

Private Functions

There are many reasons to celebrate in life. Birthdays, Christenings, Bar Mitzvahs, Wedding Anniversaries, Graduations and indeed “Celebrations of Life” or funeral receptions. We welcome you to come to Bromley Court for these special occasions to experience them in our luxurious private dining rooms, bars and banqueting areas where our events team will take care of the details to make your celebration run smoothly and successfully with style and precision.

Our range of 6 function rooms are suitable for up to 180 seated or 250 standing with air-conditioning and natural daylight and three sprung dance floors. There is ample, free car parking and guests can make use of our extensive landscaped gardens and South Facing terraces. Everything can be tailored to your individual needs with almost a century of experience behind us there is no better place to celebrate.

Please see enclosed our full function menu selector, please note we do cater for special requirements

Garden Suite	£1,950.00
Wellington Suite	£995.00
Darwin Room	£750.00
William Pitt Room	£595.00
Amelia's Room	£595.00
Leona's Room	£595.00

Please do not hesitate to contact us to arrange a show around and discuss your requirements. We look forward to hearing from you soon

0208 461 8610/8608/8614

Independently owned and run since 1931

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Company Reg: 258 176 | VAT Reg: GB 205 3105 22

CANAPE MENU

Savoury

- Mini Beef Burgers on Brioche Bun
- Lamb Koftas with Raita Sauce
- Crispy Rosti Potato with Pepper Puree (V) (GF)
- Vegetarian Frittata (GF) (V)
- Ham Hock Crockets with Piccalilli Gel
- Prawn Marie Rose shots (GF)
- Arancini with Lemon Aioli (V)
- Salmon Gravlox with Lemon Creme Fraiche (GF)
- Goat Cheese Crockets (V)
- Courgette Roll with Goat Cheese and Rocket Pesto (V) (GF)

Sweet

- Coconut Panna Cotta (VG) (GF)
- Dark Chocolate Delice with Chantilly Cream
- Passionfruit Cheesecake
- Blackcurrant Mousse (VG) (GF)

£3.50 Per Canape

Please select a maximum of six canapes for your guests to enjoy

[V]Vegetarian [VG] Vegan [GF] Gluten Free [D] Dairy Free [N] May contain Nuts

FINGER BUFFET- 7 ITEMS

Mini Beef Burger with Cheddar Cheese and Tomato Chutney on Brioche
Burger Bun

(Contain: milk, eggs, celery, sulfites, cereals, mustard)

Chilli Beef Taco's with Pickled Red Onion, Guacamole, Sour Cream,
Tomato Salsa and Grated Cheese

(Contain: milk)

Chicken Kebabs with Peppers, Courgette and Red Onion

Mini Vegetarian Hot Dogs with Relishes (V)

(Contain: eggs, cereals, milk, sulfites)

Sausage Roll with Onion Seeds

(Contain: eggs, cereals, milk, mustard)

Focaccia with Mozzarella, Tomato, Pesto and Basil (V)

(Contain: cereals, milk, nuts)

Mediterranean Vegetable Kebabs (V)

£28.00 Per Person

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FINGER BUFFET- 9 ITEMS

Mini Beef Burger with Cheddar Cheese and Tomato Chutney on Brioche Burger Bun
(Contain: milk, eggs, celery, sulfites, cereals, mustard)

Chilli Beef Taco's with Pickled Red Onion, Guacamole, Sour Cream, Tomato Salsa
and Grated Cheese
(Contain: milk)

Honey, Lemon, Garlic and Thyme Chicken Drumsticks

Chicken Kebabs with Peppers, Courgette and Red Onion

Mini Vegetarian Hot Dogs with Relishes (V)
(Contain: eggs, cereals, milk, sulfites)

Sausage Roll with Onion Seeds
(Contain: eggs, cereals, milk, mustard)

Focaccia with Mozzarella, Tomato, Pesto and Basil (V)
(Contain: cereals, milk, nuts)

Mediterranean Vegetables Kebab (V)

Scotch Egg with Curry Mayo
(Contain: eggs, cereals)

