



Graduation menu

Autumn 2018

The social way to celebrate

Appetisers

Freshly baked breads* and flavoured butters *GF WF V*

Choose 2 dishes per person

Baked goat's cheese, pickled fennel and roasted hazelnuts *GF WF V N*

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

Beer battered cod with tartare sauce

Crispy squid with smoked paprika and garlic aioli

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

Brocco cheese burgers with pickles

Roasted squash and blue cheese risotto *GF WF V*

Sharing sides

Triple cooked chips *DF*

Seasonal greens *GF WF V*

Desserts

Orange posset with chocolate soil *GF WF V*

Plum crumble with bourbon vanilla ice cream *V*

Sticky toffee pudding and clotted cream *V*

£25 per person including a cocktail for the graduate

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