

The Chef's Table

May & June (Dietary)

— Canapes —

Confit potato with gruyere and truffle

Mini onion and caraway seed tatin

Crisp tomato arancini with a shot of tomato essence

Carpaccio and puree of celeriac on barley cracker

— Starter course —

Scottish burrata with carpaccio of pear, compressed peach, candied walnut, goats cheese crumb aged balsamic

— Intermediate course —

Goats' cheese ravioli with summer vegetables and herb butter sauce

— Main course —

Roasted vegetable korma with rice pilaff and deep fried curry balls and crispy chickpeas

— Pre Dessert —

Blown sugar apple filled with crab apple sorbet

— Dessert —

Blackcurrant & forced rhubarb Vacherin

Tea, Coffee and petit fours



BIG BITE CATERING
THE SECRET INGREDIENT

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.

