



## Canapés

### Signature canapé collection...

Our contemporary classics that are always a talking point

Hot venison chipolatas roasted in sticky red currant syrup **H**

Crisp apple wood smoked cheese and celery tart **V H**

Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds

The 'mini Heritage' warm, gooey chocolate tart finished with pistachio crunch **V H**

Rosette of Shetland smoked salmon, milled black pepper and a squeeze of lime

Famous ice cream bombes dipped in dark chocolate... choose from strawberry and black pepper, white chocolate and honeycomb **V**

Crispy haggis balls with a lavender and honey crème fraiche **H**

Dainty Beef Wellingtons **H**

Queenie scallop with pea puree and homemade ketchup **H**

Orso pasta with sun blush tomatoes, artichoke hearts and baby mozzarella **V**

Citrus and sultana cracked wheat, sliced goat's cheese, whole roasted almonds and chilled slow roast duckling

Kedgerree of tiger prawns, poached quail egg and fennel seed crisp **H**

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## All of a quiver

Grown up jellies that pack a punch and excite the taste buds

Gin and tonic

Classic Martini

Cool Cosmopolitan

Bellini cocktail

The Pimms cocktail

Strawberry and basil Margarita

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Key **(V)** Vegetarian **(H)** Hot





## Crisp and crunchy...

Bamboo cones full of sophisticated and tasty nibbles

'Popcorn' toffee quinoa V

Wasabi peas V

Satay broad beans V

Japanese rice crackers V

Freshly popped corn dusted in miso V

Freshly popped cinema style peanut butter popcorn V

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## The long and short of it...

Collection of delicious canapés elegantly presented on a stick - long and short!

Spanish 'banderillas' of olives, confit pepper and anchovy

Ice lolly of smoky Lapsang Souchong tea infused with fresh juices and peel of lemons, oranges and grapefruits V

Super fat olives and essence of gazpacho V

Homemade rose petal marshmallows V

Asian pork and noodle lollipops with sesame and soy dipping sauce H

Peppered blue lamb fillet, essence of fresh mint and peas

Sweet and spicy squid bonbons with a citrus crème fraiche dip H

Vanilla bombini - dipped in dark chocolate, orange sherbet, crackle crystals, toasted coconut and crushed pistachio V

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## Just a spoonful...

Of perfect flavours presented with style on our chic spoons

Just podded summer peas with radicchio, halloumi and lemon sabayon V H

Slow roasted pork sambal, maple syrup glazed Braeburn apple and whipped paprika essence H

Tamarind and quince marinated sea bass, peanut butter mash, miso sauce and micro cress H

Roasted wild rabbit loin with Mull Cheddar rarebit H

Flash fried venison on parsnip semolina with chilli, chocolate and wine gravy H

Seared wild halibut with squash puree, crunchy kale and coriander oil H

Spoon of seared marinated beef fillet, enoki mushroom and soy jus H

Tiny salad of lobster and sweet and sour mango

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Key (V) Vegetarian (H) Hot

Menu shown is valid 1st January to 30th November 2012





## Pick me up ...

A tiny bite bursting with heavenly textures and flavours

Peppery pistachio pork, pancetta and prunes in perfectly puffed pastry **H**

Savoury palmiers with our Gentleman's Relish and lime soured cream **H**

Smoked trout, apple and dill on fennel seeds toast

Galette of free range chicken confit, sage and onion jam and pancetta slithers

Peas, mint, mild goat's cheese and rocket in savoury pastry **V**

Bite sized tartlet of smoked chicken and pecan salad with mango salsa

Crostini of St Maure goat's cheese and beetroot **V**

Poached quail egg, aioli, lambs leaf and shaved truffle on fennel toast **V**

Mini haggis pie with honey braised roots and mash **H**

Aromatic braised free range chicken and mushrooms under a roof of smoked salt puff pastry **H**

Smoked salmon with malty bread, nori, cucumber and creamed radish

Confit of figs, Loch Arthur ricotta and honeycomb crostini **V**

Asparagus spear in buttered parmesan and poppy seed filo **V H**

Rustic tart of cepes, chives and shiitake mushrooms, tangy tomato relish **V H**

Chilled 'posh beef burger' – rare roast fillet on malty bread with Dunlop Cheddar, pickle slice and horseradish butter

Asparagus with air dried ham and sun kissed tomatoes

Seared yellow fin tuna, rolled in seeds and herbs with micro cress and peanut butter cream

Tataki of Scotch beef, sprouting peas and pickled ginger

Brioche box with sticky shallots, flash fried foie gras and Tonka beans **H**

'Just shucked' Scottish oysters with champagne dressing

Monkfish and prunes in a slither of smoky bacon **H**

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## A tasty bowl...

