

BANQUET

Summer 2021

Brocco
KITCHEN

APPETISERS

Warm sourdough v

Marinated olives GF WF V Ve

Salted butter GF WF V

SHARING STARTERS

Buffalo mozzarella with shaved asparagus, roasted spring onions, peach, chilli and hazelnuts GF WF V N

Cured sea trout confit tomatoes and basil GF WF

72 hour braised pork belly, gooseberry jam and liquorice crackling GF WF

Chargrilled broccoli, crispy potatoes, samphire and shaved fennel GF WF V Ve

SHARING MAINS

Heart of rump steak, chorizo, peas, crispy shallots GF WF

Thyme roasted chicken, asparagus and broad beans GF WF

Wild mushroom and truffle taco with creamed avocado, pickles and crispy onions v ve

Salt baked beetroot, feta and walnuts GF WF V

SHARING SIDES

Chips, triple cooked v

Salad, rocket and parmesan GF WF

SHARING DESSERTS

Gooseberry posset with elderflower flapjack v

Strawberry panna cotta with mint shortbread v

£48 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.