



## **FESTIVE LUNCH MENU**

*Available daily from 2<sup>nd</sup> - 22<sup>nd</sup> December | 2.30pm – 2pm*

### **Starters**

Cream of honey roasted root vegetable soup (V)

Salmon rillette, petit salad, toasted bloomer

Heritage tomato and mozzarella salad, aged balsamic, basil oil (V)

Ham hock and pea terrine, piccalilli, mustard dressing

### **Mains**

Butter roasted Norfolk turkey, traditional trimmings and jus

Pan fried fillet of bream, vermouth and chive fish cream

Roasted butternut squash, filled with pilau rice, chestnuts and braised shallots, baked with a herb crumb, sweet onion sauce (VE)

Slow roasted duck leg, red wine gravy, seasonal vegetables

### **Desserts**

Traditional Christmas pudding, brandy sauce

Strawberry and vanilla cheesecake, strawberry compote

Chocolate and orange torte, vanilla cream (VE with vegan ice cream)

Fresh fruit salad with cream or vanilla ice cream (vegan ice cream available)

Selection of British cheeses, celery, pedro ximenez raisins, apple chutney and biscuits **£3.95 supplement**

### **TEA/COFFEE & MINI MINCE PIES**

**2 courses £25.95 / 3 courses £27.95 per Person**

Fish products may contain bones. The Bromley Court Hotel cannot guarantee that items do not contain nuts or nut derivatives. Please make your server aware of any food allergies or intolerances before order is taken. All prices are inclusive of VAT at the current rate