Selection of eye-catching dainty and delectable dishes

Saffron and cinnamon spiced sweet creamed rice V H

Seeds and sultana porridge, grated Tonka beans and whisky V H

Hazelnut infused little sweet squash panna cotta with candied lime and tiny nutmeg tuile V

Grandma's recipe braised red cabbage, confit of pork cheeks and spiced candied peel H

Contemporary Sole Veronique H

Shetland salmon tataki, crispy oriental vegetable salad and ponzu dressing

Softly scrambled duck egg, snipped Edinburgh chives, fried confit of duck and sauté of duck foie gras H

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## Sophisticated Shots...

A sensational selection of lip smacking shots and soups to tickle the taste buds

Cardamom and rose petal lassi V

Classic beef consommé, French crepes, porcine mushrooms and risoni pasta grains H

Warm and spicy cider soup shot with a twist of black pepper V H

Creamy celeriac velvet soup with yellow pepper mustard V H

A power shot of Mandarin-style chicken broth, infused with ginseng, scallion and ginger and finished with sweet gojo berries H

Super smooth unfeasibly thick and intense chicken soup with tamari treacle and udon noodle croutons H

Loch Fyne oyster shot infused with pressed tomato, celery and Bloody Mary spices H

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## Cocktails

### Champagne Cocktails

#### *The Classic*

Created in 1862 this blend of Cognac & Champagne gets sweeter as the Angostura soaked sugar cube dissolves.

#### *Absolutely Fabulous*

In the TV show Ab Fab, Patsy consumes copious amounts of Vodka and Champagne. Here they are balanced with Cranberry Juice to give an easy drinking summery mix.

#### *Bellini*

1945, Harry's Bar, Venice. Guiseppe Cipriani combined Prosecco and White Peach Puree. The rest as they say is history.

#### *French 75*

The crisp tones of Gin and Lemon Juice add to the freshness of Champagne creating a very refreshing drink.

#### *Chin Chin*

The sweetness of Honey is used to balance Scotch Whisky in this modern Scottish twist.

### Shorts

#### *Whiskey Sours*

4 parts Spirit, 2 parts Sour, 1 part Sweet is the formula. Can be made with almost any spirit or liqueur but we recommend Scotch for obvious reasons.

#### *Caipirinha ("Kie-Pur-Reen-Yah")*

Being the national drink of Brazil means this drink's main ingredient the spirit Cachaca is actually the most consumed on the planet. It is simply mixed with fresh limes and sugar producing a very refreshing drink with a kick.

#### *Bramble*

The subtle flavours of Gin and Lemon are enhanced by a float of Creme de Mure (Blackberries).

#### *Black Russian*

The traditional recipe of Vodka and Kahlua Coffee Liqueur shaken and served over ice. Simple is often best.

#### *Woo Woo*

The Eighties didn't do much for cocktails but this mix of Vodka, Peach Schnapps and Cranberry Juice is an easy drinking crowd pleaser.





## Longs

### *Lynchburg Lemonade*

Created especially for Jack Daniels who's distillery is in Lynchburg, Tennessee. You've guessed it Real Lemonade for grownups.

### *Apple Breeze*

Sweetness of Pressed Apple and the bitterness of Cranberry make this Vodka drink a winner on a summers day.

### *Zipper Head*

Chambord Black Raspberry Liqueur brings an intense flavour and colour to this Vodka and Lemonade based drink.

### *Mojito*

Care and attention is required to perfectly balance Mint, Lime, Rum and Soda. A truly sophisticated drink, the favoured tippie of Ernest Hemmingway.

### *Moscow Mule or Raspberry Mule*

The drink that brought Vodka to the USA masses. Vodka, Lime and Ginger Beer gives this drink a spick kick. The addition of sharp Raspberries produces an excellent fruity finish.

### *Apricot Fizz*

A fruity mix containing Apricot Liqueur, Orange Juice, Lime juice all topped off with soda.

### *John Collins*

The fact that the creation of this drink is disputed by at least 4 countries speaks volumes about this classics popularity. A simple mix of Gin, Lemon, Sugar and soda which is dangerously easy to drink.

### *Ginger Grouse or Highland Park Long Serve*

Even non whisky drinkers will like the Ginger Grouse. A Scottish Moscow mule containing Famous Grouse Whisky, Lime and Ginger beer. Contrary to common belief there is nothing wrong with mixing Malt Whisky so upgrade to Highland Park for a smoother taste.

## Martini's

### *Appletini*

Pressed Apple Juice with a Vodka kick leading to a sweet Cherry at the bottom of the glass.

### *Cosmopolitan*

A true modern classic as drunk by the stars. Vodka, Cointreau, Lime and Cranberry with a Flamed Orange.

### *French Martini*

Black Raspberry Liqueur, Vodka and Pineapple. The original Sex in the City Drink

### *Strawberry Daiquiri*

Strawberries have been added to the recipe devised by Jennings Cox while working the Iron Ore mines near Daiquiri, Cuba. Strawberry, Rum, Lime and Sugar.

