



Late summer plated menu

Please select one starter, main and dessert from the menus below.

50.00 per person (Minimum 10 people)

Starters

Whipped smoked cod's roe with a crispy potato cake and soft boiled egg

Roast heritage beetroot bruchetta with chilli, herbs and goat's curd

Ham hock salad with quail egg, split pea croquette, picallili dressing

Mains

Herb marinated creamy carver chicken supreme, sweetcorn puree, grilled courgettes

Pan fried skate wing with dorset cockles and sea vegetables

Isle of wight tomato tart, white lake goat's curd, Trill farm salad

(buttered new potatoes served on the side)

Desserts

Late summer berry eton mess

Chocolate and hazelnut profiteroles

Raspberry clafoutis, pouring cream

Add coffee and truffles 5.00

70.00 per person (Minimum 8 people)

To start...

Rosemary and garlic foccacia

Isle of wight gazpacho shot

Starters

Beef carpaccio, rocket, old winchester and balsamic

Beetroot and gin cured chalk stream trout gravalax, soda bread, pickles

Twice baked Westcombe cheddar cheese souffle, spinach and hazelnuts

Mains

Somerset Lamb rump, caponata, green beans and salsa verde

Roast Cornish monkfish with romesco and grilled calcots

Spinach and ricotta gnudi, roast tomato sauce, white lake pecorino

(Buttered new potatoes and salad on the side)

Desserts

Basque style cheesecake with poached blackberries

Dark chocolate mousse with Somerset cider brandy cherries and creme fraiche

Apple tarte tatin, vanilla ice cream

Add coffee and truffles 5.00

95.00 per person (Minimum 6 people)

Focaccia with anchoiade

Chilled beetroot and apple soup with smoked devon eel

Starters

Lamb sweetbread, shallot puree, crispy sage and capers

Baked scallops with a garlic butter and pangrattato

Wild mushrooms , fried duck egg, crispy sage

Mains

Haye Farm fillet steak with confit potato chips, sauce bearnaise and watercress salad

Turbot steak with an English sparkling wine sauce, roe and seashore vegetables

Herb crusted roast rack of lamb with caponata, pomme anna and salsa verde

Glazed pomegranate aubergine, coriander, pine nuts and tabbouleh

Desserts

Buttermilk panna cotta with elderberry compote and shortbread

Chocolate nemesis with creme fraiche

Damson frangepine tart with clotted cream

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Westcountry cheeseboard

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Petit fors and coffee

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