





We welcome you to select your own combination of canapés.
For 20 guests or more, a minimum of 10 of each canape.
£4.25 per canape

BIRD & BEAST

Roast Haggis, Bashed Neeps & Gravy
Vegetarian Haggis Bon-Bons
Spiced Scotch Quail's Eggs, Piccalilli
Carpaccio Of Aberdeenshire Aged Beef,
Parmesan & Watercress

Crispy Wick Manor Pork, Ayrshire Bacon & Sage Charcoal Grilled Chicken Caesar 'En Croute' Boisdale Hamburger Sliders Grissini, Cured Ham & Cream Cheese

TURF & CROP

Warm Creamy Mushroom & Tarragon Vol Au Vent (v)

Vegan vol au vent for vegans

Deep Fried Spinach & Swiss Cheese Pancake (v)
With vegan cheese for vegans

Tomato & Pesto 'Tarte Fine'

Cauliflower Cheese Croquettes, Worchester Sauce (v)

Welsh Rarebit (v)

Black Olive Tapenade, Whipped Goats' Cheese (v)
With vegan cheese for vegans

Crostini Of Artichokes, Salsa Verde & Pecorino Shavings (v)

Without Pecorino and vegan cheese for vegans

LOCH & SEA

Atlantic Prawn Cocktail, Soft Quail's Egg Omelette Arnold Bennett, Smoked Haddock & Hollandaise Sauce Smoked Haddock Fish Cake, Tomato Chutney

Dunkeld Classic Smoked Salmon,

Sour Cream & Blinis

SUGAR & SPICE

Dark Valrhona Chocolate Brownie Baked Vanilla Cheesecake Lemon Meringue Pie Seasonal Fruit Crumble Tartlet



As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.

