



## CANAPES MENU SELECTOR

### 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