



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 nut 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



BIG BITE CATERING
THE SECRET INGREDIENT

Bowl Food Menu

COLD

Hot smoked salmon with beetroot and horseradish potato salad
Blistered tomatoes with borlotti beans and aioli
Miso sea trout with pickled noodle salad
Olive oil cured pear and burrata salad with figs and candied walnuts
Vegetable crudites garden with beetroot humus and pistachio soil
(or can be salted sunflower seed)
Roasted sweet potato, burrata & manuka honey
Ruby beetroot tartare with whipped goats cheese walnut & dill crunch
Roasted pear bocconcini and maple syrup tart
Spicy candied lemon jewels on whipped feta

HOT

Potato coconut and spinach dahl with rice and butternut squash cracker
BBQ chicken thighs with chorizo and potato salad and peri sauce
Braised beef cheeks with olive oil and chive mash roast root vegetables and red wine jus
Spicy beef cheek tacos
BBQ pork belly with celeriac slaw with toasted cashews and apple
Truffle mac and cheese
Potato, squash and chorizo quesadillas
Potato gnocchi and macaroni with parmesan cream gratin
Lamb hot pot
Chicken tikka masala with spicy rice and garlic naan crostini
Roast whisky char siu salmon with steamed lemon and Tyme rice

SWEET

Dark chocolate and Amarena cherry pots with fennel and orange biscotti
Passion fruit jelly with lemon cream and glazed lychee
3 Milk cake with rum roasted pineapple
Warm rice pudding with vanilla ice cream, poached raspberries and crumble
Warm Sticky toffee pudding, vanilla ice cream and toffee sauce
Poached pear salad with citrus and whisky caramel

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



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Classic Wedding 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 fraîche, 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



BIG BITE CATERING
THE SECRET INGREDIENT

The Chef's Classic Wedding Menu

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 tuille

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 tuille

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

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

www.bigbitecatering.co.uk