

The Chef's Table



BIG BITE CATERING
THE SECRET INGREDIENT

May & June

— Canapes —

Chicken & duck liver parfait with spiced cherry, duck crisp and oat biscuit

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 walnuts, goats cheese crumb aged balsamic

— Intermediate course —

Crab & scallop ravioli with ginger bisque and salad of summer vegetables

— Main course —

Roast cutlet & loin of lamb herb crumb, creamed mash, heritage carrots and spring

— Pre dessert —

Blown sugar apple filled with crab apple sorbet

— Dessert —

Blackcurrant Vacherin

Tea, Coffee and petit fours

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.

