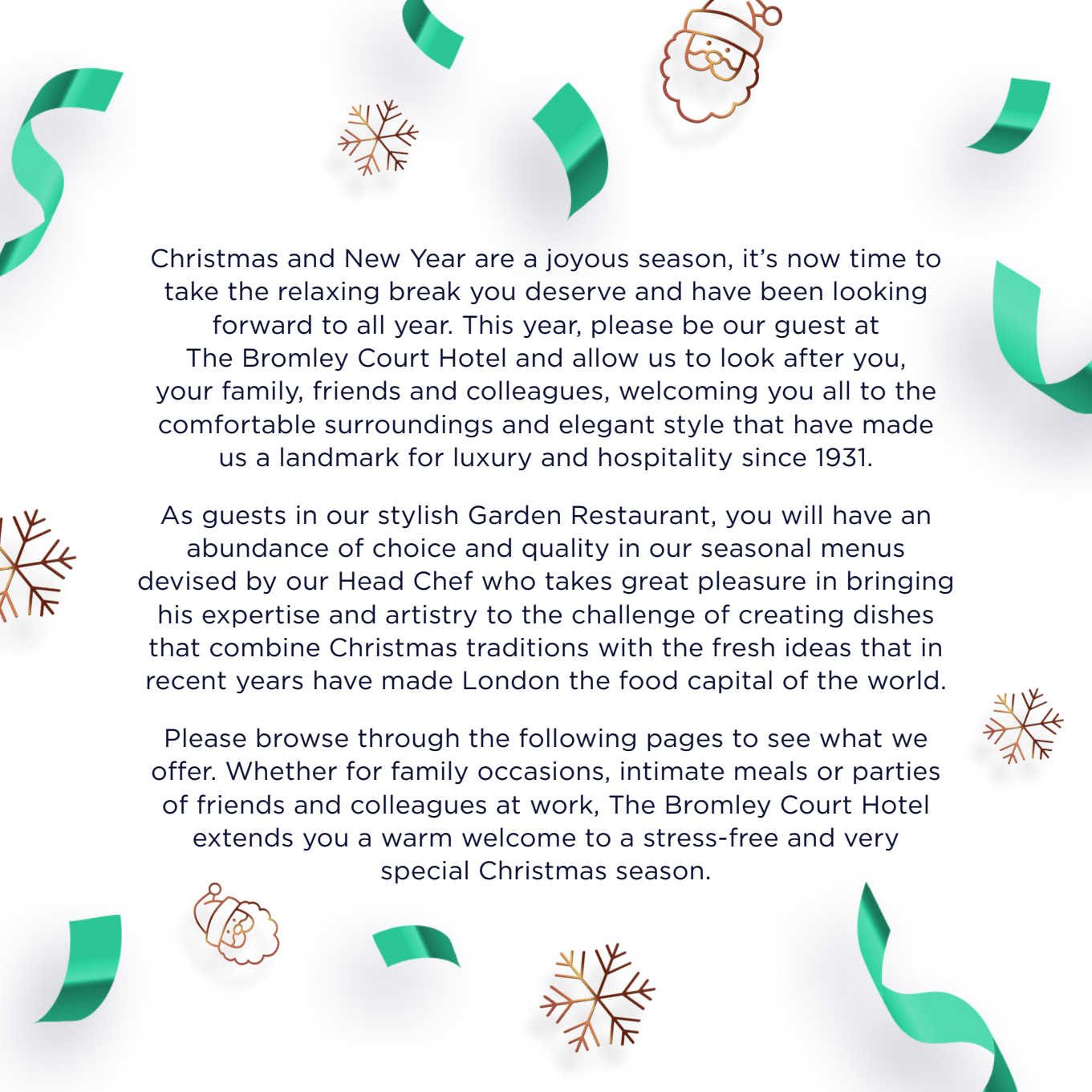




THE BROMLEY COURT
HOTEL

CHRISTMAS 2023

www.bromleycourthotel.co.uk



Christmas and New Year are a joyous season, it's now time to take the relaxing break you deserve and have been looking forward to all year. This year, please be our guest at The Bromley Court Hotel and allow us to look after you, your family, friends and colleagues, welcoming you all to the comfortable surroundings and elegant style that have made us a landmark for luxury and hospitality since 1931.

