

Canapés

Meat

Cold

- Rare roast beef, wholegrain mustard and cornichon on rye
- Venison carpaccio crostini with truffle mascarpone and rocket
- Game terrine with piccalilli
- Chicken liver parfait with cherries and smoked duck on rye crackers
- East coast cured chorizo, focaccia, gordal olive

Warm

- Yorkshire pudding with beef and horseradish creme fraiche
- Merguez sausage with mint yoghurt dip
- Cider glazed chipolatas with a mustard mash
- Haggis bon bon and neep puree
- Chicken and black pudding croquette with a spiced apple compote
- Game meatballs with redcurrant relish
- Confit duck croquette with plum

Fish

Cold

- Smoked salmon tartare on mini oatcakes with salsa verde
- Smoked sea trout on a rye charcoal cracker with Finnish mustard
- Cured trout and pickled cucumber with dill and mustard cream
- Curried prawns and mango chutney poppadom bite
- Beetroot blinis with horseradish and hot smoked salmon
- Tiger prawn with chilli, lime and Japanese mayo
- Smoked mackerel pâté on Nordic rye with seasonal pickle

Warm

- Smoked cod cakes with herb mayo
- Smoked salmon and dill tartlets with crispy capers
- Cod goujon with tartar sauce



Vegetarian

Cold

- Parmesan sable with Crowdie and celery relish
- Quail egg, dill mayonnaise on dark rye
- Whipped goats cheese, crushed pea and mint crostini
- Whipped blue cheese with pecan, dried cranberries and chicory on oatcake
- Rosemary shortbread topped with cherry tomatoes and feta

Warm

- Mac and cheese croquettes with Pink's chutney or hot sauce
- Arran oak smoked cheddar tart with apple chutney
- Beer battered sun-blushed tomatoes with skordalia
- Roast red pepper tart with harissa
- Caramelised onion tart with pecorino

Vegan

Cold

- Antipasti skewer
- Homemade focaccia with wild mushrooms
- Falafel with spiced hummus

Warm

- Spiced pea fillos
- Baked mini potatoes skins with sun-dried tomatoes and za'atar
- Chermoula spiced aubergine and tofu skewers
- Tempura cauliflower bites with coconut yoghurt
- Truffled polenta and mushrooms

Sweet Options

- Treacle tart with bramble jam
- Chocolate brownie with hazelnut cream
- Coconut macaroons
- Banoffee pie
- Summer berry tart with lemon curd
- Mini key lime pie
- Chocolate cups with chocolate mousse (minimum 50 guests)

A minimum of 3 choices and 20 guests. All prices exclude VAT. Staff & equipment is not included. Please note Canapés don't travel that well and we recommend a chef to assemble on site, kitchen space required.