



## Mother's Day menu

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31 March 2019

### Starters

King prawn and toasted sesame fritters, spring onion jam, chilli and soy dressing

Grilled asparagus wrapped in Parma ham with sundried tomato hollandaise

Roasted courgettes with goat's cheese, romesco sauce  
and toasted hazelnuts *GF WF V*

### Mains

Garlic and rosemary roasted leg of lamb, thyme roasted potatoes, pork and herb stuffing, Yorkshire pudding, honey glazed carrots and seasonal greens

Roast beef, thyme roasted potatoes, pork and herb stuffing, Yorkshire pudding,  
honey glazed carrots and seasonal greens

Cauliflower and parmesan lasagne, broad beans and hazelnut pesto and tomato  
salad *V N*

Roasted salmon nicoise salad with a smoked herring roe dressing *GF WF*

### Desserts

Spiced rhubarb crumble with ginger caramel ice cream *GF WF*

Treacle tart with clotted cream

Dark chocolate and orange mousse with orange shortbread

**£30 per person, including a gift for every mother**

\*Gluten free bread available

GF = gluten free WF = wheat free DF = dairy free

V = vegetarian Ve = vegan N = contains nuts

Vegan substitutions available

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

**Brocco**  
**KITCHEN**

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