

# SPRING/SUMMER

## CANAPE SUGGESTIONS

### **Chicken Caesar Crostini**

- Roast Chicken breast with grain mustard served on a crostini with crisp lettuce and Caesar dressing

### **Watermelon, kalamata olive and bocconcini mozzarella skewer**

- Bocconcini rolled in fresh chopped herbs (Vegetarian / can be made vegan with vegan feta in lieu of bocconcini)

### **Beetroot cured salmon gravadlax, soda bread, wasabi mayo, micro celery**

- Beetroot gravadlax with home made soda bread with seaweed flakes

### **Strathdon blue cheese tartlet with smoked apple butter**

- a mini quiche topped with a smoky apple puree (Vegetarian)

### **Pea, feta and preserved lemon in a fine feuille de bric pastry tart shell**

- fresh peas, pea puree, pea tendrils, crumbled feta and preserved lemon zest in a thin home made bric pastry fluted tart case (Vegetarian)

### **Sticky pan seared Perthshire lamb with a mint houmous dip**

### **King prawn skewer with a mango, lime and sweet chilli salsa dip**

### **Quails' eggs with coronation mayonnaise**

- Boiled quail's eggs presented on a skewer with a coronation mayonnaise dipping sauce (vegetarian)

### **Tomato, roast pepper and basil crostini with shaved Ayrshire Bonnet**

- Bonnet is a vegetarian hard goats cheese which is a good parmesan substitute (Vegetarian, vegan available)

### **Mini roast beef and Yorkshire pudding with Horseradish mayonnaise**

### **Smoked Salmon Blini with lime Katy Rodgers Crème Fraiche**

- Slivers of pink duck breast cooked in five spice and honey, presented on a skewer with crisp radish, with a yellow plum dip

### **Whipped Katy Rodgers Crowdie with dill and pickled golden and candy beetroot in a fine pastry shell**

- (Vegetarian)

Individual dietary requirements can be catered for if not covered in the above selection.

3 canapes £9pp | Additional canapes £2

# AUTUMN/WINTER

## CANAPE SUGGESTIONS

### **Venison Crostini**

- peppered venison loin carpaccio, plum relish, micro rocket

### **Courgette roll filled with almond and lemon**

- vegan

### **Beetroot cured salmon gravadlax, soda bread, wasabi mayo, micro celery**

- Beetroot gravadlax with home made soda bread with seaweed flakes.

### **Strathdon blue cheese tartlet with cranberry**

- a mini quiche topped with cranberry preserve (Vegetarian)

### **Lightly spiced pumpkin sip finished with coconut milk and topped with curried crème fraiche**

- (vegan)

### **Sticky Asian spiced pork belly, burnt apple puree dip**

### **Haggis bon bon, clapshot**

### **Quails' eggs with coronation mayonnaise**

- Boiled quail's eggs presented on a skewer with a coronation mayonnaise dipping sauce (vegetarian)

### **Tomato and caper crostini**

- crostini with smokey tomato fondue and lilliput capers (vegetarian)

### **Mini roast beef and Yorkshire pudding with Horseradish mayonnaise**

### **Duck breast with radish and Mirabelle (yellow) plum puree dip.**

- Slivers of pink duck breast cooked in five spice and honey, presented on a skewer with crisp radish, with a yellow plum dip.

### **Mull Cheddar Gougère**

- savoury choux bun with a rich cheese sauce filling

**Individual dietary requirements can be catered for if not covered in the above selection.**

**3 canapes £9pp | Additional canapes £2**