

The Chef's Table

Looking for an unforgettable interactive dining experience?

We are offering you the opportunity to immerse yourself in our professional kitchen with private dining for up to 10 guests at our very own Chef's Table and watch as each course is created.

Enjoy a complimentary glass of fizz, a selection of canapes, followed by a 5-course set meal while the Chef and his team interact and explain each dish, the ingredients, and the importance of seasonal, locally sourced, and sustainable produce.

Suitable for special occasions, corporate events or if you just enjoy exceptional food with friends and loved ones - this experience will be starting from £85 per person. Advanced bookings only, subject to availability.



BIG BITE CATERING
THE SECRET INGREDIENT

Bookings can be made by emailing info@bigbitecatering.co.uk or telephoning during office hours **01236 842972**.

Gift Vouchers

available for purchase now, bookings from February onwards

The Chef's Table



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Winter menu starting in February

— Canapes —

Mini smoked salmon cones with crème fraiche & chive
Whipped goats cheese curd with fig & honey oat crunch
Crunchy haggis balls with arran mustard mayo

— Starter course —

Dressed Scottish crab with spiced mango & coconut

— Intermediate course —

Agnolotti of butternut squash with sage & toasted hazelnuts

— Refresher course —

Blown sugar clementine filled with clementine sorbet with kumquat compot

— Main course —

Roast fillet of Scottish beef wellington with roast potatoes, glazed carrots, spiced carrot puree & port jus

— Sweet course —

Iced whisky marmalade parfait with preserved raspberries served with a highland twist!

Tea & coffee served with 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.



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Winter menu starting in February – Dietary option

– Canapes –

Mini mushroom parfait cones with crème fraiche & chive

Whipped goats cheese curd with fig & honey oat crunch

Curried potato balls with parsley mustard mayo

– Starter course –

Tastes & textures of carrot & beets with puffed seeds

– Intermediate course –

Agnolotti of butternut squash with sage & toasted hazelnuts

– Refresher course –

Blown sugar clementine filled with clementine sorbet with kumquat compot

– Main course –

Roast root vegetable & puy lentil wellington with roast potatoes,
glazed carrots, spiced carrot puree & port jus

– Sweet course –

Iced whisky marmalade parfait with preserved raspberries served with a highland twist!

Tea & coffee with petit fours

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