

HALF BOTTLE OF HOUSE WINE

STARTERS

Chicken parfait, spiced cranberry chutney, parsnip crisps & warm brioche (GF option)

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

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

MAINS

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

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

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

DESSERTS

Christmas pudding & brandy sauce (GF)

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

Lemon cheesecake, Kumquat marmalade & lemon balm essence (GF) (PB) (Nut Free)

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