

ESKMILLS VENUE MENU SELECTOR

CANAPES

HOT MEAT

Haggis bon bon, mustard
mayo and red onion

Chorizo filled choux bun,
smoked paprika glaze

Quail scotch egg, black pudding
and homemade brown sauce

Mini beef wellington

Venison chipolatas, red currant glaze

Braised pork cheek doughnut,
wild mushroom dust

COLD MEAT

Chicken liver Parfait croute, red
currant jelly, sage and shallot crumb

Breasola wrapped goats'
cheese, rocket

Tikka chicken papad, herb
yoghurt and lime pickle

Pork pie terrine, piccalilli
and watercress

Smoked lamb loin,
aubergine caponata

Duck ham, herb crostini, Aelder
elderberry liqueur jelly

FISH

Crab bhaji, coriander aioli

Hot smoked salmon rillete on melba
toast, crème fraiche and dill

Crayfish 'bloody mary' shot

Cullen skink tart, chives and caper

Prawn & mint spring roll,
sweet chilli mayo

Queenie scallop in the shell, black
pudding crumble, chive butter sauce

VEGETARIAN

Pea and pumpkin arancini,
soft herb mayo

Veggie haggis bon bon, mustard
mayo and red onion

Beetroot and ricotta 'Oreo',
charcoal biscuit

Crispy Jerusalem artichoke skins,
truffle and parmesan filling

Mull cheddar tart, whipped goats'
cheese and fresh honeycomb

Cucumber gazpacho shot