

# barbēt

CATERING SERVICES

## Sharing Mains

We recommend ordering two to three sides to accompany our sharing board mains  
Some of our sharing mains also have the option for carve your own

### Meat

Herb marinated chicken with charred lemon, watercress and aioli  
Spatchcock harissa chicken, pickled red onion, mint yoghurt  
Stuffed and rolled rosemary and fennel porchetta  
Rolled lamb leg with rosemary and garlic, slow roasted shoulder with green sauce  
Moroccan spiced slow roast shoulder of lamb, chermoulla, pomegranate  
Striploin of beef, wild mushrooms, tarragon and red wine sauce

### Fish/Shellfish (Fish served whole on the bone)

Poached chalk stream trout, hollandaise sauce  
Mixed fish and shellfish platter, sea vegetables, bernaise and green sauce  
Roasted wild Sea bass stuffed with olives, lemon and fennel  
Monkfish tail with lemon, capers and parsley  
Fruits of the sea (crab, prawns, lobster, oysters, mussels, clams)  
Whole grilled Dorset lobster with garlic butter

### Vegetarian/Vegan

#### Sharing boards (suggest 2- 3 sides)

Woodland mushroom pithivier, peppercorn sauce  
Spinach, feta and walnut Wellington  
Squash and ricotta cannelloni  
Aubergine Schnitzel, capers and crispy sage (VGN or VG)  
Isle of Wight tomato and white lake goat's cheese tart  
Harissa cauliflower steaks, crispy chickpeas, hummus (VG)

#### Feast style vegetarian/vegan

##### Mexican extravaganza

Shredded jackfruit, three bean chilli, quesadillas, corn ribs, pico de Gallo, poismole, refried beans, sour cream (VGN or VG)

##### Indian banquet (VG)

Malai kofta, Aloo gobi, chana dal , chana masala, garlic naan, coconut raita, carrot and cumin salad

## Sharing sides

Garlic bread

Flatbreads

Trill farm garden herb salad

Baby gem, anchovies, roasted tomatoes, capers

Glazed chantenay carrots

Cornish new potatoes, chive butter (Jersey royals available when in season)

Lemon and rosemary roasted potatoes

Creamy mash potato

Ratatouille

Caponata

Mixed green beans, toasted flaked almonds, green sauce

Tabouleh

Fattoush

Slow cooked courgettes, white beans, chilli and mint

Shaved cabbage, caraway

Bitter leaf and herb vinaigrette

Buttered seasonal greens

Braised red cabbage

Roasted heritage carrots, chervil butter

Balsamic and thyme roasted beetroot

Roasted squash, shallot, chilli, cumin