THE BROMLEY COURT
HOTEL

FESTIVE SUNDAY LUNCH MENU

STARTER

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

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

MAIN COURSE

Turkey roulade, thyme and rosemary stuffing, maple glazed piggies, roast potatoes, braised January cabbage, heritage Chantenay carrots, honey glazed parsnips

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

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

Salmon en croûte, braised fennel and leeks, hot honey mustard sauce, fresh herb gremolata

Butternut, Jerusalem artichoke and lentil pudding, spiced carrot purée, glazed root vegetables, roast onion gravy GF, PB

DESSERT

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 GF, PB

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

TEA, COFFEE & MINCE PIES

TWO COURSES £37 | THREE COURSES £42

a discretionary 12.5% service charge will be added