£32.00 Per Person

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CHILDREN'S BUFFET

Assorted Sandwiches
(Cheddar Cheese, Marmite, Ham)
Mini Pizzas
Sausage Rolls
Chicken Nuggets
Choice of Skinny or Chunky Chips
Cocktail Sausages
Vegetable or Fruit Sticks

£19.95 per child

GRILL MENU

Mains Choose 3

6oz Beef Burger
Hot Dogs
Pork Ribs
Chicken Kebabs
Chicken Drumsticks

Vegetarian Mains Choose 1

Falafel and Humus
Provence Vegetable Kebabs

Salads Choose 2

Traditional Coleslaw with Caraway
New Potato Salad with Sour Cream and Chives
Traditional Mixed Garden Salad
Summer Slaw with Dill and Orange
Greek salad
Three Tomato Salad with Basil and Olive Oil

Sides Choose 1

Corn on the Cob with Melted Butter
Garlic Butter Roasted Flat Mushrooms
Minted New Potatoes

Desserts Choose 2

Fresh Fruit Salad
Chocolate Brownie
Lemon Posset with Berries
Tiramisu
Mixed Berry Pavlovas

At £35.00 Per Person

FUNCTION THREE COURSE MENU

Please choose:

2 Starter Courses (1 x meat/fish and 1 x vegetarian/vegan),

2 x Mains Courses (1 x meat/fish and 1 x vegetarian/vegan)

2 x Dessert Courses (1 x dessert and 1 x vegetarian/vegan)

for your guests to have a choice from.

Allergy and dietary requirements are supplied when required.

Starters

Cream of Plum Tomato with Basil (GF) (VG)

Celeriac Velouté Lemon Dressing with Chive Oil (GF) (VG)

Platter of Tropical Fruits with Lime Yoghurt Dressing, Passion Fruit
and Pomegranate Seeds - (GF) *when the yoghurt is removed*

Plum Tomato, Baby Mozzarella and Artichoke Salad with Balsamic
Syrup and Virgin Olive Oil (V) (GF) (VG) *when the mozzarella is removed*

Chicken Liver Pate with Apple Chutney and Toasted Brioche

Ham Hock and Parsley Terrine, Piccalilli with Toasted Sourdough
Bread

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Mains

Pan Fried Fillet of Scottish Salmon, Creamy Mashed Potato, Baby Leek with Creamy White Wine Sauce – (GF)

Seared Fillet of Sea Bass, Dauphinoise Potato, Green Beans with Tomato and Basil Vierge Dressing – (GF)

Bruschetta of Chargrilled Provence Vegetables, Bitter Greens and Pesto (GF) (VG)

Creamy Wild Mushroom Risotto and Truffle Oil (V) (GF)

Seared Breast of Free-Range Chicken, Pan Juices with Garlic, Dauphinoise Potato, Green Beans and Carrots (GF)

Braised Shank of Salt Marsh Lamb, Rosemary Jus, Creamy Mashed Potato and Carrots (GF) (£5 Supplement)

Roasted Pork Loin with Duck Fat Roast Potatoes, Green Beans, Carrots, Apple Puree and Crackling (GF)

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Desserts

Sharp Lemon Tart with Berries and Crème Fraiche

Vanilla Cheesecake with Berries

Warm Apple Pie with Vanilla Custard

Selection of Fine English Cheeses with Celery, Grapes, Chutney and Biscuits (£4.50 supplement) - [GF] *by request only*

£39.95 per person

Including Coffee and Mints

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FUNCTION THREE COURSE VEGAN MENU

Starters

Celeriac Velouté with Lemon dressing with Chive Oil (GF)

Fan of Melon, Strawberries, Peach and Mango (GF)

Salad of Confit Tomatoes, Artichoke and Rocket (GF)

Mains

Bruschetta of Grilled Provence Vegetables, Bitter Greens, Pesto (GF)

Cauliflower & Pepper Curry with Rice (GF)

Grilled Aubergine, Tahini, Rocket Pesto, Pomegranate with Red
Pepper Puree and Pistachio (GF)

