

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

Christmas Menu – Dietary option

– Canapes –

Confit potato with parmesan and truffle
Roast celeriac spoons with celeriac puree
Squash cracker, squash puree, pickled beetroot and pumpkin seeds
Mushroom crostini

– Starter course –

Beetroot terrine and horseradish sorbet

– Intermediate course –

Cream of spiced butternut squash velouté with goats' cheese & toasted pine nuts

– Amuse-bouche –

Smoked aubergine with freekeh salad

– Main course –

Roasted beetroot, pumpkin and puy lentil wellington served with seasonal vegetables & potatoes and a rich red wine vegan jus

– Dessert –

Roasted spiced pineapple with 3 milk cake, gingerbread crumble and coconut ice cream
Tea, Coffee and mini mince pies

Why not be interactive & get involved in the production of each course!!

Please make us aware of any allergies or dietary requirements and we will endeavour to meet any requests if possible.

Wine pairing packages will be available and priced accordingly along with a selection of soft drinks.

