



CANAPÉ

Vegetarian / Plant Based

Aubergine baba ganoush, lemon, pomegranate, toasted flat bread (pb)
Curried sweet potato fritters, green pepper purée (pb)
Asparagus spears wrapped in filo pasty, poppy seeds (pb)
Highland oatcake, goat's cheese curd, beetroot chutney
Roasted red pepper hummus, grilled artichoke, sun blushed tomato, black olive crumb (pb)
Smoked Applewood cheese, celery tartlet, seasonal fruit chutney
Fire roasted red pepper, mozzarella arancini, basil mayo

Meat

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce
Mini Highland Scotch beef wellington, black onion seed
Pan seared venison loin, rhubarb compote, toasted brioche loaf
Bourbon glazed pork belly, caramelised apple
Chicken tikka, pomegranate, coriander savoury cone
Smoked ham hock bon bon, cream pea purée
Saltire mini mac burgers

Fish

Whisky cured Scottish smoked salmon, melba toast, herb cream cheese
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Seared scallop, black pudding crumb, cauliflower purée (+supp)
Seared tiger prawn, saffron, garlic aioli
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Scottish coastline lobster, herloom tomato salsa (+supp)

Consious Canapés

Looking for a more sustainable choice? Talk to your wedding planner and our Chef who can create sustainable, bespoke canapes that suit your tastes!