



THE BROMLEY COURT HOTEL

FESTIVE DINNER MENU

STARTER

- 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
- Haddock arancini poached Burford Brown, citrus beurre blanc, orange tobiko, chives and avruga caviar, dressed frisee and micro parsley
- Duck rillettes dark Rye, plum chutney, day pickled root vegetables
- Chargrilled night shades night shades and violet artichokes, Kalamata olives, whipped houmous, coconut yogurt tzatziki, toasted sourdough (PB)

MAIN COURSE

- 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)
- Escalope of wild sea bass celeriac and bacon fat mash, braised red chicory, pear and bacon jam, merlot jus
- Duck leg confit slow cooked Gressingham duck leg, parsnip mash, poached baby turnips, Chantenay carrots, baby leeks, port braised red cabbage, port jus
- Roasted root vegetable pie roasted root vegetables in a nutmeg and clove bechamel, with olive oil mash and seasonal vegetables

DESSERT

- 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)
- Cheese selection British cheeses, fruits, chutneys and crackers (£5 supplement)

TEA, COFFEE & MINCE PIES

THREE COURSES £35 | TWO COURSES £31

a discretionary 12.5% service charge will be added