As guests in our stylish Garden Restaurant, you will have an abundance of choice and quality in our seasonal menus devised by our Head Chef who takes great pleasure in bringing his expertise and artistry to the challenge of creating dishes that combine Christmas traditions with the fresh ideas that in recent years have made London the food capital of the world.

Please browse through the following pages to see what we offer. Whether for family occasions, intimate meals or parties of friends and colleagues at work, The Bromley Court Hotel extends you a warm welcome to a stress-free and very special Christmas season.



WHAT'S ON OVER CHRISTMAS

Join us over the Festive period
in our Garden Restaurant for a
delicious Lunch, Afternoon Tea,
or a sumptuous Dinner. Please
reserve your table.

**Available from Monday
27th November until Friday
22nd December.**

FESTIVE LUNCH

3 courses and coffee - £23.95 per person.

12:30pm - 2:30pm daily.

£13.50 per child under 10 years.

Subject to availability.

FESTIVE AFTERNOON TEA

£19.95 per person.

2:00pm - 5:00pm Sunday - Thursday.

2:00pm - 4:30pm Fridays & Saturdays.

Children under 10 years half price.

Add a glass of Prosecco - £6.00 per person.

Subject to availability.



CHRISTMAS CELEBRATION PARTY NIGHTS

Celebrate with friends, family and colleagues.

Three course meal, coffee and a half bottle of house wine (red or white per person).

Bar opens at 6.30pm, with dinner served at 7.30pm. Our resident DJ will have you up on your feet dancing until Midnight.

DATES ARE ALL SUBJECT TO AVAILABILITY:

£45.00 per person

Friday 24th November & Saturday 25th November, Tuesday 5th December, Tuesday 12th December, Tuesday 19th December & Wednesday 20th December.

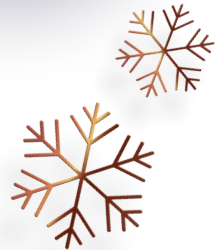
£47.00 per person

Thursday 30th November, Friday 1st December, Saturday 2nd December, Thursday 7th December, Thursday 14th December & Thursday 21st December.

£49.95 per person

Friday 8th December, Saturday 9th December, Friday 15th December, Saturday 16th December, Friday 22nd December & Saturday 23rd December.

DRINKS PACKAGES



Beat the queue at the bar and take advantage of our pre-order drinks packages, only available when pre-ordered before your event.

Your Christmas event coordinator will send you our discounted drinks packages prior to your event.

Cheers!

FESTIVE LUNCH

STARTER

Carrot and Parsnip Soup (GF) (VG)

Chive oil, cream, sunflower seeds

Ham Hock Terrine

Piccalilli, radish, gherkins, pickled shallots

Salmon and Prosecco Parfait

Lemon, rocket, sourdough

Chicken Liver Parfait

Brioche, chutney



MAIN

Turkey Breast wrapped in Smoked Bacon with Stuffing (GF)

Honey glazed carrots and parsnips, brussel sprouts, duck fat roasted potatoes, gravy

Slow Cooked Pork Belly

Slow cooked red cabbage, apple puree, carrot, duck fat roasted potatoes

Beetroot Wellington (VG)

Carrots and parsnips, brussel sprouts, roasted potatoes, gravy

Cauliflower Steak (VG) (GF)

Brussel sprouts, roasted potatoes, gravy

Seabass Fillet (GF)

Honey glazed carrots and parsnips, brussel sprouts, creamy mash potatoes, white wine sauce

DESSERTS

Christmas Pudding

Vanilla custard

Apple Pie

Vanilla custard

Chocolate Mousse (VG) (GF)

Berry compote

Mascarpone and Vanilla Cheesecake

Berry compote



FESTIVE AFTERNOON TEA



SAVOURIES

Norfolk Bronze Turkey, Cranberry and Stuffing Sandwich

Wensleydale Cheese and Tomato Chutney Sandwich

Salt Beef, Horseradish Cream and Watercress Sandwich

Truffle Egg Mayonnaise, Chopped Shallots and Mustard Cress Sandwich

SCONES

Freshly Baked Spiced Cranberry Scones, Cornish Clotted Cream and Seasonal Preserve

