

Canapes



Classic Selection

3 canapes per person £12.00 ex VAT

5 canapes per person £19.00 ex VAT

Premium Selection

3 canapes per person £15.00 ex VAT

5 canapes per person £24.00 ex VAT

CANAPES - CLASSIC

Avocado & Podded Peas - Young shoots, candied chilli drops

Barrel Smoked Salmon - Dalwhinnie cured, marra seaweed cookie, root horseradish cream

Charred Peppers - Sunflower seeds, muhammara cracker

Chicken Caesar - Cos jells, vine tomato crisp, salted pancetta

Confit Lamb Hogget - Pea pearls & mint tips

Mackerel - Capan olla black olive crumble, basil ash

Rabbit - Apricots, lavender bread, ginger bulb jam

Watermelon Escabeche - Balsamic and basil shoots

CANAPES - PREMIUM

Angus Beef - All butter pastry, onion seed & chestnut mushrooms

Border Spring Lamb - Wild garlic, lavender & juniper berries

Creel Caught Langoustine - Fennel ceviche, sea asparagus tips

Highland Beef - Baby beets, leaf spinach, Mull cheddar snap

King Scallop - Edinburgh gin cured, cauliflower textures, seaweed crisp

Langoustine - Fennel blossom, sea asparagus, kelp meringue

Monkfish Cheek - Parma ham, garlic leaves, Mull cheddar snap

Orkney Brown Crab - Oyster leaf, pickled cucumber & fennel shoots

Salt Marsh Lamb - Sea salt, lavender & ginger jam

Scorched Lamb Fillet - Pistachio crumble, minted salsa

Slow Roast Confit Lamb Hogget - Hickory and loganberry jam

Spider Crab - Asian textures, puffed rice

Squid Ossobuco - Saffron risotto Milanese, rocket sprouts

Sweet Islay Scallop - House ketchup and wood sorrel

West Coast Lobster - Radish tip, chervil ash & bisque

CANAPES - SWEET

Bitter Cacao Tartlet - Sweet chilli jam, vanilla floss

Lime Leaf Curd Tartlet - Mascarpone, candied ginger bulb

Chocolate Brownie - Wasabi frosting, candied puffed rice