

Canapés

Salt Cod and chilli fritters

Poached Chicken mousse and Béarnaise sauce

Warm Smoked Salmon tarts with pickled fennel

Smoked Chicken Roulade on savoury shortbread, peach chutney

Savoury Cheese straws

Olive oil shell filled with creamed leeks and Goat's cheese

Mini Thai Chicken and crab cakes flavoured with lemon grass and sweet basil

Warm Smoked Haddock, leek, mature cheddar and potato tartlet

Ragout Pastry filled with petit Ratatouille, parmesan glaze

Tortilla Shell filled with Marinated Tiger Prawns on Charred pineapple and sweet corn salsa

Filo pastry shell filled with roasted scallops, cauliflower and truffle puree

Maple and Thyme roasted Barbary Duck Breast on a ginger and Parsnip Puree

Tartlet of Garden peas with Hot Smoked Scottish Salmon

Smoked Cheddar, Arran Mustard and Spring Onion Beignet

Crisp Oatcake cup filled with Chicken liver Parfait and red wine and orange conserve

Parmesan crisp with goat's cheese mousse

Warm haggis savouries

Confit Duck, Black pudding and apple "sausage rolls"

Canapés (continued)

Tiger Prawns with avocado, vine tomato and lime salsa

Creamed Wild Mushrooms with Potato Gnocchi

Caramelised Red Onion and Goats Cheese tartlet

Vine tomato fondue and basil flamiche

Sweet Canapés

Mini choux bun filled with praline cream

Dark Chocolate and raspberry tartlet

Marinated strawberries in lemon, vanilla and black pepper

Dark Chocolate Crème Brulee with Griottine cherries

White Chocolate and Passion Fruit Crème Brulee

Mini banoffee pies

Citrus Meringue tart

Orange and Rosemary Crème Brulee Tartlet