



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Classic Menu

STARTERS

Trio of our home cured Scottish salmon and trout terrine with carpaccio of beetroot, pickled cucumber & creamed horseradish

Roasted whisky cured salmon served with a poached langoustine ravioli & seafood essence

Seared sea bass with lobster & chorizo champ with a light pea velouté Ham hock terrine with pickled beets & Dijon mustard emulsion

Haggis bonbons with clapshot tatties, bacon & parsnip crisps, whisky peppercorn cream

Sour dough crostini with a salad of wild mushrooms & black pudding with a soft poached egg and fine herbs in a light truffle dressing (can be vegetarian)

Goat's cheese agnolotti with forest vegetables, celeriac puree and essence of tomato

Collops of seasonal melon with basil poached berries & passion fruit jelly

Cream of celeriac soup with chive crème fraiche, roasted hazelnuts & white truffle oil

Velouté of butternut squash with goat's cheese & toasted pine nuts

Cream of artichoke with white truffle oil & crunchy bacon bits Wild mushroom consommé with roasted mushroom

REFRESHER COURSE OPTIONS

Roasted pineapple with lime sorbet & pineapple crisp

Fresh Scottish raspberries in pink champagne with dehydrated raspberries & raspberry sorbet

Pear & quince with crystalised ginger & champagne syrup

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

www.bigbitecatering.co.uk



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MAIN COURSE

Twice baked three cheese souffle with cheese glaze, tempura spring onions & pickled roots

Seared sea bream with textures of cauliflower & lightly curried mussels

Pan seared fillet of Scottish salmon, served with gingered greens, lemongrass velouté with crispy fried squid, in a sweet chilli dressing

Roast free range chicken breast, mushroom stuffed leg, served with truffled potato terrine, lightly pickled wild mushrooms roast leek finished with a creamed mushroom velouté

Spiced rack of lamb wrapped in a herb & mustard crumb, layonaise potato cake seasonal greens & lamb jus

Beef wellington with seasonal potatoes, glazed root vegetables & rich red wine jus

Roasted Venison loin wrapped in a bacon chestnut farce served with spiced red cabbage, lightly pickled roots, squash fondant & puree, red currant jus

SWEETS & CHEESE

Dark chocolate & caramel banana mousse with diary ice cream, caramelised banana sauce & glass tulle

Raspberry charlotte with framboise liqueur and raspberry sorbet

Gingerbread & vanilla cheesecake with spiced pears

Iced honey & vanilla parfait with roasted strawberries and essence of whisky & strawberry sauce

A flavour of chocolate – hot dark chocolate fondant, milk chocolate & Oban whisky ganache & white chocolate ice cream with chocolate tulle

Hot sticky toffee pudding with vanilla ice cream & lashings of toffee sauce

Seasonal fruit & custard crumble, served with a light custard & vanilla ice cream

Coconut panna cotta with champagne poached fruits

A selection of Scottish cheese & biscuits served with quince, walnuts grapes & celery flowers

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