

# The Chef's Table



**BIG BITE CATERING**  
THE SECRET INGREDIENT

## March & April Dietary Menu

### – Canapes –

Whipped goats cheese on a biscuit with baked fig and heather honey  
Gougère cheese fondant  
Roast potatoes and crushed peas  
Butternut squash agnolotti with roasted almonds

### – Starter –

Linguini pasta with parmesan and herbs

### – Amuse-bouche –

Comté cheese soufflé

### – Main –

Beetroot and onion tart

### – Dessert –

Apple and calvados tart, milk ice cream

Tea, Coffee and petit fours, handmade chocolate

***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.

