

# B R O C C O

## S A M P L E B U F F E T M E N U

65.00 PER HEAD

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### STARTERS

Apple Cured Salmon (GF) Dill, Lemon Curd

Ham Hock Terrine (GF) Piccalilli, Capers, Gherkins

Heritage Tomato Salad (GF)(V) Tomato Consommé, Basil, Garlic

### MAIN COURSE

Beef Shin (GF) Peas, Garlic, Red Wine Sauce

Pork Loin (GF) Caramelised Apple, Apple Ketchup, Red Wine Sauce

Asparagus (GF)(V) Nicoise Salad, Boiled Egg

Salmon (GF) Basil Mayo, Lemon Cous-Cous

### DESSERTS

Eton Mess (V)- strawberries, Chantilly Cream, Meringue

Lemon & Blueberry Cake (V) Vanilla, Lemon Curd, Blueberry Gel

Cheese Board (TGF)(V) apple, grapes, celery, chutney, crackers

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#### ALLERGENS

V- vegetarian/ VE - vegan /GF - Gluten Free/ N - nuts