

Barretts Bespoke

CATERING SERVICE

Hot and Cold canapés

Parmesan beignets & cauliflower,
Confit pressing of duck, pickled Shimiji mushroom and watercress,
Scottish mackerel-pickled roots,
Golden Goat cheese and cumberland jelly,
Chicken liver parfait rosemary and port red onion marmalade.
Pea & mint veloute with crisp pancetta

The Breakfast

a choice to be made from each course if you please.
please inform us of any dietary requirements on confirmation of booking thank you.

Fresh baked breads olives, Oils and flavoured butters

Starters

Salad of griddled asparagus with soft poached duck egg, British Parmesan dressing and shaved Serrano ham

Wood pigeon served with beetroot, Hazelnut risotto with a Port reduction and cheese tuille

Warm cured Scottish salmon, Salmon and chive tartare, White bean purée and pickled vegetables

Terrine of local shot Game with date and walnut chutney with honey toasted walnut fruit loaf croute

Spinach & Feta filo, Red pepper essence and smoked aubergine with a Boscaiola olive tapenade

Mains

Persian spiced cannon Lamb with crisp lambs belly, chorizo potato, Biyaldi and a light lamb mint sauce

Roasted fillet of English beef, garlic and rosemary fondant potato, celeriac puree, braised shallots and a red wine sauce

Roasted Cornfed chicken, Garlic butter fondant potato, greens and a light lemon thyme sauce

Chestnut and lentil nut roast served with Dahl spinach sauce, Rosemary, Chilli nuts

Twice baked three cheese soufflé with cauliflower purée, toasted seeds and soft herb salad

Seasonal Fish dish
eg.

Pre-dessert

Seasonal Sorbet

Desserts

Classic glazed lemon tart with textures of raspberry

Caribbean chocolate tart, caramelised baby pear, Peanut brittle and caramel ice cream

Yorkshire Parkin with Glenmorangie single malt creme anglaise

Sticky date and spice pudding with double vanilla bean ice cream, Cinder crunch and toffee sauce

White chocolate and almond pannacotta with soft poached fruits and praline

Cheese

A plate of award winning British cheese
Yorkshire Blue, Mull of Kintyre, Tunworth accompanied with a traditional garnish