

All canapés priced on minimum of 20 per canapé plate

Vegetarian selection per plate £10.00

Fresh pesto on bruchetta + mixed peppers & shallots

Caviar d' aubergine and sweet peppers

Applewood cheddar & cream cheese & chive on toast

Mozzarella + sunblush tomato + pesto + basil

Cream cheese + white grape + pistachio on celery wafer

Soft devilled egg mousse

Party Canapés Selection £12 per plate

Fried leek & smoked bacon mousse

French toast with tapenade + olives + caperberry

Spanish chorizo & creamed potato tartlet

Rosette of smoked salmon + cream cheese & dill mousse

Honeyed salmon + avocado on crostini

Honey roasted ham + mustard & caper on granary bread

Avocado mousse + whole prawn + seafood sauce

Classic Canapés Selection £16 per plate

Roasted artichoke heart + wild mushroom mousse (v)

Julienne vegetables roasted in aged balsamic (v)

Smoked chicken mousse + coriander + mango in mini pitta

Pink beef in Yorkshire pudding + horseradish cream + watercress

Parma ham + parmesan shavings on ciabatta

Spicy crab & red pepper coulis

Marinated prawns and aioli

Crab & prawn in seafood sauce in endive leaves

Smoked haddock & organic egg mousse

Parma ham + melon on crostini

Premier Canapés Selection £25 per plate

Fois gras & wild mushroom on toasted brioche

Lobster tail + crab mousseline + caviar

King prawn + caesar salad

Scottish beef fillet tartar on celery wafer

Blinis & caviar

Leaves of tuna + coriander & lime pesto

Char grilled tuna + tomato salsa + sun dried tomato bread

Pink scotch beef on melba toast + rocket + horseradish butter

Parma ham rose + stilton + fig on celery wafer

Scotch beef fillet carpaccio + truffle oil + parmesan shavings

Hot selection £25 per plate

Chicken sate + peanut sauce

Smoked haddock fish cake + hollandaise

Thai fish cake + sweet chilli sauce

Duck pancake + plum chutney + spring onion

King prawn tails in sweet & sour sauce

Lamb kofta + smoked paprika & cucumber raita

Scottish beef teriyaki

Tempura king prawns + thai dipping sauce