



Spring Summer Canapé Collection 2016

Pick me up

A tiny bite bursting with heavenly textures and flavours

Wild boar chipolatas with heather honey and lemon thyme H	£1.45
Summer beet meringue with wasabi cream and coriander shoots CV	£1.45
Gougeres of Mull cheddar with pomella and sour cream HV	£1.45
Sunflower seed croustillant, peppered crowdie and compressed rose peaches CV	£1.45
Slow cooked free range chicken galette, cipollini onion confit H	£1.75
Flower pot with spiced crème fraiche, malt soil and radish shoots C	£1.75
New season sprouting asparagus, Mull cheddar and strudel pastry HV	£1.75
Classic aged beef wellington, chestnut mushroom and tarragon H	£1.75
Peat smoked Inverawe trout, lime drops and crimson radish C	£1.75
Poached quail egg with aiola, padano crisp and pequin chilli dust CV	£1.75
Pine Kernel arancini with summer squash and moorland rabbit H	£1.95
Cromesquis of lamb, blood orange and lavender gel C	£2.35
Kilbrannan langoustine and rock crab, fennel and sunset melon with sea leaves C	£2.55

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!

Cherry vine tomato and bocconcini pops with purple basil and pine kernels C V	£1.75
Free range chicken and Scottish chorizo and panko crumb H	£1.75
Lime leaf and squid bonbon, toasted seeds with yuzu ponzu dip H	£1.95
Perthshire beef rilletes with Mull cheddar, pine kernels and girolles H	£1.95
West Coast monkfish spiedini with aged balsamic and pomelo oil H	£2.55
Korean spiced lamb, pomelo and root ginger H	£2.55

Sophisticated shots

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

Summer gem with sprouting spinach and wasabi pea dust H V	£1.45
Spring chicken consommé with goji and lime leaf H	£1.45
Peach and rose petal lassi C V	£1.75
Podded pea mint sabayon and confit of ham hock H	£1.75
Spider crab and calvados with truffle croutons H	£1.75
Chilled spiced gazpacho, parmesan and onion seed crisps C V	£1.75





Just a spoonful

Of perfect flavours presented with style on our chic spoons

Podded summer peas, halloumi, red tip chicory and lemon balm sabayon CV	£1.45
Confit of black spot pork cheek, honey honey and gooseberries H	£1.45
Border moorland wild rabbit rarebit with summer truffle and croutons H	£1.75
Flash fried Perthshire beef sous vide, chesnut mushrooms and radish root H	£1.75
Seared fillet of stone bass, ginger root, choy and ponzu H	£1.75
Duck confit bonbon, golden raisins, sauternes and candid rose rhubarb H	£1.75
Tataki of land loched salmon, mooli and ginger root C	£1.75
Flash fried queenie scallop, crisp morteau and popped fava bean H	£1.95
Sprouting summer salad, salsa of young tomberries with rock lobster and padano snaps C	£2.55

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All of a quiver

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

Classic Hendricks gin and tonic C	£1.45
Rhubarb and pink champagne with pomegranate seed C	£1.45
Rose peach and vanilla schnapps C	£1.45
Watermelon, vodka and peppermint C	£1.75

Sweet Temptations

A tiny bite bursting with heavenly textures and flavours

Rose mallow swirl with cherry sherbet C	£1.45
Bitter chocolate pops with rose and candy CV	£1.45
Sprouting rhubarb, candied ginger and violet snap CV	£1.45
Iced honeycomb and pistachio bonbon CV	£2.35
Frozen strawberry daiquiri with shaved toasted coconut CV	£2.55