

CANAPES

Sticky pigs in blankets

Sticky BBQ vegetable Skewers (PB)

AMUSE-BOUCHE

Tuna tartare with mango vinegar, hearts of palm salsa and salmon caviar (GF)

Beetroot falafel bites (PB)

STARTERS

Cream of tomato soup with vegan herb cream (GF)(PB)

Lobster bisque with cognac cream (GF)

APPETIZER

Five-spiced chicken lollipop with toasted sesame and sweet chilli sauce (GF)

Vegan pumpkin ravioli with crispy sage (PB)

MAINS

Monkfish Wellington with glazed carrot, garlic cloves, oyster mushrooms and fondant potato

Beef fillet medallions layered with grilled mushrooms, seasonal vegetables, and a blue cheese sauce (GF)

Stuffed portobello mushrooms with vegan feta and farro (PB)

DESSERT

Champagne poached pear with vanilla bean ice cream (GF)(V)

Dark chocolate mousse and fresh raspberries (GF)

£115 PER PERSON

Price includes a sparkling reception drink with canapes, a five course meal and a toast drink at midnight. Full payment required to secure booking.

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