hotel.

Gather your friends and loved ones for a cosy seasonal treat, featuring a generous selection of freshly made sandwiches, homemade cakes, and warm scones served with clotted cream and jam. Enjoy it all with your choice of fine teas or aromatic coffee.

Feeling extra festive? Add a touch of sparkle with a chilled glass of fizz – the perfect way to celebrate the season in style.

SEATING 12PM UNTIL 5PM

WOULD LIKE TO BOOK?

£10 deposit per person required to secure a booking, Groups of 10+ will be required to complete a booking form.

For bookings call **02084618600** or visit **www.bromleycourthotel.co.uk**

SANDWICHES

Turkey & sage stuffing with cranberry chutney,
Smoked salmon, soft cheese, chives & caviar tartlet
Wensleydale, roast apple chutney & red chicory
Burford Brown egg, salad cress & brioche
Classic cucumber, minted pea & plant based soft cheese (PB)

SCONES

Plain scone & cranberry scone with jam & clotted cream

CAKES & SWEET TREATS

Mini lemon tarts
Macarons (GF)
Mini mince pie
Chocolate tart
Pastry chef surprise

SELECTION OF MONT 58 COFFEE AND TAYLORS OF HARROGATE TEA

Gluten free and plant based afternoon tea available on request.

AFTERNOON TEA - **£30 PER ADULT**

£15 PER CHILD (3-12YR)

ADD A GLASS OF PROSECCO - **£7**



Sunday Lunch

WITH SANTA

SUNDAY 14TH DECEMBER 2025

Join us for a magical afternoon of festive fun at Bromley Court Hotel's Sunday Lunch with Santa! Treat the whole family to a delicious seasonal meal in our beautifully decorated venue, complete with enchanting Christmas cheer. Children can enjoy festive activities and crafts, before meeting Santa himself and receiving a special gift to take home. It's the perfect way to make unforgettable holiday memories.

FESTIVE ACTIVITIES & MEETING SANTA AT 11AM, 12.30 & 2PM

SUNDAY LUNCH SEATING 12PM UNTIL 5PM

WOULD LIKE TO BOOK?

£10 deposit per person required to secure a booking. Groups of 10+ will be required to complete a booking form.

For bookings call **02084618608/10** or email **events@bromleycourthotel.co.uk**

STARTERS

Chicken liver parfait, spiced cranberry chutney, parsnip crisps & warm brioche

Potted smoked mackerel, pickled radish, shallots & capers, lime aioli & baby leaves (GF)

Roast parsnip, pear & vidalia onion soup, toasted walnuts & celery leaves (PB)(GF)

Whipped Stilton, roast pear, balsamic cipollini onions, endive, caramelised sunflower seeds with sourdough crisps & fresh herb liquor

MAINS

Roast turkey with all the trimmings, sage & onion stuffing & turkey jus

Gremolata crusted salmon fillet, warm potato salad of dill, pickled red onion & capers, sauteed sprouts & grain mustard cream sauce (GF)

Plant based feta, butternut squash & kale strudel, seasonal trimmings & rosemary jus (PB)

Roasted 28-day sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Roast pork shoulder, Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Rosemary & thyme roasted root vegetables & oat bechemal mini pie (PB)

DESSERTS

Christmas pudding & brandy sauce

Chocolate & truffle torte, Chantilly cream, bramble and cranberry coulis

Vegan lemon cheesecake, kumquat marmalade, lemon balm essence (PB)

Grilled pineapple, ginger, brown sugar & sea salt with creamy coconut sorbet & toasted coconut flakes (PB)(GF)

British cheese, biscuits, fruit chutney & classic garnishes (£7 supplement)

TEA, COFFEE & MINCE PIES

£40 PER ADULT £25 PER CHILD

Price includes a three course meal, festive activities, visit with Santa and a gift for each child £10 deposit per person required to secure booking.

Children can have a half portion of the roast or order from the children's menu



New Year's Eve

CELEBRATION

WEDNESDAY 31ST DECEMBER 2025

Celebrate New Year's Eve in unforgettable style at The Bromley Court Hotel. Join us for an elegant evening of fine food, live entertainment, and festive glamour as we count down to 2026. Begin your night with a sparkling drinks reception, followed by a delicious five-course dinner crafted by our expert chefs. Then dance the night away with live music and a DJ, before raising a glass of bubbly at midnight to welcome the New Year in true style. With beautiful surroundings and a vibrant atmosphere, it's the perfect way to celebrate with friends, family, or that special someone.

Book now and make this New Year's Eve one to remember!

ARRIVAL DRINKS 6PM

FOOD SERVED 7.30PM

CARRIAGES 1AM

WHY NOT STAY THE NIGHT?

Guests attending our Christmas events can enjoy up to 20% off their overnight stay when booking in advance. Offer is subject to hotel availability.

CANAPÉS

Cured beetroot salmon, crème fraîche, tobiko caviar blini

Anya potato crisp, wild mushroom parfait & balsamic pearls (PB)(GF)

AMUSE-BOUCHE

Tuna tartare, mango, lime and padron salsa, smoked cod mousse

Roast baby beetroot, whipped plant based feta, crispy shallots & beetroot crisps (PB)(GF)

STARTERS

Smoked chicken croquette, Suffolk brie fondue, tarragon emulsion (GF)

Sundried tomato and herb arancini, Jerusalem artichoke fondue & parsley liquor (PB)

APPETIZER

Spiny Scottish lobster ravioli, bisque cream & sea shore herbs

Roast pumpkin ravioli, herb cream & crispy sage (PB)

MAINS

Monkfish Wellington, cauliflower purée, white asparagus, chanterelles & chive beurre blanc

Beef fillet steak, creamy truffle mash, confit banana shallot and heritage baby carrots & red wine jus (GF)

Butternut squash wellington, cauliflower purée, white asparagus, chanterelles & chive emulsion (PB)

DESSERT

Rosé champagned poached pear with raspberry sorbet (GF)(PB)

Iced dark chocolate fondant, white chocolate ice cream, dark chocolate shards (GF)

TEA, COFFEE & PETIT FOURS

Gluten free appetizer available on request.

