



Festive LUNCH

AVAILABLE FROM 16TH NOVEMBER TO 23RD DECEMBER

Celebrate the season with a delicious festive lunch in the elegant surroundings of our Garden Restaurant. Ideal for a relaxed afternoon with family, friends, or colleagues, our specially crafted menu showcases Christmas classics and seasonal favourites, all made with the finest ingredients.

Whether you're treating yourself before the Christmas rush or enjoying a well-deserved break with loved ones, our Festive Lunch offers exquisite food, welcoming hospitality, and a generous helping of Christmas cheer.

12NOON - 5PM

£35 TWO COURSE | **£39** THREE COURSE
£20 CHILDREN

£10 deposit per person required to secure a booking.
Groups of 10+ will be required to pre-order 4 weeks prior to booking date.

STARTERS

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

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

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

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

MAINS

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

DESSERTS

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

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

Tea, coffee & mince pies

To book visit www.bromleycourthotel.co.uk/christmas/
call 020846818608/10 or
email events@bromleycourthotel.co.uk