



Afternoon tea

Spring 2019

Finger sandwiches

Garlic and thyme roasted chicken with homemade coleslaw
Herb poached salmon with cucumber and dill
Whipped feta, black olive and sundried tomato *V*

Savouries

Asparagus, broad bean and chive quiche *V*
Halloumi fritter on seeded crispbread with spring onion jam *V*

Scone

Baked apple and honey oat scone with apricot jam
and clotted cream *V*

Sweets

Lemon and blueberry macaroon *GF WF V N*
White chocolate and orange crème brulée *GF WF V*
Forced rhubarb and ginger doughnut *V*

Specialist loose leaf teas and filter coffee

£25 per person

Add a glass of prosecco **£5**

Add a glass of champagne **£10**

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

Our food is freshly prepared in a small kitchen that handles allergens and our counter is a busy place, so we can't guarantee that our food and drinks are allergen-free.

Brocco
KITCHEN

www.brocco.co.uk