



New Year's Eve Brocco banquet

7.30pm to 1am with live music from Owen Gurrey

A glass of champagne and selection of canapés on arrival

Sharing starters

Artisan breads and flavoured butters
Lobster and king prawn fritters with lobster mayonnaise
Goat's cheese mousse, red pepper relish with parmesan crisps *V*
Chicken liver parfait, roasted grapes and hazelnut brioche *N*
Braised beef cheek in horseradish pancakes, pickled shallots
and grated truffle

Sharing mains

Venison, beetroot, salt baked celeriac and chocolate sauce *GF WF*
Roasted cod loin, kimchi, lime and chilli roasted peanuts *GF WF N*
Crab tortellini, sorrel mayonnaise and chive oil
Jerusalem artichokes, artichoke purée, wild mushrooms,
artichoke crisps and truffle oil *GF WF DF V Ve*

Sharing sides

Seasonal greens with walnut butter *GF WF V N*
Thyme and garlic roasted potatoes *GF WF DF V Ve*

Sharing desserts

Champagne lemon posset with blackberries,
gingerbread and honeycomb *GF WF V*
Passionfruit parfait, coconut and lime macaroons
with bitter chocolate soil *GF WF V N*

£80 per person

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



www.brocco.co.uk