



## Canapés

All our canapés are handmade by our team of chefs and are ideal to impress guests for various occasions and come on either a wooden or slate platter that is exquisitely garnished with decorative herbs, fruit or edible flowers.

### Prices

#### Standard Canapes

**3 per person £5.75**

**5 per person £8.75**

**7 per person £12.25**

Venison chipolata, red berry marmalade, fresh grapes (GF)  
Smoked chicken & caramelised onion crostini  
Haggis Bon Bon  
Beef pastrami & horseradish mayonnaise served in a Mini Yorkshire Pudding  
Caprese Skewer (GF)  
Smoked Scottish salmon & cream cheese blini  
King Prawn in a garlic & soy marinade Skewer (GF)  
Chicken & Chorizo Skewer  
Flaked Scottish salmon & dill tartlet  
Dunsyre Blue Cheese & sweet onion jam (V)  
Sticky Pork Belly in a soy & honey glaze (GF)  
'Honey' goats' cheese and caramelised onion tart (v)  
Spiced lentil pate, curry mayonnaise on crostini (v)  
Sun-ripened tomato, pesto & parmesan tart (v)

#### Vegan Canapes

Cucumber discs with roast beet hummus & mint  
Roasted pepper, hummus crostini  
Sweet Potato Falafel with sweet chilli dip  
Lentil pate with spiced vegan mayo on crostini  
Mini flat bread with hummus & sun dried tomato  
Vegan cream cheese with cherry tomato on flatbread

#### Luxury canapés

**3 per person £8.50**

**5 per person £12.50**

**7 per person £17.50**

Smoked Venison loin, sweet tomato jam on crostini  
Smoked duck breast, fresh raspberry & balsamic reduction on herbed crostini  
Rare pastrami filled yorkie, truffle mayonnaise  
Crayfish tartlet, bloody mary ketchup  
Smoked Scottish salmon, caper & cream cheese roulade  
Hot Smoked Salmon with a Dill & Caper Aioli on blini  
Smoked Chicken with Haggis served on mini oatcake  
Wild mushroom & cream cheese tartlet (v)  
Sun dried tomato, Olive Tapenade & Buffalo mozzarella tart (V)  
Red wine poached pear & blue cheese tart (v)  
Prices quoted exclude VAT at the current rate



## Canapés

### Hot Canapés - £3.50 each

**Serving Staff must be ordered for these canapés**

Steak & Mushroom Pie  
Monkfish with a Minted Pea Puree served on skewers  
Spanish Chorizo with Mash Potato and Red Onion Tart  
Sweet Chilli chicken with Ginger on Mini Naan Bread  
Sausage and Mash with Grape Mustard & Red Onion Confit Tart  
Grilled Beef Fillet with a Ginger and Lime Dipping Sauce  
Beef Teriyaki with a Lime Yoghurt Sauce  
Hot smoked Salmon with lemon & coriander skewer  
Lamb Kofta with a Mint Dipping Sauce  
Queen Scallops with Lemon and Garlic

### Luxury dessert canapés - £2.50 each

Mini Lemon tart  
Mini apple pie  
Chocolate cup, zesty lemon cream & raspberry coulis  
Mini raspberry cranachan served in a sweet pastry shell  
Mini scone, fresh strawberry & basil cream  
Triple Chocolate Brownie with whipped Chantilly cream & raspberry  
Chocolate Orange Mousse Cup

**All prices are exclusive of VAT**

**Please note that a minimum of 10 of each canapé must be ordered**

Prices quoted exclude VAT at the current rate