£115 PER PERSON

Price includes a sparkling reception drink with canapes, a six course meal and a toast drink at midnight. Full payment required to secure booking.

For bookings call **02084618608/10** or email **events@bromleycourthotel.co.uk**



New Year's Day

BRUNCH

THURSDAY 1ST JANUARY 2026

After the countdown confetti settles, there's no better way to welcome the New Year than with a touch of elegance and indulgence. Whether you're recovering from the night before or just looking for a fresh start to the year, our New Year's Day Brunch is the perfect way to gather with loved ones and begin 2026 with flavour, finesse, and good company.

From a lavish buffet featuring gourmet brunch favourites to the soothing sounds of live music, every element is crafted to make your New Year's Day special. Guests can enjoy an array of seasonal dishes, both sweet and savoury, alongside freshly brewed coffee and artisanal teas. Surrounded by the warmth of good company and a festive, relaxed atmosphere, it's the perfect setting to reflect, reconnect, and welcome the year ahead with joy and style.

AVAILABLE 9AM UNTIL 12NOON

START THE NEW YEAR IN STYLE - AND WITH SAVINGS!

Celebrate New Year's Eve and New Year's Day with our exclusive 2-night package and save up to 35% on your second night!

GLASS OF PROSECCO OR BLOODY MARY

CONTINENTAL BUFFET

Selection of pastries, cereals, bread, meats, cheeses and fruits accompanied by yoghurt & granola.

COOKED BREAKFAST BUFFET

Cumberland sausage, bacon (GF), baked beans (V)(GF), scrambled egg (V)(GF), fried egg (V)(GF), grilled tomatoes (PB)(GF), sauteed potatoes (PB)(GF), button mushrooms (PB) & plant based sausages (PB)

TEA, COFFEES AND JUICES

Self serve selection of refreshments

BRUNCH MENU

The following dishes are made to order and served to the table.

HUMMUS TOAST

English Pea and mint hummus on sourdough

CHICKEN AND WAFFLES

Crispy fried chicken a top fluffy waffles, served with spiced maple syrup.

EGGS BENEDICT

Traditional poached eggs and ham on toasted English muffins, topped with silky hollandaise sauce.

PLANT-BASED BRUNCH BOWL

Sunny scrambled silken tofu, charred and roasted winter roots & shoots, seeded quinoa, bright pickles, coconut tzatziki

£30 PER PERSON

Brunch price included for residents staying at the hotel on a bed and breakfast rate.



Drinks PACKAGES

Make your celebration extra special with our pre-order drinks packages, designed to keep the festive spirit flowing!
Available for groups and parties booked in advance.

Bucket of 6 beers - £27.50

Selection of bottled beers

1 litre jugs of juice - £12 each

Orange, apple, pineapple & cranberry

1 litre jugs of non-alcoholic spritz -£14.95 each

Apple and elderflower spritz

Orange and passionfruit spritz

Winterberry spritz

1 litre jugs of cocktails - £29.50 each

Amaretto fizz (Disaronno, orange juice, prosecco)

Sleighin' Stormy (spiced rum, grenadine, Lime, ginger beer)

Cranberry sangria (rose wine, cranberry juice, lemonade,
cinnamon, cranberries, brandy)

Cocktail package - £85

1 litre jug of each festive cocktail

Beer package - £110

Buy 4 buckets of beer and get one free!
(30 beers) Selection of bottled beers.

Wine package - £100

2 bottles of Wild Garden chenin blanc

2 bottles of Wild Garden pinotage

British wine package - £120

1 botte Balfour Nanettes rose

1 bottle Balfour Skyes chardonnay

1 bottle Balfour Lukes pinot noir

Fizz package - £100

3 bottles of Prosecco and 250ml of St Germain
elderflower Liqueur

Soft drinks package - £30

1 litre jug of non-alcoholic spritz,

1 litre jug of fruit juice (orange, apple, pineapple &
cranberry) & 1 litre jug of Pepsi



Booking FORM

WE REQUIRE A COMPLETED BOOKING FORM FOR ALL PARTY NIGHT, NEW YEARS EVE,
NEW YEARS DAY AND SUNDAY LUNCH WITH SANTA BOOKINGS AS WELL AS GROUP
BOOKINGS OF 10+ FOR FESTIVE LUNCH.

Event:	Date of Event:
Organiser Name:	Group Name:
Number of Guests:	Address:
Telephone:	
Email:	

Not all our events require full payment, please see relevant page for information.

Preferred payment method:	
Booking total:	Deposit due:

By completing this form, you are also agreeing to our terms and conditions of booking.

Signature:	Full name:	Date:
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Once a comleted booking form is recieved, a member of the team will be in touch with next steps.

Food Pre-order

FORM

Event attending:	Name of your group:
Date of event:	Company name:
Number of guests:	Name of organiser:

[illegible]

Event attending:	Name of your group:
Date of event:	Company name:
Number of guests:	Name of organiser:

[illegible]

