

# CANAPÉS MENU

*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, Worcester 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.*