



CANAPES

SCOTCH BEEF CARPACCIO ON A BLINI WITH TRUFFLE OIL & PARMESAN

MEXICAN STYLE BEEF WITH AVOCADO & SWEET POTATO GUACAMOLE ON TOAST

SCOTTISH SMOKED SALMON BLINI WITH A LIME MAYONNAISE & DILL

SALMON RILLETTES WITH LIME CRÈME FRAICHE ON CRUST PASTRY

GOATS CHEESE BRUSCHETTA WITH PICKLED BEETROOT & AROMATIC HERBS (V)

ROASTED MEDITERRANEAN VEGETABLES ON BRUSCHETTA (V)

FRENCH BRIE & MANGO FILO PARCEL (V)

DUO OF MELONS & FRESH MOZZARELLA SKEWER (V)

GOATS CHEESE, SUNBLUSHED TOMATOES & BASIL PITHIVIER (V)

CHICKEN LIVER PARFAIT WITH CAMELISED RED ONION CHUTNEY VOL AU VENT

MARINATED CHICKEN & PROSCIUTTO SKEWER WITH A LEMON MAYONNAISE

ROSEMARY & TOMATO BRUSCHETTA TOPPED WITH PARMA HAM & MANCHEGO

HAGGIS FRITTER WITH SCOTCH WHISKY DIP

ROASTED PEPPERS & MOZZARELLA BRUSCHETTA TOPPED WITH PESTO (V)

CHICKPEA HUMMUS & CUCUMBER TOPPED WITH SUNBLUSHED TOMATO (V)

SMOKED MACKEREL PATE, RED ONION & CORIANDER VOL-AU-VENT

ASPARAGUS WRAPPED IN PROSCIUTTO & PUFF PASTRY

GRILLED CHICKEN, LETTUCE & CAESAR DRESSING VOL-AU-VENT