



Photos by Bromley Court Hotel, used with permission.

# Bromley Court Hotel



Bromley Hill, Bromley, BR1 4JD

**Time from East Croydon: 43 minutes** – 34 minutes 119 to Bromley South, then 6 minutes 320 or 208 to Bromley Hill, then 3 minutes

## *Joy Akwue-Butler discovers a real gastronomic treat for her mother, at just the right time*

I was invited to Bromley Court Hotel to review it. My mother, Lydie, had arrived from Switzerland the night before for a family gathering, so I thought it would be great if she could accompany me, as she is such a good cook and enjoys good food! So on Friday 10th April we made our way to the Bromley Court and on arrival were warmly greeted by Jaspal Singh, the restaurant manager.

We were shown to our table in the Garden Restaurant, which has been recently refurbished and has a grand feel about it. The tables are nicely spaced out, so in no way do you feel squeezed in. It is divided into two sections: the main section on the left was that evening being used by the Bradfield Old Boys' Club (80 guests in all). On the right next to the garden (where we were located) is where the guests dine.

### *When chips taste this good, I do the best I can!*

Lydie and I perused the menu and whilst we were making our minds up, were given a selection of fresh bread and bread sticks (£2.00) to nibble on. For our starters Lydie chose traditional oak smoked Scottish salmon with shallots, capers, lemon, crème fraiche and blinis (£7.00). I chose the soup of the day – watercress and potato (£5.00).

Maman thought that her dish was a delight to the eyes and was impressed with the presentation. The mini pancakes went very well with the salmon and sour cream – a great combination of flavours – making this a perfect starter in her opinion, light and delicious. My soup was also very enjoyable, creamy, smooth and full of flavour. We both ordered a glass of Pinot Grigio (£5.50 each), plus a bottle of sparkling water (£1.95) and a bottle of still water (£1.95).

For our main course Lydie ordered sirloin steak – 8oz, 21-day-aged Aberdeen Angus with grilled tomato, mushroom and chunky chips (£18.50). I ordered the baked fillet of herb crusted cod with chive fish cream (£15.00) and a side order of chunky chips (£3.50). Maman thought that the steak was tender and that the peppercorn sauce was a perfect accompaniment. However, she did find the chunky chips a bit heavy going and would have preferred French fries.

I was very impressed with the presentation of my dish. I had ordered the chips as Angel, our waitress, had told me that my cod only came with vegetables... and technically, yes, but it also arrived on a bed of new potatoes mixed with broad beans, so there really was

no need for my side order. But the chips tasted good, so I ate what I could of them! Apart from the potato and bean base, there was a layer of spinach leaves and then the cod on top. This was surrounded with a selection of miniature vegetables placed on top of a mild creamy chive sauce. The whole thing tasted delicious.

### *Staff were very helpful in explaining the various dishes*

Throughout the evening Victor, our waiter, and Angel, our waitress, kept checking to make sure that we were happy with everything – which we were. They were also very helpful in explaining the various dishes. I visited the Ladies, which were a little distance from the dining area, but were spacious and clean.

We were given a little time to digest before they served our desserts. Lydie ordered the rhubarb and custard vanilla pannacotta with meringue (£5.50) and I had the apple tarte tatin with vanilla ice cream and butterscotch sauce (£5.50). Maman initially liked her dessert, but by the end she thought that it was too creamy and lacked a contrast in flavours. She would have liked to taste more of the sharpness that you get with rhubarb and ideally would have liked a little pot of rhubarb sauce on the side.

### *The head chef has cooked not only for royalty but also cooked at the wedding of Jools Holland*

However, my tarte tatin was one of the best, if not the best, I have ever had! The puff pastry, apples and butterscotch sauce were cooked to perfection! We ended our meal with a cappuccino (£3.00 each).

It doesn't surprise me to hear about the calibre of the head chef, Stephen Clark, who has cooked not only for royalty but also cooked at the wedding of Jools Holland. If you want to celebrate a special occasion, or treat yourself to a first class meal, I would definitely recommend that you book a table at Bromley Court... you will not be disappointed!



Joy Akwue-Butler works as the Operations Manager for IKM TeckChek Europe whose UK office is based in Croydon. She has lived and worked in the area for over 20 years. She currently lives in Caterham with her partner and has one daughter – Jasmine. Joy loves eating good food and enjoys socialising!

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