



# PANGDEAN OLD BARN

## SHARING BOWLS

The following are just a sample of sharing bowl that we have done in the past. We have found these have become more and more popular and we can tailor make each one to your exact needs.

### **Indian**

Hyderabadi lamb curry, with black cardamom and fennel seeds, topped with crispy onions.

Cumin and yellow pepper chicken curry, with coconut milk and mango. Spiced tarka.

South Indian pumpkin and cashew nut curry with coconut cream and tamarind.

Mumbai style chickpea curry. Finished with fresh ginger and coriander.

Served with:

Cinnamon and saffron basmati rice

Tomato, raisin and apple chutney

Grape and fig chutney

Smoked tomato and cucumber raita

Flat breads and poppadoms

Indian sweet chilli sauce

### **Mexican**

Coffee and Bourbon short ribs, slow cooked for 12hrs, maple and ancho chilli glaze

Drunken chicken with sherry, chorizo and cinnamon, topped with toasted almonds

Poblano, mushroom and sweet potato chilli finished with massa and mezcal

Mexican quinoa stuffed peppers, with sweet corn, smoked paprika and black beans. Topped with pickled cucumber

All served with:

Mexican rice, Cornbread, smoked Chipotle creme fraiche, salsa and red chilli sauce.

### **BBQ marinated Chicken and Steak**

**Or**

### **Spit Roasted marinated Chickens**

Served with:

Crushed herby new potatoes

Green baby leaf salad topped with smoked tomatoes and toasted seeds, cabernet sauvignon vinaigrette

Red cabbage coleslaw – red cabbage, beetroot and apple, with homemade mayonnaise, Greek yoghurt, fresh orange juice and chives

### **Sauces**

Chimichuri, Smoked paprika aioli, barbecue

### **Winter Sharing**

Chicken casserole with parsnips carrots and leeks. Herb dumpling

Chickpea and piquillo pepper stew, with thyme and smoked paprika

Boulangère potatoes

Roasted winter squash and beetroot with maple syrup and rosemary

### **Various Sharing Mains**

Chicken Cacciatore cooked in red wine with mushrooms, finished with fresh oregano, parsley and garlic and parmesan roast potatoes

Chicken and date Tagine with pumpkin and cinnamon, topped with preserved lemons served with a herby tabbouleh and katchumber cherry tomato salad

Thai green curry with coconut milk, lime leaves served with stir-fried vegetables and jasmine rice

Slow cooked beef Daube with red wine and lardons, creamy mash seasonal veg

## **Vegetarian sharing**

Seven vegetable couscous finished with preserved lemons and smoked harissa

Pumpkin and winter vegetable chilli cooked with coffee and Bourbon finished with masa harina and chervil

Sicilian Caponata, aubergine, tomato and caper stew finished with red wine vinegar and basil

Quinoa and summer vegetable stew served with chargrilled pickled little gems

Romano peppers stuffed with ricotta, baby chard, basil and pine nuts, smoked tomato sauce.

Grilled tian of Mediterranean vegetables, layered courgette and peppers with red onions and Provençal herbs

## **Salads**

Panzanella, Sussex heritage tomatoes with toasted sourdough croutes, basil and chianti vinegar dressing

Italian leaf, chargrilled fennel and blood orange salad

Warm rice salad, with olives, roasted peppers and smoked tomatoes, finished with a blood orange and dill dressing

Warm potato salad with capers and soft boiled eggs, mustard and parsley dressing

Lime, sesame, coconut and courgette salad topped with crispy shallots

Avocado, tomato and corn salad with maple and buttermilk dressing

Winter salad with purple endive, toasted walnuts and Golden Cross cheese. Finished with sweet muscatel dressing

Roasted root vegetable salad, hot shallot dressing.

## **Breads**

Pangdean focaccia, balsamic and olive oil dip

Various small bread rolls served with Pangdean's flavoured butter