

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

Autumn Menu – Dietary option

– Canapes –

Mushroom cone

Roast beetroot and horseradish Yorkshire pudding

Gouger, cheese fondue

Baby baked potato

– Starter course –

Leek and potato soup with Hasselback potatoes, chives and shallots

– Intermediate course –

Wild mushroom ravioli

– Main course –

Spinach and potato dahl, cauliflower pakora and basmati rice

– 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.

