



BIG BITE CATERING
THE SECRET INGREDIENT

Vegan Signature Menu

CANAPES

Compressed watermelon with basil gel

Baby baked potatoes with truffle mayo

Vegetable sushi Beetroot humus garden with pistachio soil

Roasted celeriac with celeriac puree

STARTER

Marinated beets with grains citrus and sorrel

INTERMEDIATE

Warm salad of new potatoes and young leeks served with leek oil & truffle essence

REFRESHER

Blown sugar lemon filled with a lemon sorbet

MAIN COURSE

Spiced textures of cauliflower with toasted almonds

DESSERT

Coconut panna cotta with poached seasonal fruits and almond brittle

CHEESE

Vegan feta with olives and oatcakes with celery flowers, dried fruit & nuts

Tea, coffee & petit fours