



**BIG BITE CATERING**  
THE SECRET INGREDIENT

# Canape Selector Menu

## VEGETARIAN

Oat crunch with whipped goats cheese curd dried fig & honey

Home dried cherry tomato on gruyere & parmesan biscuit with chive crème fraîche

Blue murder cheese mousse on a garlic thin crisp with spiced cherry gel, pear crisp & candied walnut

Carrot & caraway seed cracker with spiced carrot puree & pickled ribbons

Blue cheese shortbread topped with apple chutney and stilton crumb

Beetroot terrine aged balsamic and creamed horseradish on beetroot & angelica seed wafer

Potato gruyere & truffle tart

Mini onion & caraway pithivier

Confit potato with truffle & parmesan crust

Gougère filled with Comte cheese fondue

Tomato arancini pine nut butter & balsamic gel

Mushroom arancini with mushroom ketchup

Curry balls with parsley mayo

Cheese croquetas with Aloli

Fruit brochettes with lemon honey & poppy seed yoghurt

Salted chocolate & olive oil spoon

## FISH

Smoked salmon cones or on oat crunch

Lady bite sized filo tartlets filled with prawn marie rose & balsamic beetroot

Dressed Scottish crab with spiced mango and coconut

Cured scallops on scallop cracker with marine mayo

Langoustine fritter with a shot of brandy bisque

Mull cheddar fritter with a shot of Cullen skink

## MEAT

Chicken liver parfait homemade oatcake with an apricot & orange chutney

Peking duck pancakes with hoi sin

Beef carpaccio with parmesan shortbread parmesan & herb mayo

Crisp Panko breaded pork belly with spiced mango & pineapple chutney

Mini Yorkshire pudding with roast fillet of beef in horseradish crème fraîche

Haggis balls with Arran mustard mayo

Black pudding bonbon with homemade brown sauce

Mini venison sausage rolls with spicy date relish

Ham hock confit with spiced apple gel

Soy chicken with sticky rice wrapped in pak choi

## ALLERGEN FREE

Butternut squash cracker with squash puree, pickled pumpkin & salted pumpkin seeds

Beetroot cracker with salt baked beetroot & cider apple gel

Pressed beetroot terrine with aged balsamic & creamed horseradish

Gin & tonic compressed watermelon with mint gel

Carpaccio of celeriac with roasted celeriac & puree

Baby bakers with truffle mayo

Spiced chickpea falafel with homemade brown sauce

Vegetable sushi with wasabi mayo

Soy glazed pak choi & shitake mushroom with sticky rice wraps

*\*Prices are exclusive of cater hire costs and VAT, and may incur an additional staff charge*

[www.bigbitecatering.co.uk](http://www.bigbitecatering.co.uk)