

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

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