



Brocco banquet - vegetarian

Spring 2019

The social way to celebrate

Welcome glass of fizz

Appetisers

Freshly baked breads and crispbreads*

Roasted garlic hummus *GF WF DF Ve*

Flavoured butter *GF WF*

Sharing starters

Roasted cauliflower, sweet potato and avocado tacos with coriander and lime *DF*

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

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

Thyme and garlic roasted potatoes, apricot jam, sundried tomatoes and roasted
peanuts *GF WF N*

Sharing mains

Mini mushroom burger with paprika aioli and coleslaw

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

Nicoise salad with soft boiled egg and vinaigrette *GF WF DF*

Roasted purple sprouting broccoli, gherkins, salted almonds
and crispy potatoes *GF WF DF Ve N*

Sharing sides

Triple cooked chips

Seasonal greens *GF WF DF Ve*

Sharing desserts

Dark chocolate and orange mousse with orange shortbread

Lemon and blueberry Eton mess *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