



Signature Canapés

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 bombs dipped in dark chocolate...
choose from strawberry and black pepper or white chocolate and honeycomb. **V**
- | Crispy haggis balls with a lavender and honey crème fraîche. **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.
- | Kedgeree of tiger prawns, poached quail egg and fennel seed crisp. **H**

Key **V** – vegetarian **H** – hot

All prices exclude vat
Prices are valid 1st January 2015 to 31st December 2015.



Pick me up

A delicate 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**
- | Chilled 'posh beef burger' – rare roast fillet on malty bread with Dunlop cheddar, pickle slice and horseradish butter.

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Pick me up *continued*

- | 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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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 fraîche dip. **H**
- | Vanilla bombini – dipped in dark chocolate, orange sherbet, crackle crystals, toasted coconut and crushed pistachi. **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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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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*a power shot of
mandarin style
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infused with
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berries*

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 cepes, porcine mushrooms and risotto 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**

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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.
- | Bloody Mary.

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'popcorn' toffee
quinoa

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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