SWEETS

Pineapple, Vanilla and Cinnamon Éclair

Chocolate and Mandarin Tart

Warm Festive Mince Pie

Champagne Macaroon



PARTY NIGHTS MENU

STARTER

Carrot and Parsnip Soup (GF) (VG)

Chive oil, cream, sunflower seeds

Ham Hock Terrine

Piccalilli, radish, gherkins, pickled shallots

Salmon and Prosecco Parfait

Lemon, rocket, sourdough

MAIN

Turkey Breast wrapped in Smoked Bacon with Stuffing (GF)

Honey glazed carrots and parsnips, brussel sprouts, duck fat roasted potatoes, gravy

Beetroot Wellington (VG)

Carrots and parsnips, brussel sprouts, roasted potatoes, gravy

Seabass Fillet (GF)

Honey glazed carrots and parsnips, brussel sprouts, creamy mash potatoes, white wine sauce



(V) - suitable for Vegetarians,

(VG) - suitable for Vegans, (GF) - Gluten Free.



DESSERTS

Christmas Pudding

Vanilla custard

Apple Pie

Vanilla custard

Chocolate Mousse (VG) (GF)

Berry compote



BUFFET OPTION

Breaded King Prawns, sweet chilli sauce

Sausage Rolls, mustard mayo

Pigs in Blankets

Garlic and Cheese Dough Balls

Turkey Roulade, stuffing and cocktail gherkins

Vegetarian Mini Quiche

Breaded Mozzarella Sticks, chilli mayo

Cajun Chicken Drumsticks

Chocolate and Vanilla Profiteroles

Mince Pies

Available instead of three course menu for private function bookings only.

JANUARY 2024 PARTY NIGHTS

Friday 5th, Saturday 6th, Thursday 11th,
Friday 12th, Saturday 13th, Thursday 18th,
Friday 19th and Saturday 20th.

£29.95 per person, 3 courses and coffee.

Celebrate with friends, family and colleagues.

Bar opens at 6.30pm, with dinner served
at 7.30pm. Our resident DJ will have you up
on your feet dancing until Midnight.

REQUIREMENTS

Booking form required for all guest
numbers.

Full payment at time of booking and meal
pre-order required.

Over 18s only for Party Nights and
New Year's Eve.

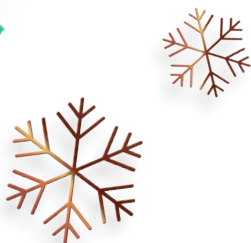
Seating arrangements will be at Bromley
Court Hotel's discretion and may result,
due to demand, in the sharing
of tables of 10 persons.



OVERNIGHT ACCOMMODATION

Discounted rooms available for all Christmas
and New Year's Eve celebrations. Contact
our Reservations Team for all details.

(Subject to availability).





NEW YEAR'S EVE CELEBRATION

Join us in our Garden Restaurant this
New Years Eve to see in the year 2024.

Arrival drink of Kir Royale or
Winter Berry Mojito with Canapes.

5 Course Gourmet Dinner.

Dress code: Smart evening wear.

Canapes and cocktails from 6:45pm

Dinner served at 7:30pm

Resident DJ will keep you
dancing through to 1am.

£89.95 per person

NEW YEAR'S EVE MENU

ARRIVAL DRINKS WITH CANAPES

Smoked Salmon, Caviar Bellini

Green Pea Arancini, Lemon Aioli, Parmesan

STARTER

Cured Smoked Salmon

Compressed cucumber, lemon crème fraiche, dill oil

Baked Camembert Focaccia

Onion chutney

Beetroot and Lentil Tartare (GF) (VG)

SOUP

Creamy Roasted Cauliflower Soup (GF)

Bread, whipped sea salt butter

MAIN

Poached Cod, Spinach Roulade

Champagne sauce, cucumber, caviar, sea herbs, dill oil

Fillet of Beef Wellington

Creamy mash, baby carrots, chives, jus

Grilled Aubergine

Rocket pesto, pomegranate, red pepper puree, tahini dressing, pistachio (GF) (VG)



DESSERTS

White Chocolate Ganache

Blackberries, Italian meringue sheets, sorrel sorbet

Rum Spice Sticky Toffee Pudding

Caramel sauce and vanilla ice cream

Blackcurrant Cheesecake (VE) (GF)

Strawberries, berry puree, lemon sorbet

CHEESE COURSE

Selection of Local Cheeses

Crackers, grapes, chutney, celery

COFFEE COURSE



BOOKING FORM

Christmas and New Year Events 2023/2024

Event attending:	Name of your group:
Date of event:	Company name:
Number of persons:	Address:
Name of organiser:	
Telephone:	
Email:	Postcode:

Not all events require full payment and booking form. Please see relevant page for information.

