

Barretts Bespoke

CATERING SERVICE

Muse

Adriano Baldi's wild mushroom's
Cappuccino!

To start

Whitby crab ravioli, Barretts own black pudding with a almond beurre blanc

Main

Roasted Venison loin with game faggot, garlic and rosemary fondont potato, celeriac,
kale and a game jus

Dessert

Chevonesse's signature dish of white chocolate, cardamom and vanilla Arancini
With sweet spiced roast pear sauce