



New Year's Eve Brocco vegetarian 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
Roasted squash, blue cheese and hazelnut fritters with tomato and chilli jam *GF WFN*
Goat's cheese mousse, red pepper relish with parmesan crisps
Roasted mushroom parfait, roasted grapes and hazelnut brioche *N*
Salt baked celeriac in horseradish pancakes, pickled shallots and grated truffle

Sharing mains

Beetroot wellington with sautéed spinach and beetroot sauce
Roasted cauliflower, kimchi, lime and chilli roasted peanuts *GF WFN*
Pumpkin tortellini, sorrel mayonnaise and chive oil
Jerusalem artichokes, artichoke purée, wild mushrooms, artichoke crisps and truffle oil *GF WF DF Ve*

Sharing sides

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

Sharing desserts

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

£80 per person

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



www.brocco.co.uk