



THE BROMLEY COURT
HOTEL

Sample 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)**

£23.95 per person / Children under 13 years old £11.95

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



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