



# Festive feast menu

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**1- 30 December 2018**

*Festive fizz cocktail on arrival*

## **Appetisers**

Freshly baked breads\*

Roasted garlic hummus *GF WF DF V Ve*

Smoked paprika and garlic aioli *GF WF V*

## **Sharing starters**

Braised beef cheek tacos, pickled red onions,  
coriander and jalapeno sour cream

Smoked trout pâté, beetroot remoulade,  
soft boiled egg and seeded crisp bread\*

Roasted squash, blue cheese and hazelnut fritters  
with a tomato and chilli jam *GF WF V N*

Goat's cheese, roasted tomato and broccoli tart *V*

## **Sharing mains**

Roasted cod fillet, wild mushrooms and smoked pancetta *GF WF*

Maple glazed bacon wrapped turkey breast,  
cranberry doughnuts and bread sauce

Baked celeriac with roasted chestnuts, pomegranate,  
coriander pesto and kale crisps *GF WF DF V Ve N*

Swedish meatballs with mustard sauce  
and pickled red cabbage *GF WF*

## **Sharing sides**

Roasted potatoes *GF WF DF V Ve*

Seasonal greens *GF WF DF V Ve*

## **Sharing desserts**

White chocolate and orange posset *GF WF V*

Mince pies *V*

**£42 per person**

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



\*gluten-free bread is available

[www.brocco.co.uk](http://www.brocco.co.uk)