



BIG BITE CATERING
THE SECRET INGREDIENT

Wedding Selector

STARTERS

- » Lentil & ham hock soup
- » Roasted red pepper & tomato soup and crème fraiche
- » Chicken liver parfait with homemade orange & apricot chutney & oaties
- » Haggis bon bons with bashed neeps smoked butter mash & arran mustard cream
- » Caesar salad served with garlic croutons, parmesan shaving & BBQ chicken pieces
- » Slow cooked pork belly with black pudding bon bon apple compote & calvados cream
- » Traditional wedding favourite prawn cocktail with crisp leaves & warm garlic bread
- » Pressed salmon & trout terrine with potato & horseradish salad
- » Roasted oyster mushrooms with shallots & spinach served on toasted ciabatta & topped with a soft poached egg and lightly dressed leaf garnish
- » Traditional bruschetta – toasted garlic ciabatta topped with macerated seasonal tomatoes & shallots, fresh mozzarella & basil salad with aged balsamic
- » Beetroot terrine with creamed horseradish, candied beets & aged balsamic
- » Ham and cheese croquette with garlic aioli and lightly dressed leaves.
- » Tender chicken strips in our special batter and whisky BBQ glaze

MAINS

- » Traditional steak pie, slow braised shoulder of diced scotch beef served in rich gravy and topped with all butter puff pastry
- » Slow braised shin of beef in puff pastry with Yorkshire pudding & red wine jus
- » Breaded pave of pork belly & Stornoway black pudding apple compote & calvados cream
- » Porchetta – traditional stuffed belly of pork with Italian spicing & rich pomodoro sauce
- » Roast chicken breast with herb stuffed leg, crispy skin & chicken jus
- » Grilled chicken tikka breast with fragrant basmati rice curry sauce & sweet chilli glazed pak choi & butternut squash crackers
- » Lightly spiced salmon fillet with a herb & coconut glaze served with fragrant basmati rice a light korma sauce & sweet chilli glazed pak choi & butternut squash crackers
- » Baked fillet of steelhead trout topped with a prawn & herb mousseline served with a parsley butter sauce
- » Spinach potato & coconut dhal with fragrant basmati, sweet chilli glazed pak choi & butternut squash crackers
- » Roasted Beetroot, Kent pumpkin & puy lentil wellington with vegan jus
- » All main seasonal vegetables & potatoes will be served with a selection of (except for the curries)

SWEETS

- » Vanilla panna cotta with exotic fruit salad & butterfly tuille
 - » Pear tart vanilla ice cream & anglaise sauce
- » Hot sticky toffee pudding with vanilla ice cream & poached raspberries
 - » Lemon curd cheesecake spiced mango & mango sorbet
 - » Caramel apple pavlova anglaise sauce and almond crumb
- » Hot apple & raspberry crumble hot custard & vanilla ice cream
- » White chocolate & raspberry brownie served warm with clotted cream ice cream
- » Baked chocolate & almond tart served warm with crème fraiche ice cream and raspberry crumble
- » Selection of cheese & biscuits with grapes, homemade apricot & orange chutney and oat crunch biscuits
 - » Old school favourite - warm millionaire shortcake with vanilla ice cream and pouring cream

*Price includes VAT & staff (for duration of the meal)

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Sample Wedding Menu

STARTERS

Roasted red pepper & tomato soup and crème fraiche

Haggis bon bons with bashed neeps smoked butter mash & arran mustard cream

MAINS

Slow braised shin of beef in puff pastry with Yorkshire pudding & red wine jus

Roast chicken breast with herb stuffed leg, crispy skin & chicken jus

All main dishes served with seasonal vegetables & potatoes will be served with a selection of (except for the curries)

SWEETS

Hot sticky toffee pudding with vanilla ice cream & poached raspberries

Hot apple & raspberry crumble hot custard & vanilla ice cream

Tea & coffee with freshly baked shortbread

**Prices include VAT & staff (additional charge for caterhire if required)*



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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 carraway seed biscuit with pickled carrot ribbon

Baby baked potato with chive crème fraiche

Tomato arancini balls with balsamic gel

**Prices include VAT & staff (additonal charge for caterhire if required)*



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Traditional Wedding Evening Buffet Menu

ONE POT WONDERS

Lamb Biryani

Sticky beef with egg fried rice

Breast of chicken curry (Indian or Chinese style) with egg fried rice

Potato spinach & coconut dahl with fragrant basmati rice & squash crackers

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

Haggis neeps & tatties with whisky sauce

Traditional lamb stovies with crusty bread

TRADITIONAL

A selection of mini scotch & steak pies and big bite sausage rolls

A selection of hot filled rolls

Ploughman's & antipasti platter with breads chutneys & crackers ideal for grazing on

Mac n cheese with garlic bread

Braised beef shin lasagne with garlic bread

SOMETHING A WEE BIT DIFFERENT

Berlins finest curry dog & dirty fries

Breaded chicken pasta bake

Bombay chicken flat bread wraps with pickled ribbons of cucumber & carrot

Wraps filled with sweet potato wedges smoked apple cheddar cheese, sour cream & crisp onions

Pitta pockets filled with salt & chilli oyster mushrooms sweet chilli dressing & sour cream

MINIMUM OF 30 PEOPLE

**Prices are exclusive of cater hire costs and VAT, and may incur an additional staff charge*

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