



Brocco banquet

Spring 2019

The social way to celebrate

Welcome glass of fizz

Appetisers

Freshly baked breads and crispbreads*

Roasted garlic hummus *GF WF DF V Ve*

Flavoured butter *GF WF V*

Sharing starters

Marinated fish tacos, shredded cabbage, tomato salsa with coriander and lime

Grilled asparagus, pea and quinoa salad with herb dressing
and parmesan shavings *GF WF V*

Halloumi fritters, spring onion jam and herb pesto *GF WF V N*

Crispy pork and sweet potato hash with baby spinach, chilli and coriander *GF WF*

Sharing mains

Slow cooked lamb belly with feta, broad beans and mint vinaigrette *GF WF*

Smoked salmon fishcake with herb and caper mayonnaise

Mini buttermilk fried chicken burgers, paprika aioli and coleslaw

Roasted courgettes, goat's cheese, Romesco sauce
and roasted hazelnuts *GF WF V N*

Sharing sides

Triple cooked chips

Seasonal greens *GF WF DF V Ve*

Sharing desserts

Dark chocolate and orange mousse with orange shortbread *V*

Lemon and blueberry Eton mess *GF W V*

£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