



THE BROMLEY COURT
HOTEL

MOTHERS DAY Menu

STARTERS

Corn fed chicken and garden pea terrine, mint chutney, pickled cucumbers, sourdough croutes

Kent goat's milk curd, roast pear Williams, toasted brioche, crunchy bitter sweet salad leaves, vanilla honey and lemon dressing

Whipped plant based feta, beetroot carpaccio, pickled heritage carrot ribbons, toasted pumpkin and sunflower seeds, crispy onions

Soup of the day, bread roll and butter

Sticky fire chicken wings, ranch sauce

Haddock arancini, poached Burford Brown, citrus beurre blanc, orange tobiko, chives and avruga caviar, dressed frisée and micro parsley

MAIN COURSE

Crab and lobster ravioli, heritage roast cherry tomatoes, charred spring onion, smoked tomato fondue

Roast breast of quail, polenta cake, spring cabbage, grilled baby corn and sugar snaps, creamy madeira jus

Fish and chips, tartare sauce and mushy peas

Shepherd's pie slow roast and braised Welsh lamb, carrots, celery butternut squash and sweet potato, Burford egg yolk mash, English peas

Roasted root vegetable pie, roasted root veg in a nutmeg and clove bechamel, with olive oil mash and seasonal vegetables

ROASTS

All roasts with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Roast rolled pork belly

Roast chicken

Roast 28-day sirloin of beef

Triple roast (supplement of £7)

Tea, coffee and Truffles

TWO COURSES £36 | THREE COURSES £44

SIDES

Tenderstem broccoli	£5.50
Cauliflower cheese	£5.50
Pigs in blankets	£5.50
Extra Yorkshire	£2.50
Truffle fries	£7.50
Seasonal salad	£5.50
Fries	£5.50

DESSERT

Lemon merengue tart, raspberry sorbet

Dark chocolate mousse, poached rhubarb and blackberries

Ice cream or sorbet

Cheese selection, British cheeses, fruits, chutneys and crackers