



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Table



Christmas 2025 Menu

— Canapes —

Baby Confit Potato With Gruyere & Truffle
Pecan Tuille Topped With Blue Cheese & Fig Molasses
Camembert And Cranberry Palmier
Maple And Sweet Chilli Glazed Pigs In Blankets
Mini Smoked Salmon Cones

— Starter —

Pressed Beetroot & Aged Balsamic Terrine With Horseradish Sorbet

— Amuse Bouche —

Cream Of Celeriac Soup With Chive Crème Fraiche, Roasted Hazelnuts & White Truffle Oil

— Fish Course —

Steamed Fillet Of Halibut With Cucumber And Wasabi

— Refresher —

Pear & Quince Refresher With Crystallised Ginger & Champagne Syrup

— Main —

Fillet Of Scottish Beef Wellington Layoinaise Potato Terrine Spiced Red Cabbage Sprouting Broccoli & Carrot Puree

— Dessert —

Iced Nougatine Parfait Praline Crumb Amareno Cherries & Anglaise Sauce
Tea & Coffee With Hand Made Mince Pies And Coconut, Rum & White Chocolate Truffles

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.

