

# barbēt

CATERING SERVICES

## Sharing starters

### **Sharing boards**

#### The picnic

Pork pie, merguez sausage roll, kedgeree scotch egg, tomato and pesto pinwheels, Vintage cheddar, piccalilli, crisps, pickled shallots and cornichons

#### Antipasto

The real cure mixed British charcuterie, marinated burrata, slow roasted isle of wight tomatoes, rosemary and garlic focaccia, olive tapenade, white bean bagna cauda with crudités

#### Fish and shellfish

Smoked mackerel pate, trout gravalax, mussel escabeche, potted crab, prawn cocktail, cockle popcorn, cuttlefish croquettes, Soda bread

#### Mezze

Hummus, baba ganoush, red pepper and walnut dip, courgette and halloumi fritters, koftas, olives, marinated feta, flatbreads

#### The Spanish one

Tortilla, gildas, ham and cheddar croquettes, salt cod brandade, padron peppers, pan con tomato, olives, roasted and salted almonds

### **Sharing Starters**

#### Meat

Salt beef and French bean salad with horseradish  
Confit duck croquettes with a seasonal sauce  
Lamb scrumpets with aioli or wild garlic when in season  
Spiced beef pide with labneh  
Buttermilk fried chicken, gochujang sauce, spring onion, chilli, coriander

#### Fish

Salt cod fritters with aioli  
Scallops baked in the half shell with garlic butter and herb breadcrumbs  
Gin and beetroot cured gravalax, cucumber pickles, soda bread  
Blackened mackerel, pickled rhubarb, watercress and horseradish

#### Vegetarian

Courgette and ricotta salad  
Baba ganoush and flatbread  
Sumac roasted squash, red onion, feta and dukkah  
Fava bean falafel, mint yoghurt  
Whipped beetroot, goat's curd and flatbread  
British Asparagus and hollandaise