



## Autumn Winter Canapé Collection 2015-2016

### Pick me up

A tiny bite bursting with heavenly textures and flavours

|  |       |
|--|-------|
| Cumin seed puff spheres, Peelham farm chorizo and fennel confit   H          | £1.45 |
| Mull cheddar and onion seed sable, goats curd and lemon confit   V           | £1.45 |
| Spiced beet and root radish meringue   C V                                   | £1.45 |
| Highland boar and thyme chipolatas with root ginger glaze   H                | £1.45 |
| Walnut croustillant, peppered crowdie, golden raisins and orange blossom   V | £1.75 |
| Warm Ayrshire bonnet cheese tart, candied fig and root ginger   H V          | £1.75 |
| Inverawe peat smoked trout, Persian lime and shaved root horseradish   C     | £1.75 |
| Crostini of ash goats cheese curd, candied beets and sage crisps   C V       | £1.75 |
| Sprouting asparagus Mull cheddar filo and toasted onion seeds   H V          | £1.95 |
| Poached quail egg aioli pandana crisp and piquin dust   C V                  | £1.95 |
| Ballotine of Ayrshire pork sous vide, nashi pear and pancetta   H            | £2.35 |
| Highland beef encroute, chestnut mushrooms and onion seed   H                | £2.35 |
| Yellow fin tuna, furikake and peanut sambal   C                              | £2.55 |
| Polenta muffin, kreal langoustine, sea samphire   H                          | £2.85 |

Key V Vegetarian H Hot C Cold





## The long and short of it

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

|  |       |
|--|-------|
| Cantonese noodle and thai grass dumpling with ponzu sauce   H      | £1.45 |
| Toasted pine kernels and chicken kofta with minted yoghurt   H     | £1.45 |
| Spicy garlic and sweet chilli squid with tataki sauce   H          | £1.45 |
| Chicken saltimbocca with fried caper and lemon dip   H             | £1.75 |
| Compressed galia melon with parma ham and pondama crisp   C        | £1.95 |
| Moroccan Border lamb carpaccio, blood orange and ginger presse   C | £1.95 |
| Korean spiced lamb, pistachio crumbs and piquillo jam   H          | £2.35 |

## Sophisticated shots

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

|  |       |
|--|-------|
| Classic Highland game consommé, risoni and bur chervil   H                     | £1.45 |
| Warm orchard pear cider with caramelised Autumn gold   H V                     | £1.45 |
| A power shot of Mandarin style chicken broth with ginseng and gojo berries   C | £1.45 |
| Spiced pumpkin and seeds with parmesan twiglets   H V                          | £1.45 |
| Hot shot kos lettuce with wild cress and wasabi pea crumble   H V              | £1.45 |
| Morels and truffle with jabugo ham confit   C                                  | £1.75 |
| Dublin prawn and foraged lovage with truffle croutons   H                      | £2.35 |





## Just a spoonful

Of perfect flavours presented with style on our chic spoons

|  |       |
|--|-------|
| Peppered wild rabbit parsnip with semolina and rowanberry jelly   H            | £1.45 |
| Cepe arancini wild thyme with foraged black truffle mayonnaise   H V           | £1.75 |
| Confit of ham hock croquette with broad bean puree and house pickle   H        | £1.75 |
| Land loch salmon tataki with puntarelle mooli and soya   C                     | £1.75 |
| West coast crab compressed cucumber and whipped avocado   C                    | £1.75 |
| Tender roast pork sambal, maple glazed orchid gold and smoked paprika dust   H | £1.75 |
| Pan fried scallop, sobrasada puree and paprika dust   H                        | £1.95 |
| Pine kernel arancini with roasted squash and moorland rabbit   H               | £2.35 |
| Duck confit bonbon golden raisons sauternes and candied rhubarb   H            | £2.35 |
| Highland fallow deer sous-vide with rowanberry confit   H                      | £2.55 |
| Tiny salad of lobster, shoots and salsa with puntarelle   C                    | £3.35 |

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## All of a quiver

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

|  |       |
|--|-------|
| Fragola and minted pomegranate pods   CV   | £1.45 |
| Classic Hendrix gin and lime tonic   CV    | £1.45 |
| Classic Martini with campagnola olive   CV | £1.75 |
| Gin Florida cocktail and candy ginger   CV | £1.75 |
| Pink Champagne with Amarillo   CV          | £1.95 |
| Pear Brandy with lime crystals   CV        | £1.95 |

## Sweet Temptations

A tiny bite bursting with heavenly textures and flavours

|  |       |
|--|-------|
| Fruit and spicy mallows   CV                   | £1.45 |
| Toasted panatone figs and spices   CV          | £1.45 |
| Candied peacan and pumpkin tart   HV           | £1.45 |
| Valrona chocolate and nibbed nut crumble   CV  | £1.45 |
| Iced chocolate and Trinidad chilli bonbon   CV | £2.35 |
| Iced coconut and Malibu bonbon   CV            | £2.35 |

