

Canapé Menu

You are invited to create your own cocktail reception canapé menu from our traditional and modern

Classic canapés

Choice of 3 £10 per person

Choice of 5 £15 per person

Cold

Smoked salmon & pickled cucumber roulade
Smoked mackerel rillettes, apple and beetroot
Cornet of smoked salmon mousse, Keta caviar
Beef tartar and truffle parmesan
Ham hough roulade, apple and mustard
Ox spring ham, fig chutney, Scottish cheddar
Chicken liver parfait cone
Tomato macaroon, creamed cheese and herbs
Beetroot, apple and feta tartlet
Mango and red pepper California Roll

Hot

Haggis bon bons
Salt and pepper squid
Goats cheese bon-bon, pear and pecan
Chicken satay skewers
Duck spring rolls
Mini beef wellington
Mini fish cakes, confit egg yolk
Crab beignet, spicy tomato jam
Sweet chilli and coconut prawns
Cheese Gougeres
Sun blush tomato and mozzarella tart

Pea and mint arancini
Cauliflower and cheese croquettes
Wild mushroom and leek spring roll



Deluxe canapés

Choice of 3 £12.00 per person
Choice of 5 £20.00 per person

Deluxe Cold

Foie gras and duck bon bon, cherry and almond
Foie gras, brioche, marmalade
Asparagus and truffle tart
Smoked salmon shrimp cocktail

Deluxe Hot

Scallop, apple and black pudding
Salt and pepper langostine
Maple seared duck breast
Pumpkin tortellini, sage butter sauce

Sweet Canapés

Mini cones of ice cream and sorbet
Chef's selection of macaroons
Fruit tartlets
Vanilla pana cotta, raspberry, pistachio
Chocolate madeline, orange gel
White chocolate brownie
Salted caramel éclair

