



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Table

That's
AMORE

July & August Dietary Menu

— Canapes —

Balsamic cherry tomatoes on parmesan shortbread, with chive crème fraiche
Carpaccio of celeriac
Crisp potato with parmesan and truffle
Creamed herb polenta with burrata

— Starter —

Zitti pasta, spinach and ricotta

— Intermediate —

Locally picked wild mushroom risotto with peas from the garden

— Main —

Sweet potato and braised rice pave with celeriac sauce

— Pre Dessert —

Dark chocolate Crèmeux with sea salt and olive oil

— Dessert —

Amalfi lemon cake with lemon ice cream and blown sugar lemon

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.

