



Canapés

If you wish to have canapés at your drinks reception, we would recommend providing 3 or 4 canapés per person if you are having a 3 course menu or up to six if you are having a 2 course menu. Alternatively, if your menu option includes a starter, you can exchange this for 5 canapés instead.

Traditional Selection



- Bresaola - Home-cured, air-dried topside of beef sliced wafer thin as crostini, Or wrapped around melon wedges, fresh figs or asparagus
- Ceviche made from our own organic trout fillets cured with lime juice, garlic, sea salt and Thai basil or dill
- Venison Goujons with crab apple jelly and wholegrain mustard dip
- Chorizo & mash served in cocktail cups
- Crostini with roast Mediterranean vegetables or broad bean pate
- Crostini with slow cooked Borlotti Beans with parsley and deep fried sage
- Lebanese Filo Lamb Parcels with a raita dip
- Mini toad in the hole with red onion marmelade
- Smoked Salmon Blinis with cream cheese and avrugar
- Tuna Sashimi with a Japanese dip
- Seared Tuna on a crunchy, tangy salad in a pastry cup
- Spanakopita - Feta Cheese and Spinach in Filo parcels
- Quails Eggs, with celery salt
- Brie Croustades with homemade crab apple jelly
- Haggis Clapshot
- Strath Don Blue Cheese served on oatcake
- Arbroath Smokies (smoked Haddock) Mousse served on roundels of rye bread
- Gradvalax with dill and mustard sauce on rye bread



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Oriental Selection



- Beef Won Tons
- Chicken Satay (served with Satay dipping sauce)
- Crispy Duck croustades with Hoi Sin sauce
- Crispy Aromatic Duck Pancakes.
- Prawn Crackers
- Tempura Prawns
- Sesame Prawn Toast
- Red Curry Fish Cakes
- King Prawns in Filo Pastry
- Vegetable Samosa
- Vegetable Spring Rolls

Served with Sweet Chilli or Plum Sauce