

# BANQUET

Summer 2019

**Brocco**  
**KITCHEN**

## WELCOME GLASS OF FIZZ

### APPETISERS

**Breads** freshly baked v

**Crispbreads** GF WF DF V Ve

**Hummus** roasted cauliflower GF WF DF V Ve

**Butter** flavoured GF WF V

### SHARING STARTERS

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

**Mackerel** charred, thyme roasted beetroot, samphire and dill vinaigrette GF WF

**Pork belly** slow cooked, roasted cauliflower purée with raisin and caper dressing GF WF

**Peaches** honey glazed, buffalo mozzarella and quinoa salad with herb vinaigrette GF WF V

### SHARING MAINS

**Flat iron steaks**, marinated in garlic and ginger with sweet chilli sauce GF WF

**Fishcake**, smoked salmon with herb and caper mayonnaise

**Chicken**, mini buttermilk fried burgers, paprika aioli and coleslaw

**Sweet potato** taco with avocado, portobello mushrooms, pickled red onions and coriander DF V Ve

### SHARING SIDES

**Chips**, triple cooked

**Salad**, rocket and parmesan GF WF

### SHARING DESSERTS

**Mocha** and caramel cheesecake v

**Strawberry** Eton mess GF WF V

**£45 per person**

\*Ask us for gluten free bread.

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

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.