



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Table

That's
AMORE

July & August Menu

— Canapes —

Balsamic cherry tomatoes on parmesan shortbread, with chive crème fraiche

Carpaccio of beef

Crisp potato with parmesan and truffle

Creamed herb polenta, lamb loin and sage butter

— Starter —

Zitti pasta, spinach and ricotta

— Intermediate —

Locally picked wild mushroom risotto with peas from the garden

— Main —

Porchetta – traditional stuffed pork loin with Italian spicing & rich pomodoro 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.

