

# **CANAPES**

Please select your own combination of canapés. £3.00/canapé. Minimum order of 50 canapés (ten of each canapé selected). A maximum of 10 different types. Please note that canapés are only available with 4 working days' notice.

## **BIRD & BEAST**

Roast haggis, bashed neeps & gravy
Haggis Scotch quail's eggs, piccalilli
Carpaccio of Aberdeenshire aged beef, Parmesan & watercress
Crispy Wick Manor pork, Ayrshire bacon & sage
Charcoal grilled chicken Caesar 'en croute'
Mini Boisdale classic hamburger
Smoked duck, green beans & toasted sesame
Grissini, cured ham & cream cheese
Aberdeenshire steak tartare, Melba toast
Devils on horseback, Agen prunes, Ayrshire bacon

#### TURF & CROP

Welsh rarebit (v)

Stilton with pears & pickled walnuts (v)

Warm creamy mushroom & tarragon vol au vent (v)

Deep fried spinach & Swiss cheese pancake (v)

Cauliflower cheese croquettes, Worcestershire sauce (v)

Black olive tapenade, whipped goats cheese (v)

Crostini of artichokes, salsa verde & pecorino shavings (v)

## LOCH & SEA

Atlantic prawn cocktail, soft quail's egg
Hebridean crab & avocado flat bread wraps
Smoked haddock fish cake, tomato chutney
West Minch organic salmon tartare, chilli & coriander
Omelette Arnold Bennett, smoked haddock & hollandaise sauce
Dunkeld classic smoked salmon, sour cream & blinis

#### **SUGAR & SPICE**

Dark Valhrona chocolate brownie
Blueberry pavlova
Lemon meringue pie
Seasonal fruit crumble tartlet



## **BOWL FOOD**

Please select your own combination of bowl food £4.95 per bowl. Minimum order of 10 of each bowl required. A maximum of 10 different types. We recommend that you choose 4-5 bowls per person for your event.

Spiced chicken curry

coconut scented basmati rice & poppadoms

Lamb shepherd's pie

braised Hebridean lamb, Lancashire cheese & potato crust

Sausage & mash

traditional smoked Londoner sausage, mashed potatoes, onion gravy

Mini roast Blackface haggis bashed neeps & tatties, red wine gravy

Home smoked chicken Caesar salad

anchovies, cos lettuce, aged Parmesan

Fish & chips

day-boat beer battered fish, thrice cooked hand-cut chips, tartare sauce

Traditional prawn cocktail

Atlantic prawns, lettuce, soft boiled quail's eggs, Marie Rosé sauce

Cold poached Scottish salmon, lemongrass & olive oil shaved fennel, chilli & cucumber salad

South Asian sweet potato, okra & pea curry (v)

jasmine rice

Wye Valley asparagus & buck wheat risotto (v) mushrooms, white wine, aged Parmesan

Superfood salad with purple sprouting broccoli, heritage tomatoes & asparagus (v) pomegranate seeds, cold-pressed Cotswold rapeseed oil

Heritage Isle of Wight tomatoes, avocado & red onion (v) lemon dressing

Cambridge cream with marinated Kentish strawberries

basil & mint

Seasonal fruit crumble

hazelnuts, vanilla ice-cream

Raspberry cranachan

whipped cream, whisky macerated raspberries, toasted oats & Highland honey

70% Valrhona dark chocolate mousse

caramelized hazelnuts, Griottine cherries