



Canapé Menu

(C) - cold

(H) - hot

(V)- Vegetarian

Tomato, Strathdon Blue Caramelised Onion Tartlet (V) (C)

Orkney Crab Cakes with Sweet Chilli & Lime Dip (H)

Bruschetta with Mixed Roasted Peppers with Pesto & Chives (v) (C)

Homemade Goats Cheese Bon Bons (V)

Homemade Parmesan Gruyere Sticks (V) (C)

Gingered Chicken Cakes with Homemade Coriander & Lime Mayo (H)

Mini Dill Scones with Smoked Salmon & Lemon Crème Fraiche (C)

Parmesan Shortbread, Roast Cherry Tomatoes & Feta (V)

Smoked Bacon, Pesto with Parmesan Shortbread (C)

Fresh Salmon Tarte Croute (H)

Beef Fillet with Salsa Verde en Croute (H)

Haggis, Neeps & Tattie Oatmeal Truffles (H)

Salmon & Gruth Dhu Parcels (C)

Prosciutto Wrapped Fig Skewers (C)

King Prawn Skewers with Kiwi & Mango (C)

Marinated in Lime, Coriander & Chilli (C)

Cucumber Cups with Thai Beef Salad (C)

Roasted Goats Cheese topped with Roasted Red Peppers on a Crostini (V)(C)

Wholemeal Bread with Summer Isles Oak Smoked Scottish Salmon, Sour Cream & Capers (C)

Rosti topped with Fillet of Highland Beef & a Cherry Tomato (H)

Knots of Summer Isles Peat Smoked Scottish Salmon on Rye with a Lime Butter (C)

Hot Smoked Sea Trout & Crème Fraiche in a Hebridean Canapé Case (C)

Bruschetta of Mixed Roasted Peppers & Buffalo Mozzarella (C)

A Parcel Highland Fine Cheeses 'Gruth Dhu' Wrapped with Summer Isles Organic Smoked Salmon (C)

Mini Yorkshire Puddings with Rare Roast Highland Beef, Crème Fraiche & Struan Horseradish (C)

Mini Scottish Salmon Fishcakes topped with a Chilli Sauce (H)

Great Glen Game Cold Smoked Venison with an Inverness Jam & tied with a Chive (C)

Mini Herb Scones filled with Shredded Ham Hough & Mustard Crème Fraiche (C)

Morayshire Bacon, Strathdon Blue
& Crème Fraiche on Toast (C)

A selection of Duncan Fraser's Mini Sausages with dips (H)

Highland Lamb Skewers with Cucumber, Mint & Mango salsa (C)

Seared Shetland Scallops wrapped in Pancetta with Homemade Basil Pesto (H)

Crispy Potato Fritter topped with Aberdeen Angus Fillet
and a Béarnaise Sauce (H)

Mini Cheeseburgers with a Tomato Chilli Jam in a Sesame Roll (H)

Baby Venison & Blueberry Puff Pies (H)

Homemade Fish Cakes topped with a plum Sauce (H)

Shetland Salmon & Orkney Crab Beignet with Sweet & Sour Sauce (C)

Shredded Ham, Strathdon Blue & Fig Chutney on Toast (C)

Chargrilled Lemon flavoured Chicken, Basil Mayo in croute basket (H)

Focaccia Squares filled with Moroccan flavoured Lamb (C)

Beef Carpaccio with creamed Rocket and Parmesan on Crisp Bread (C)

Grilled Tiger Prawns, Papaya & Chilli Salad on a spoon (C)

Antipasti Skewer of pesto roasted Courgette & Pepper, Olive & mini Mozzarella (V) (C)

Mini Yorkshire Puddings with Rare Roast Highland Beef, Crème Fraiche & Horseradish (C)

Parmesan Shortbread with Sun-dried Cherry Tomato & Goats Cheese (V) (C)

Summer Isles Peat Smoked Salmon & Highland Fine Cheese Gruth Dhu (C)

Vegan

Bruschetta with Mixed Red Pepper, Pesto and Chives (C)

Slow Roasted Tomato Tartlet with Basil (H)

Cucumber Tapenade Cups (C)

Sweet

Chocolate & Blueberry Brownie (C)

Sticky Almond and Orange Cake (C)

Strawberry Mousse Cup (C)

Chocolate Truffle Cake (C)

Pecan Shortbread (C)

Lime Meringue Tarts (C)

Chocolate Cases with Mascarpone and Fresh Fruits (C)