

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

Autumn Menu

– Canapes –

Scallop cracker with marine mustard and roast scallop

Black pudding with broon sauce

Mini roast beef and horseradish Yorkshire pudding

Gouger, cheese fondue

– Starter course –

Leek and potato soup with Hasselback potatoes, chives and shallots

– Intermediate course –

Tiger prawn dumpling with Vietnamese dressing

– Main course –

Wild locally sourced venison haunch & loin with braised red cabbage, dauphinoise potatoes and Amarena cherry jus

– Pre Dessert –

Pumpkin pie

– Dessert –

Dark chocolate fondant, chocolate and orange ganache and Bailey's ice cream

Tea, Coffee and petit fours

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.

