

# The Chef's Table



**BIG BITE CATERING**  
THE SECRET INGREDIENT

## January & February Dietary Menu

### — *Selkirk Grace* —

Leek and potato pastie

Cream of parsnip soup with Mull cheddar fritter

Mushroom and Blue Murder cheese barley balls with homemade broon sauce

Bonnet goats' cheese with orange and apricot chutney on oat biscuit

### — *Toast to the lassies* —

Squash agnolotti with sage, lemon and toasted hazelnuts

### — *To a mouse* —

Khale and tattie soup with crispy Ayrshire bacon and sour cream

### — *Address to the haggis* —

Veggie Haggis neeps and tatties wi a drap of the cratur

### — *Birks of Aberfeldy* —

Kohlrabi and celeriac tart, creamed winter greens, shallots and an Aberfeldy whisky jus

### — *Wee taster fae a great man* —

A wee taste of Brockie's World Championship creamed porridge

### — *A red, red rose* —

Textures and flavours of coconut and roses

### — *Auld lang syne* —

Tea, Coffee with mini-Ecclefechan tarts

*Tae send ye hame happy*

**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.

