

# The Chef's Table



**BIG BITE CATERING**  
THE SECRET INGREDIENT

## **Christmas Menu**

### **– Canapes –**

Smoked salmon and caviar  
Chicken liver parfait with orange and apricot  
Confit potato with parmesan and truffle  
Roast celeriac spoons with celeriac puree

### **– Starter course –**

Hot smoked salmon with beetroot terrine and horseradish sorbet

### **– Intermediate course –**

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

### **– Amuse-bouche –**

Smoked lobster with freekeh salad and citrus butter sauce

### **– Main course –**

BBQ fillet of beef topped with creamed wild mushrooms and mull cheddar glaze, pomme anna and glazed root vegetables

### **– 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.

