

# The Chef's Table



**BIG BITE CATERING**  
THE SECRET INGREDIENT

## Summer menu – August & September

### – Canapes –

Lamb shoulder and gremolata  
Carpaccio of Scottish beef on crisp parmesan shortbread  
Home dried tomato with tomato consommé  
Yuzu marinated sea bream

### – Starter course –

Artichoke and smoked bacon soup with black truffle and truffle oil

### – Intermediate course –

Gnocchi and macaroni and parmesan

### – Intermediate course –

Early season chanterelle risotto

### – Fish course –

BBQ red mullet with tomatoes and crispy squid rings

### – Main course –

Braised shin of beef with creamed herb polenta and balsamic chipotle onions  
and a rich red wine jus

### – Dessert –

Glazed Amalfi lemon tart with lemon ice cream and marsala syrup  
Tea, Coffee and biscotti

**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.



# The Chef's Table



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## Summer menu – August & September – Dietary option

### – Canapes –

Chef's canape of the night – Carpaccio of celeriac  
Pumpkin arancini with pine nut butter and balsamic gel  
Home dried tomato with tomato consommé

### – Starter course –

Artichoke soup with black truffle and truffle oil

### – Intermediate course –

Gnocchi and macaroni and parmesan

### – Intermediate course –

Early season chanterelle risotto

### – Intermediate course –

Smoked aubergine and crispy onion rings

### – Main course –

Butternut, carrot and goats cheese tart, with creamed herb polenta  
and dressed greens.

### – Dessert –

Glazed Amalfi lemon tart with lemon ice cream and marsala syrup  
Tea, Coffee and biscotti

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