

CANAPÉS

SOUPS AND SHOTS

- Garden Pea Velouté, Mint Foam
- Cauliflower Veloute, Black Pudding Kebab
 - Shellfish Bisque, Tarragon Oil
 - Sun Blushed Tomato Soup, Olives
- Wild Mushroom & Truffle Cappuccino

SHELLFISH

- Tempura Prawn, Soya Emulsion
- Crab, Parma Ham & Mango Salad
 - Chilled Mussels In Sherry
 - Scallop Ceviche & Caper Relish
- Shucked Oyster (£5pp supplement)

FISH

- Smoked Haddock Quail's Egg, Lemon Mayonnaise
 - Gravalda, Crème Fraîche, Caviar
- Smoked Salmon Mousse, Pickled Cucumber
 - Cured Mackerel & Crushed Avocado
 - Fishcake & Tartare Sauce

MEAT

- Haggis Bon Bon, Whisky Marmelade
- Roast Figs, Parma Ham, Goat's Cheese
- BBQ Pulled Pork Croquette, Mustard Mayo
 - Moroccan Beef & Hummus Flatbread
- Crispy Butter Milk Chicken, Harissa Mayo

VEGETARIAN

- Devilled Mushroom On Toast, Avocado
- Hummus, Pickles, Garlic Crisps
- Charred Pepper, Toasted Seeds
- Polenta Fritter, Garlic Mayo
- Tomato Salsa, Gordal Olive

CHEESE

- Baby Mozzarella, Confit Cherry Tomatoes, Basil
- Brie De Meaux Aranchini, Cabernet Sauvignon Syrup
 - Grana Padano & Smoked Paprika Straws
- Caramelised Onion & Goats Cheese Bon Bon
 - Mac 'N' Cheese Bites

PUDDING

- Strawberry & Clotted Cream Scone
- Carrot Cake, Orange Butter Cream
- Salted Caramel Dark Chocolate Brownie
 - Pancakes, Maple Syrup
 - Glazed Fruit Tartlets

PETIT FOURS

- Tablet
- Rhubarb Tea Jelly
- White Chocolate Dipped Strawberry
 - Caramelised Nut Brittle
- Dundee Gin & Orange Truffle

FOR NUMBERS UNDER 20 A CHEF'S SELECTION CAN BE MADE AVAILABLE

+£3.00 PER ADDITIONAL CANAPÉ