



## Afternoon tea - vegetarian

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Spring 2019

### Finger sandwiches

Whipped feta, black olive and sundried tomato  
Egg with homemade mayonnaise and gherkins  
Yorkshire cheddar cheese and cucumber

### Savouries

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

### Scone

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

### Sweets

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

### 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**

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