



## Valentine six-course vegetarian tasting menu

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14 February 2019

Beetroot carpaccio with pickled wild mushroom, pine oil and toasted walnuts  
*GF WF Ve N*

Roasted cauliflower bao buns with kimchi, radishes, apple and coriander

Goat's cheese tortellini with a pumpkin and orange sauce,  
salted pumpkin seeds and sage

Slow cooked heritage carrots, carrot puree, hazelnuts and cumin popcorn *GF WF*

Chocolate mousse, orange shortbread and earl grey tea ice cream

Forced rhubarb doughnut, stem ginger sorbet and hazelnut brittle  
*N*

Teas, coffees and petit fours

***£50 per person***

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

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