

Canapé Menu Selector 2012



Your menu

Canapés

Signature canapé collection...

Our contemporary classics that are always a talking point

Hot venison chipolatas roasted in sticky red currant syrup H

Crisp apple wood smoked cheese and celery tart V

Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds

The 'mini Heritage' warm, gooey chocolate tart finished with pistachio crunch V H

Rosette of Shetland smoked salmon, milled black pepper and a squeeze of lime

Famous ice cream bombes dipped in dark chocolate... choose from strawberry and black pepper, white chocolate and honeycomb V

Crispy haggis balls with a lavender and honey crème fraiche H

Dainty beef Wellingtons H

Queenie scallop with pea puree and homemade ketchup H

Orso pasta with sunblush tomatoes, artichoke hearts and baby mozzarella V

Citrus and sultana cracked wheat, sliced goat's cheese, whole roasted almonds and chilled slow roast duckling

Kedgerie of tiger prawns, poached quail egg and fennel seed crisp H

All of a quiver

Grown up jellies that pack a punch and excite the taste buds

Gin and tonic

Classic martini

Cool Cosmopolitan

Bellini cocktail

The Pimms cocktail

Strawberry and basil Margarita

Key (V) Vegetarian (H) Hot

Crisp and crunchy...

Bamboo cones full of sophisticated and tasty nibbles

'Popcorn' toffee quinoa V

Wasabi peas, satay broadbeans and Japanese rice crackers V

Freshly popped corn dusted in miso V

Freshly popped cinema style peanut butter popcorn V

The long and short of it...

Collection of delicious canapés elegantly presented on a stick - long and short!

Spanish 'bandarillas' of olives, confit pepper and anchovy

Ice lolly of smokey lapsang souchong tea infused with fresh juices and peel of lemons, oranges and grapefruits V

Super fat olives and essence of gazpacho V

Homemade rose petal marshmallows

Asian pork and noodle lollipops with sesame and soy dipping sauce H

Peppered blue lamb fillet, essence of fresh mint and peas

Sweet and spicy squid bon bons with a citrus crème fraiche dip

Vanilla bombini - dipped in dark chocolate, orange sherbet, crackle crystals, toasted coconut and crushed pistachio V

Just a spoonful...

Of perfect flavours presented with style on our chic spoons

Just podded summer peas with raddichio, haloumi and lemon sabayon V H

Slow roasted pork sambal, maple syrup glazed braeburn apple and whipped paprika essence H

Tamarind and quince marinated sea bass, peanut butter mash, miso sauce and micro cress H

Roasted wild rabbit loin with mull cheddar rarebit H

Flash fried venison on parsnip semolina with chilli, chocolate and wine gravy H

Seared wild halibut with squash puree, crunchy kale and coriander oil H

Spoon of seared marinated beef fillet, enoki mushroom and soy jus

Tiny salad of lobster and sweet and sour mango

Key (V) Vegetarian (H) Hot

Pick me up ...

A tiny bite bursting with heavenly textures and flavours

Peppery pistachio pork, pancetta and prunes in perfectly puffed pastry H

Savoury palmiers with our gentleman's relish and lime soured cream H

Smoked trout, apple and dill on fennel seeds toast

Galette of free range chicken confit, sage and onion jam and pancetta slithe

Peas, mint, mild goats cheese and rocket in savoury pastry

Bite sized tartlet of smoked chicken and pecan salad with mango salsa

Crostini of St Maure goat's cheese and beetroot

Poached quail egg, aioli, lambs leaf and shaved truffle on fennel toast V

Mini haggis pie with honey braised roots and mash

Aromatic braised free range chicken and mushrooms under a roof of smoked salt puff pastry

Smoked salmon with malty bread, nori, cucumber and creamed radish

Confit of figs, Loch Arthur ricotta and honeycomb crostini

Asparagus spear in buttered parmesan and poppy seed filo V H

Rustic tart of cepes, chives and shitake mushrooms, tangy tomato relish

Chilled 'posh beef burger' – rare roast fillet on malty bread with Dunlop cheddar, pickle slice and horseradish butter

Asparagus with air dried ham and sun kissed tomatoes

Seared yellow fin tuna, rolled in seeds and herbs with micro cress and peanut butter cream

Tataki of Scotch beef, sprouting peas and pickled ginger

Brioche box with sticky shallots, flash fried foie gras and tonka beans H

Just shucked Scottish oysters with champagne dressing

Monkfish and prunes in a slither of smokey bacon H

Key (V) Vegetarian (H) Hot

A tasty bowl...

Selection of eye-catching dainty and delectable dishes

Saffron and cinnamon spiced sweet creamed rice V H

Seeds and sultana porridge, grated tonka beans and whisky V H

Hazelnut infused little sweet squash panna cotta with candied lime and tiny nutmeg tuille V

Grandma's recipe braised red cabbage, confit of pork cheeks and spiced candied peel

Contemporary sole veronique

Shetland salmon tataki, crispy oriental vegetable salad and ponzu dressing

Softly scrambled duck egg, snipped Edinburgh chives, fried confit of duck and sauté of duck foie gras

Sophisticated Shots...

A sensational selection of lip smacking shots and soups to tickle the taste buds

Cardamom and rose petal lassi V

Classic beef consommé, Frech crepes, porcine mushrooms and risoni pasta grains

Warm and spicy cider soup shot with a twist of black pepper

Creamy celeriac velvet soup with yellow pepper mustard H

A power shot of mandarin style chicken broth, infused with ginseng, scallion and ginger and finished with sweet gojo berries H

Super smooth unfeasibly thick and intense chicken soup with tamari treacle and udon noodle croutons H

Loch fine oyster shot infused with pressed tomato, celery and bloody mary spices H

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