



# Brocco banquet

**Winter 2019**

*The social way to celebrate*

## **Welcome glass of fizz**

### **Appetisers**

Freshly baked breads\*  
Roasted garlic hummus *GF WF DF V Ve*  
Lemon and garlic aioli *GF WF V*

### **Sharing starters**

Braised beef cheek tacos, pickled red onions, coriander and jalapeno sour cream  
Smoked trout and roasted sweet potato salad, fennel and mustard crème fraîche  
with salted almonds *GF WF N*  
Goat's cheese, roasted tomato and broccoli tart *V*  
Roasted squash, blue cheese and hazelnut fritters with a tomato  
and chilli jam *GF WF V N*

### **Sharing mains**

Swedish meatballs with mustard sauce and pickled red cabbage *GF WF*  
Roasted cod fillet, smoked pancetta, lentils and cumin spiced cashews nuts *GF WF N*  
Sage roasted chicken breast, caramelised onions, celeriac purée  
and wild mushroom sauce *GF WF*  
Chickpea, spinach and potato ragu *GF WF DF V Ve*

### **Sharing sides**

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

### **Sharing desserts**

Orange posset with ginger crumb *GF WF V*  
Chocolate and raspberry torte *GF WF*

**£42 per person**

*\*gluten-free bread available*

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

**Brocco**  
**KITCHEN**

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