

FRIDAY NIGHT TAKEAWAY

23 October 2020

Brocco
KITCHEN

THREE COURSES AND BOTTLE OF WINE FOR TWO £48

STARTER

Partridge and beetroot scotch egg with mustard mayonnaise

Or

Beetroot and thyme scotch egg with mustard mayonnaise v

MAIN

Slow braised beef cheek with celeriac mash, horseradish sauce and charred autumnal greens GF WF

Slow braised king oyster mushroom with celeriac mash, mushroom sauce and charred autumnal greens GF WF V

DESSERT

Roasted pear and blackberry crumble with vanilla and ginger custard v

Choose a bottle of white, rose or red wine.

Why not add?

Cheese board for two

Yorkshire blue, Godminster cheddar and Lincolnshire poacher, crackers and homemade chutney **10**

Delivered to your home between 1pm and 6pm on Friday 23 October with full reheating instructions or please collect from Brocco Terrace between 3pm and 5pm.

- Ingredients may be changed due to availability
- Call us on 0114 2661233 Monday to Wednesday 9am-5pm to order, last orders 1pm Thursday 22 October.
- Delivery charge of **£3** under 5 miles
- All orders are by card payments over the phone on ordering.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.