

## S E London Chamber of Commerce Executive Lunch at Bromley Court Hotel

Thursday 26<sup>th</sup> April 12.00 - 14.00

### Menu

Please pick one Main & one Dessert

#### Main Course - Meat and Poultry

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

Roast Sirloin of Scotch Beef Yorkshire pudding & Red Wine Gravy [GF] [D] when Yorkshire pudding removed

Roast Leg of Salt Marsh Lamb, Baked Garlic & Thyme Gravy - [GF] [D]

Butter Roasted Norfolk Turkey with Stuffing, Pork Chipolata & Sherry Jus - [GF] [D] when stuffing and chipolata is removed

Seared Breast of Free-range Chicken, Mushroom & Tarragon Gravy - [GF] [D]

Roast Rack of English Pork with Apple Sauce, Crackling & Mustard Cream - [GF] [D] when Mustard Cream removed

Baked Guinea Fowl Supreme in Puffed Pastry with a Truffle Mushroom and Mustard Cream

Red Wine Braised Duck Leg with Roasted Shallots & Smoked Bacon Lardons - [GF] [D]

Braised Shank of Salt Marsh Lamb, Rosemary & Redcurrant Jus - [GF] [D]

Roast Breast of Free-range Chicken with Stuffing, Chipolata, Gravy & Yorkshire Pudding - [GF] [D] when stuffing and chipolata and Yorkshire pudding is removed

Seared Belly of English Pork, Rhubarb Caramel, Crackling and Cider Jus

#### Main Course - Fish Selection

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

Poached Fillet of Scottish Salmon with Tomato and Rosemary Cream Sauce - [GF] [D] when tomato and rosemary cream is removed

Baked Fillet of Herb Crusted Cod with a White Wine and Chive Fish Cream - [GF] [D] when herb crust and white wine and chive fish cream is removed

Seared Fillet of Black Bream with an Olive and Sunblushed Tomato Dressing - [GF] [D]

## Main Course – Vegetarian Selection

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

Woodland Mushroom and Asparagus Filo Money Bag with Tomato  
Coulis - [VG] [D] by request

Roasted Provence Vegetables En Crouete with Pepper and Basil Salsa

Goats Cheese and Leek Tart with Pickled Red Onion Salad

Steamed Herb Crepe with Butternut Squash, Garlic and Rosemary served with Pepper Coulis

## Dessert

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

Glazed Mango Mousse with Passion Fruit and Citrus Compote- [V] [GF]

Sharp Lemon Tart with Raspberries and Crème Fraiche - [V]

Pavlova with Seasonal Berries and Chantilly Cream - [V] [GF]

Vanilla Crème Brulee with Shortbread - [V] [GF] by request only

Tiramisu - [V]

Madagascan Vanilla Cheesecake, Raspberry and Chambord Compote - [V]

Strawberry and Clotted Cream Cheesecake - [V]

Dark Chocolate and Grand Marnier Torte, White Chocolate Mousse - [V] [N]

Warm Apple Pie with Vanilla Custard - [V]

Dark Chocolate and Cherry Mousse, Pistachio Tuille - [V] [N] [GF] when the Tuille removed

Selection of Fine English Cheeses with Celery, Grapes, Chutney and Biscuits - [GF] by request  
only

Coffee and Mints