

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

January & February Menu

— *Selkirk Grace* —

Cullen skink shot with Mull Cheddar fritter

Confit of Ham Hock with spiced apple gel

Venison haggis sausage roll with homemade broon sauce

Bonnet goats' cheese with orange and apricot chutney

— *Toast to the lassies* —

Roasted whisky cured Scottish salmon with langoustine ravioli and seafood essence

— *To a mouse* —

Khale and tattie soup with crispy Ayrshire bacon and sour cream

— *Address to the haggis* —

Haggis neeps and tatties wi a drap of the cratur

— *Birks of Aberfeldy* —

Roast fillet of Scotch beef with barley Bannock, 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.

