

INSTRUCTIONS

January 2021

SUNDAY LUNCH

Roast beef, duck fat roasted potatoes, garlic and thyme glazed carrots, buttered kale, pickled red cabbage, pork, tarragon and horseradish stuffing, Yorkshire pudding and red wine gravy

Salt baked beetroot, rosemary roasted potatoes, garlic and thyme glazed carrots, buttered kale, pickled red cabbage, beetroot, tarragon and horseradish stuffing, Yorkshire pudding and red wine gravy v

Baked beetroot, rosemary roasted potatoes, garlic and thyme glazed carrots, kale, pickled red cabbage, beetroot, tarragon and horseradish stuffing, red wine gravy GF WF V Ve

Instructions

Separate meat from the tray and cook separately under the grill to your liking.

Re heat the rest of the tray with the lid off at 190c for 15-20 mins until piping hot

Reheat the gravy in a saucepan until hot

Put Yorkshire puds in the oven for 4-6 mins.

ADDITIONS

Cauliflower cheese v

Instructions place in the oven for 12-20 mins

DESSERT

Treacle tart with whipped orange clotted cream v

Enjoy cold or warm, if warm then bake the tart at 180c for 6-8 mins with the lid off and cream removed from container, serve with orange clotted cream

Thank you for your support, we appreciate you.

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.

The image features a repeating pattern of stylized white birds and leaves on a light grey background. The birds are depicted in various poses, some perched on stems and others in flight. The word 'Brocco' is written in a serif font, often accompanied by a small leaf icon, and is scattered throughout the pattern. In the top right corner, the 'Brocco KITCHEN' logo is prominently displayed, with 'Brocco' in a larger serif font and 'KITCHEN' in a smaller, all-caps sans-serif font below it, underlined.

Brocco
KITCHEN