



**BIG BITE CATERING**  
THE SECRET INGREDIENT

# The Chef's Table

## February & March 2026 Menu

### — Selection of seasonal canapes —

Crispy potato & creamed winter mushroom sandwich  
Air dried salt cured duck breast with celeriac remoulade & spiced crab apple gel  
Fish pakora with sweet chilli dressing & spiced onions  
Baby bakers with chive crème fraiche

### — Starter —

Warm salad of crisp black pudding & bacon, garlic crostini Braeburn apple  
Soft poached egg and a cider hollandaise

### — Intermediate —

Asian spiced butternut squash velouté with goats' cheese & toasted pine nuts

### — Fish course —

Lightly steamed fillet of lemon sole with Scottish mussels in a light butter & herb sauce

### — Main course —

Trio of Lanarkshire venison served with textures of heritage carrots & buttered kale

### — Sweets course —

Baked chocolate tart with hazelnut ice cream and lime caramel  
Tea and coffee served with home made petit fours

***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.





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## February & March 2026 Alternative Options

### – Selection of seasonal canapes –

Crispy potato & creamed winter mushroom sandwich  
Crisp risotto ball with celeriac remoulade & spiced crab apple gel  
cauliflower pakora with sweet chilli dressing & spiced onions  
Baby bakers with chive crème fraiche

### – Starter –

Warm salad of crisp salt & chill oyster mushrooms, garlic crostini Braeburn apple  
Soft poached egg and a cider hollandaise

### – Intermediate –

Asian spiced butternut squash velouté with goats' cheese & toasted pine nuts

### – Amuse course –

Goats cheese agnolotti with fruits of the forest and a light herb butter sauce herb sauce

### – Main course –

Tastes & textures of heritage carrots with a onion and caraway tart & buttered kale

### – Sweets course –

Baked chocolate tart with hazelnut ice cream and lime caramel  
Tea and coffee served with home made petit fours

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