



# THE BROMLEY COURT HOTEL

## **SUNDAY LUNCH MENU**

### **Starters**

- Leek and watercress soup, red onion jam
- Peppered mackerel, new potatoes, sour cream & chives, herb dressing
- Presse of English pork, ham hock & guinea fowl. Apple & pink peppercorn caramel, celeriac remoulade
- Crispy whitebait, bitter greens, tartare sauce, lemon
- Chicken Caesar salad, garlic croutons, boiled egg, parmesan shavings
- Fan of melon, pineapple, mango & pink grapefruit salad, lime & poppy seed dressing
- Wood roast pepper pannacotta, crushed hazelnuts & soya beans, mint & lemon vinaigrette, parmesan

### **Mains**

- Roast sirloin of Scottish beef, Yorkshire pudding, red wine gravy
- Seared fillet of trout, watercress fish cream
- Roast breast of Suffolk chicken, pan juices with chives, chervil & tarragon
- Roast leg of English lamb, sweet pepper & thyme scented gravy
- Mediterranean tomato & herb pork sausage, mash potato, onion gravy
- Beer battered wild Scottish cod, chunky chips, mushy peas, tartare sauce
- Charred cauliflower steak, spiced quinoa, golden raisin, ginger & coriander salsa

### **Desserts**

- Dark chocolate & praline torte, white chocolate mousse, vanilla & coffee sauce
- Treacle tart, crème fraiche, chargrilled pineapple, basil & lime syrup
- Tahitian vanilla pannacotta with raspberries, lemon & pistachio shortbread
- Rhubarb crumble, vanilla ice cream and custard
- Fresh Fruit Salad with cream or ice cream
- Selection of Great British cheeses with grapes, celery, chutney and biscuits (**sup £1.75**)

Tea / Coffee and Petit fours

Cappuccino / Americano / Espresso / Latte (**sup £1.50**)

**£22.95 per Person / Children under 13 years old £11.95**

**If you have any dietary requirements please inform our service staff.**