

Barretts Bespoke

CATERING SERVICE

Canapés and fizz

(Parmesan beignets, confit pressing of duck-pickled shimiji mushroom-watercress, scottish mackerel-pickled roots)

Starters

Griddled English asparagus with soft poached duck egg and British Parmesan!

Wood pigeon seared with glazed beetroot and hazelnut risotto

Barretts Salmon Slate, home cured, tartare and mousse with pickled cucumber, samphire and fresh baked Barretts bread

Mains

English Pork

Crisp confit belly, sticky braised cheek, figit ball!, garlic rosemary fondant potato, spiced braised cabbage with a ginger and orange jus

Morrocan style roasted Derbyshire Lamb rump, crispy lamb breast, sweet potato with a biyaldi sauce

Twice baked 3 cheese soufflé with toasted seeds, Romenesca sauce and buttered Purple sprouting broccoli

Desserts

Barretts

Barretts Fondont, brandy snaps, cinder and peanut brittle

Our twist on Lemon Posset

Chocolate craze!

Cookies, tiffin, brownie, truffle, chocolate sauce with a Barrett's twist,