



Brocco banquet

Autumn 2018

The social way to celebrate

Appetisers

Freshly baked breads*
Roasted garlic hummus *GF WF DF V Ve*
Smoked paprika and garlic aioli *GF WF V*

Sharing starters

Warm smoked trout salad, herb potatoes, fennel,
beetroot and horseradish crème fraîche *GF WF*
Baked goat's cheese, pickled fennel and roasted hazelnuts *GF WF V N*
Swedish meatballs with mustard sauce and pickled red cabbage *GF WF*
Butternut squash and cannellini bean cassoulet *GF WF DF V Ve*

Sharing mains

Pork ribeye steak, cauliflower piccalilli and parsnip crisps *GF WF*
Roasted cod loin with a black olive crumble *GF WF*
Confit chicken wings with wild mushroom sauce *GF WF*
Baked celeriac with truffle oil and kale crisps *GF WF DF V Ve*

Sharing sides

Triple cooked chips *DF*
Seasonal greens *GF WF V*

Sharing desserts

Orange posset *GF WF V*
Chocolate and raspberry torte *V*

There may be seasonal dish or ingredient substitutions.

*gluten-free bread is available

GF= gluten free WF= wheat free DF= dairy free V= vegetarian Ve= vegan N= contains nuts

Brocco
KITCHEN

www.brocco.co.uk