

# The Chef's Table



**BIG BITE CATERING**  
THE SECRET INGREDIENT

## Christmas lunch menu

### — Starters —

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

Chicken liver parfait with garlic crostini with orange & apricot chutney

Sour dough crostini with salad of wild mushrooms, soft poached egg & black truffle oil

### — Main course —

Braised beef with olive oil mash, roasted winter roots and a rich red wine sauce

Traditional roast turkey with all the seasonal trimmings

Roast beetroot, pumpkin & brown lentil wellington with roasted winter roots & spiced red cabbage puree

### — Dessert —

Dark chocolate & orange yule log with orange compote & crème fraiche

Hot sticky toffee pudding with brandy sauce

Cheese and biscuits

Tea & coffee with handmade mince pie

***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.

