



**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



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# Hot Evening Buffet Menu

## MAINS

Lamb Biryani

Sticky beef with egg fried rice

Breast of chicken curry (Indian or Chinese style)

Potato spinach & coconut dahl

Soy poached chicken thighs with sticky rice sweet chilli glazed pak choi ginger relish

Haggis neeps & tatties with whisky sauce

Traditional lamb stovies

Mac n cheese

Braised beef shin lasagne

Berlins finest curry dog

Breaded chicken pasta bake

BBQ ribs and Big Bite spicy sticky glaze

Fillet of sea trout with tomato pasta and wilted greens

Chicken kormas with steamed basmati (can be done vegetarian)

Pulled beef brisket buns with BBQ glaze and crispy slaw

Salt & chilli oyster mushrooms served with sweet chilli dressing and sour cream

Spiced chicken flatbread with Greek yoghurt and pickled ribbons of cucumber & carrot

## SIDES

A selection of seasonal vegetables & potatoes

Caesar salad with garlic crostini home dried tomatoes parmesan shavings with our rich Caesar dressing

Buffalo mozzarella, pear fig and walnut salad

Rice, nan & crackers or poppadom's

Celeriac slaw

Macerated Heritage tomato & basil with aged balsamic

Asian spiced new potatoes in tomato relish

Dirty fries

Tuna pasta with mayo cucumber and aged balsamic

Orzo pasta with roasted purple sprouting broccoli and Kent squash

## SWEETS & DESSERTS

Chocolate and Amarena cherry pots with sponge finger biscuits

Pear and almond tart, Anglaise sauce and mascarpone cream

Mini Victoria sponge

Sticky toffee pudding with toffee sauce

White chocolate and raspberry fudge brownie

New York baked vanilla cheesecake

Hot apple crumble

Cheese board

*Minimum number of 40, any number below will include a supplement*

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# Wedding Breakfast Buffet Menu

## FROM THE LAND & SEA OF SCOTLAND

Haggis neeps & tatties with crispy bacon & Arran mustard & whisky cream sauce

Perthshire lamb hot pot – diced lamb in a rich gravy with slices of potatoes & stewed onions

Ayrshire beef cottage pie topped with creamy mash & mull cheddar

Roast fillet of loch duart salmon with ravioli of Scottish shellfish in a rich butter sauce

### SWEET TREATS

Galloway pippin apple crumble with hot custard and crab apple jelly

Millionaires' shortcake

Cranachan with shortbread fingers

Our world famous Traditional whisky fruit cake

Hot cloutie dumpling with vanilla ice cream and poached raspberries

## BRITISH CLASSICS

Steamed fillets of cod with parsley butter sauce

Breaded haddock & fries with mushy peas

Irish stew – diced lamb shoulder slow cooked with potatoes leek & carrots

Steamed steak & suet pudding with rich red wine gravy

Bubble n squeak cakes with brisket hash & fried egg

### SWEET TREATS

Victoria sponge with lashings of fresh thick double cream

Sherry trifle with hundreds & thousands, bits & bobs!

Sticky toffee pudding with lashings of toffee sauce & vanilla ice cream

Warm rice pudding with vanilla ice cream, poached raspberries & crumble topping

## WANDERING AROUND EUROPE

Antipasti bar- ideal for grazing

Porchetta – traditional stuffed pork belly in Italian spicing roasted to perfection with crunchy crackling topping

Berlins finest curry dogs

Chicken, prawn & chorizo paella

Spiced BBQ chicken flat bread wraps with Greek yoghurt pickled ribbons of cucumber & carrot

Slow braised beef lasagne (can be done vegetarian)

Beef & mushroom stroganoff (can be done vegetarian)

Aubergine parmigiana

### SWEET TREATS

Chocolate & Amarena cherry pots with sponge finger biscuits

Pear & almond tart sauce anglaise & mascarpone cream

Cheese & biscuits from across Europe with a selection of dried & fresh fruits, biscuits & breads and fruit chutneys

Floating islands with anglaise sauce, raspberry coulis & toasted almonds

## FAR EASTERN PROMISE

Lamb biryani

Succulent chicken kormas (can be done vegetarian)

Spiced lamb shoulder with coriander & cucumber chutney

Coconut & coriander crusted salmon fillets with spiced tomato fondue

Sticky beef with glazed Pak choi

Soy poached chicken legs & sweet chilli glazed Pak choi

Potato, spinach and coconut dhal

### SWEET TREATS

Gulab jamuns with vanilla ice cream

Banana fritters with vanilla syrup & ice cream

Coconut & lime charlotte with mango puree

## THE AMERICAS

Pulled beef brisket buns with BBQ glaze and crispy slaw

Chilli dog with braised onions

100% beef burger bun with ranch dressing & smoked bacon and apple smoked cheese slices

Mac n cheese with a herb and onion crust (can also be done with truffle oil)

Taco shells filled with loaded sweet potato wedges, smoked cheddar glaze tomato salsa & sour cream

Smoked lamb barbacoa – smoked shoulder then slow cooked with special spicing served with corn tortilla wraps guacamole & crunchy salad

## SWEET TREATS

White chocolate raspberry and maple fudge brownie

New York style baked vanilla cheesecake with sour cream

Pecan pie with lashings of double cream

Three milk cake.... Its addictive!!

**Sides from the salad & vegetable bar – we will choose these with you when you make your main choices to ensure they are the best fit for your chosen dishes**

A selection of seasonal vegetables & potatoes

Caesar salad with garlic crostini home dried tomatoes parmesan shavings with our rich Caesar dressing

Buffalo mozzarella, pear fig and walnut salad

Nan & crackers or poppadom's

One of the following rice dishes, steamed basmati, egg fried, rice pilaff

Warm garlic ciabatta & Warm mozzarella ciabatta selection

Charred corn ribs in our whisky marmalade BBQ glaze with pickled red onions & Celeriac slaw

Macerated Heritage tomato & basil with aged balsamic

Asian spiced new potatoes in tomato relish

Dirty fries

Homemade vegetable pakora with spiced onions and pakora dipping sauce

## Minimum of 50 guests With 4 sides, 4 mains and 3 sweets

Egg fried rice

Naans, crackers and popdoms

Dirty fries

Homemade vegetable pakora with spiced onions and pakora dipping sauce

Chicken prawn & chorizo paella

Spinach potato & coconut dahl

Pulled beef brisket buns with BBQ glaze and crispy slaw

Spiced lamb shoulder with coriander & cucumber chutney

Sticky toffee pudding

Baked New York style cheesecake

Cheese & biscuits from across Europe with a selection of dried & fresh fruits, biscuits & breads and fruit chutneys

Tea & coffee with freshly baked shortbread

Haggis balls with arran mustard mayo

Chicken liver parfait oatcakes with spiced cherry gel

Bite sized sausage rolls with homemade brown sauce

Home blushed cherry tomatoes with cheese biscuits & chive crème fraiche

Black pudding bon bon with spiced crab apple gel

Braised pork belly with BBQ glaze & Asian slaw

Smoked salmon mousse on crisp wafer with horseradish cream

Beetroot – puree with glazed candied beets on beetroot & nigella seed wafer

Mushroom pate cracker with truffle oil & snipped chives

Gin & tonic compressed watermelon with mint gel

Goats cheese curd with dried fig & honey

Carrot puree on carrot and caraway seed biscuit with pickled carrot ribbon

Baby baked potato with chive crème fraiche

Tomato arancini balls with balsamic gel