



BIG BITE CATERING
THE SECRET INGREDIENT

BBQ Wedding Menu

COLD FROM THE BBQ

Buffalo farm mozzarella with poached pear, fig and walnut salad with heather honey and lemon dressing

Warmed butterbeans with blistered tomatoes and Aioli

Roasted squash salad with chickpeas and tahini dressing

Salsa Verde, peas, green beans with Katy Rodgers crowdie cheese and toasted flat breads

Traditional Caesar salad with garlic croutons and our own creamy parmesan dressing

New potato salad bound in a honey & mustard dressing with pippin apple & celery flowers

HOT FROM THE BBQ

Buffalo burgers with cheese glaze and onion chutney

Cumberland sausages

Flat iron steaks charred & served with a rich pepper sauce

Spatchcock chicken with garlic butter and peri garnish

BBQ sea trout with fennel and orange

Salmon, tiger prawn & chorizo skewers with sweet chilli glaze

Griddled ribs of corn in our whisky & chilli glaze with pickled red onions

Selection of breads and condiments

DESSERTS

Lemon tart with crème fraiche & blueberries drizzled with heather honey

Summer berry pavlova with whipped mascarpone & mint chocolate chips

Baked New York style vanilla cheesecake

The above are served with pouring cream and fruit purees