



THE BROMLEY COURT HOTEL

## SAMPLE DINNER MENU

### **STARTERS:**

- Soup of the day
- Chicken & baby spinach roulade, pickled red onion, mesclan salad
- Duo of melon with strawberries and red fruit coulis
- Salmon gravadlax, caper salsa, sour dough

### **MAINS:**

- Roast chicken supreme, pan juices with smoked bacon and garden herbs
- Bruschetta of grilled vegetables with garlic & oregano, bitter greens, basil pesto (V)
- Grilled Seabass, warm couscous with black olive & tomato salsa
- Ragu alla Bolognese with fettuccine
- Beer battered wild Scottish cod, mushy peas, tartare sauce, chunky chips
- Pan fried calves liver, sherry vinegar & red onion gravy

### **DESSERTS:**

- Paris-Brest with almonds, praline cream & butterscotch sauce
- English strawberry Eton mess
- Tiramisu cheesecake
- Fresh fruit salad with cream or ice cream (vegan ice cream available)
- Selection of British cheeses with celery, Pedro Ximenez raisins, apple chutney & biscuits £3.50 sup

2 course £23.00

3 course £27.50

Tea, coffee & petit fours £3.50

*All prices inclusive of VAT at the current rate.*