Desserts

Dark Chocolate and Cherry Torte, Wild Berry Compote &
Blackcurrant Sorbet (VG)

Grilled Pineapple, Passion Fruit Sorbet, Mango Puree with Burned
White Chocolate and Coconut Crumble (GF)

Fruit Salad (GF)

£39.95 per person

Including Coffee and Mints

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CHILDREN'S THREE COURSE MENU

Starters:

Parisienne of melon with strawberries [VG] [GF]

Garlic Bread [V]

Mozzarella Sticks [V]

Mains:

Chicken Goujons with chips and baked beans

Fish Fingers with chips and peas

Sausage and Mash, with gravy and peas [GF]

Macaroni Cheese [V]

Roast Chicken Supreme, Carrots, Green Beans, Mashed
Potato [GF]

Desserts:

Assorted Ice Cream [V] OR Sorbet [VG]

Eton Mess

Brownie and Ice Cream

£19.95 Per Child

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AFTERNOON TEA

Full Afternoon Tea



Breakfast B.O.P blend // Imperial Earl Grey with oil of Bergamot // Green tea with Black Cherry // Pinhead Gunpowder // Camomile Flowers // Peppermint Leaves // Lemon and Ginger Infusion // Passionfruit and Orange Infusion // Liquorice and Peppermint infusion // Decaf Breakfast
Filtered coffee (decaf or regular) is also available

Savouries

Mature Cheddar Cheese and Chutney Sandwich (V)

Coronation Chicken Sandwich

Egg Mayonnaise, Chopped Shallots, Mustard Cress Sandwich (V)

Cucumber, Dill Cream Cheese Sandwich

Scones

Freshly Baked Plain and Fruit Scones, Clotted Cream, Seasonal Preserves

Sweet Bites

Raspberry Mousse

Passionfruit Cheesecake

Mini Carrot Cake

Dark Chocolate Delice

Full Afternoon Tea £19.95pp

Sparkling Full Afternoon Tea £25.95pp

Gin Afternoon Tea £26.95pp

Children's Afternoon Tea £9.50pp (under 10 years)

Please note the children's afternoon tea menu is chef's selection of the day for sandwiches, scone and sweet treats.

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VEGAN AFTERNOON TEA

Savouries

Beetroot Falafel, Red Pepper Humus, Baby Leaf
Smoked Tofu, Spiced Tomato Chutney, Salad
Dressed Avocado, Cucumber
Vegan Cheese and Onion Relish

Scones

Freshly Baked Vegan Scones with Vegan Cream and Seasonal Preserve

Sweet Treats

Blackcurrant Mousse
Chocolate Brownie
Carrot and Pistachio Cake
Coconut Milk Panna Cotta with Strawberries

Afternoon Tea £19.95pp

Sparkling Afternoon Tea £25.95pp

Gin Afternoon Tea £26.95pp

Children's Afternoon Tea £9.50pp (under 10 years)

Please note the children's afternoon tea menu is chef's selection of the day for sandwiches, scone and sweet treats.

CARIBBEAN FORK BUFFET MENU

Sticky BBQ Ribs

Chicken Skewers with Pimento & All Spice

Goat Curry

Vegetable Kebabs, Roasted with Honey & Lime

Rice and Peas

Fried Plantain

Baked Sweet Potato Wedges

£33.95 Per Person

CARIBBEAN THREE COURSE MENU

(Minimum of 100 guests required – Garden Suite only)

Starters

Cream of Pumpkin Soup

Spring Rolls, Chilli & Mango Salsa

Jerk Chicken Skewers with Courgetti and Aubergine

Main Course

Slow Roast Jerk Chicken Quarters

Sticky BBQ Pork Belly

Jerk Roast Sweet Potato, Roast Vegetable Stew with Chickpeas

All Served with Coconut Rice & Black-Eyed Peas

Desserts

Jamaican Rum Cake, Mango Sorbet

Lime Cheesecake Vanilla Ice Cream

£39.95 Per Person