



**BIG BITE CATERING**  
THE SECRET INGREDIENT

# *Christmas Finger Buffet*



A selection of freshly prepared sandwiches, rolls and wraps

Individual turkey Wellingtons with cranberry

Potato & Gruyere pasties

Maple glazed pigs n blankets

Mixed Asian plate to include our own mixed pakoras, chicken tikka skewers, soy poached chicken & sticky rice wraps and popadoms. All served with spiced onions, sweet chilli and pakora dipping sauce

Festive spiced apple and pork sausage rolls with  
homemade brown sauce

Tender chicken strips in our special crispy batter and whisky BBQ glaze

A selection of Christmas themed cakes

*\*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)

# Christmas Sit Down Menu

Choice Menu  
**£40**pp\*

Set Menu  
**£33**pp\*

## STARTERS

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

Chicken liver parfait with garlic crostini, fig & apricot chutney

Trio of salmon terrine, carpaccio of beetroot, pickled cucumber & creamed horseradish

Sourdough crostini with salad of wild mushrooms, soft poached egg & black truffle oil

## MAINS

Braised shin of Scottish beef in pastry with a rich red wine sauce

Traditional roast turkey with all the seasonal trimmings & pan juices

Baked fillet of sea trout with scallop & lobster mousseline served with a light parsley butter sauce

Sweet potato, red pepper and braised rice paves with celeriac veloute

## SWEETS

Pecan & toffee roulade with orange compote and creme fraiche

Hot sticky Christmas toffee pudding with brandy sauce

Gingerbread & vanilla cheesecake with cinnamon spiced poached pear

A selection of British and Continental cheese and biscuits with oat crunchies, chutney & quince

Tea & Coffee with hand made mince pies and coconut, rum and white chocolate truffles

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# 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.

