

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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Spring menu – April to June

– Canapes –

Peppered venison fillet with chocolate and whisky sauce

Pea pancake with spring asparagus and Yuzu dressing

Butternut cracker with pickled beetroot

– Starter course –

Hand dived West Coast scallop with Korma spices, baked in its shell,
served with pearls of pickled cucumber

– Intermediate course –

Wild garlic and ricotta ziti pasta

– Refresher course –

Blown sugar lemon filled with lemon sorbet

– Main course –

Roast Free Range chicken – Big Bite style, served with spring asparagus,
lyonnaise potatoes, fresh truffle and light pan juices

– Sweet course –

Rhubarb souffle, poached rhubarb and rhubarb sorbet

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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Spring menu – April to June – Dietary option

– Canapes –

Pea pancake with spring asparagus and Yuzu dressing

Butternut cracker with pickled beetroot

Roasted celeriac spoons with celeriac puree

– Starter course –

Baked oyster mushrooms in Korma spices,
served with pearls of pickled cucumber

– Intermediate course –

Wild garlic and ricotta ziti pasta

– Refresher course –

Blown sugar lemon filled with lemon sorbet

– Main course –

Twice baked Mull cheddar soufflé, served with creamed greens and new potatoes

– Sweet course –

Rhubarb soufflé, poached rhubarb and rhubarb sorbet

Tea & coffee with petit fours

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