



**BIG BITE CATERING**  
THE SECRET INGREDIENT

# Signature Menu

## CANAPES

Crispy haggis ball with Arran mustard mayo Gougere filled with Mull blue cheese mousse  
Oat biscuit with goat's cheese, honey & fig  
Mini smoked salmon mousse cones  
Carpaccio of Scottish beef on parmesan shortbread

## STARTER

Dressed west coast crab with spiced mango & coconut gel

## INTERMEDIATE

Angnolotti of butternut squash sage and toasted hazelnuts

## REFRESHER

Blown sugar lemon filled with a lemon sorbet

## MAIN COURSE

Slow cooked Jacobs ladder Scotch beef braised in red wine, port & marrow fat jus served with lightly pickled vegetables and wilted greens

## DESSERT

Glazed raspberry and strawberry heart on a shortbread base

## CHEESE

A selection of Scottish cheese & oatcakes with celery flowers, dried fruit & nuts

Tea, coffee & petit fours

*\*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)