I enclose payment to the value of

I wish to pay by (please tick): Cash Cheque Credit card

If paying by card, please tick the Credit Card box above. Your events coordinator will contact you to take payment over the phone.

Name on card:	Card holder address:
Card type:	
Card number:	
Expiry date: Issue number:	Postcode:
Security code:	Telephone:

By completing this form and returning it, you are also agreeing to our terms and conditions of booking as outlined overleaf.

Signature:	Full name:	Date:
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Name of guest:

Starter:

Main course:

Dessert:

Signature:

Full name:

Date:

TERMS AND CONDITIONS

Christmas and New Year Events 2023/2024

1. Festive Lunches, Afternoon Teas:

We reserve the right to alter, amend or cancel dates or rooms without prior notification. All prices inclusive of VAT at current rate.

2. Party Nights and New Year's Eve:

Full payment will be required at time of booking. Should you wish to cancel, the booker must do this in writing. All prices inclusive of VAT at current rate.

3. Cancellation policy: If you cancel 14 days or more prior to your event the hotel will refund 50%. If you should cancel later than this then no refund will be given.

4. Seating arrangements will be at The Bromley Court Hotel's discretion; however every effort will be made to accommodate your requirements.

5. A pre-order for food choices will be required 14 days prior to the event for all bookings.

6. Party nights are covered by licensing legislation, therefore admission is reserved to over 18s. We reserve the right to ask for proof of age and identification.

7. The Bromley Court Hotel reserves the right to refuse entry or take corrective action should it be deemed necessary on the day of the event. The responsibility for the Party and their conduct will rest with the organiser of that Party.

8. Party nights are mixed groups. A minimum of 70 guests is required for party nights to take place; should these numbers not be received we reserve the right to cancel the event.

9. Private parties can be arranged in our Garden Restaurant, Wellington Suite and Darwin Suite. Minimum numbers for the Garden Restaurant are 100, 70 in the Wellington Suite and 40 in the Darwin Suite. Should your private party drop below minimum numbers set, full payment of the difference will be required. A non-refundable deposit of £500 will be required to secure the event space. The final balance will be due 8 weeks prior to the event date, your event coordinator will contact you for payment.

10. Speeches, raffles, photographers. The Christmas programs are public events, therefore we do not allow these activities. We do have private rooms available should you wish to book these.

11. The Bromley Court Hotel provides our own DJ for all party nights described in our Christmas brochure.

12. All drinks are to be purchased from hotel bars. Items specifically requested which we do not normally stock should be confirmed at the enquiry stage so that we can obtain them from our suppliers.

13. Cheques should be made payable to The Bromley Court Hotel.

14. Every effort is made to check our ingredients with our suppliers. We cannot, however, guarantee that our dishes do not contain nuts. At the time of booking please ensure you provide us with any special dietary requests or allergies.

15. Should any damage occur to the hotel or hotel property during the event, then a charge will be imposed to cover the cost of such damage.

16. You may consider arranging insurance for your event to cover cost of cancellation and other liabilities. This can usually be done for a small premium. Your insurance would be a contract with your insurance company and yourselves.

17. Children's prices only apply to persons aged 10 and under.

18. The dress code for our events is smart casual.

19. (Covid-19). Due to the Covid-19 pandemic, if the Government implement further restrictions, for the date of your booking/ event that prevents us from servicing the event, we will either offer you a full refund or move your booking to another date. All other terms & conditions will apply.



THE BROMLEY COURT HOTEL

**The Bromley Court Hotel, Bromley Hill,
Bromley, London, BR1 4JD**

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Email: christmas@bromleycourthotel.co.uk

Events Team: 0208 461 8608/10/14