

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

March & April Menu

— Canapes —

Fish n chips
Gougère cheese fondant
Marinated chicken wings
Butternut squash agnolotti with roasted almonds

— Starter —

Linguini pasta bound with clams in a white wine butter sauce

— Amuse-bouche —

Comté cheese souffle

— Main —

Trio of Scottish pork (cuts used, Braised pork belly, Braised pork cheek, Roast fillet of pork), served with pickled carrots, ginger, coriander and spiced roasted new potatoes and pak choi

— 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.

