



Drinks Reception & Canapés

- Option A – 1 Glass of House Sparkling Wine per person @ £2.75
- Option B – 1 Glass of House Sparkling Wine & 1 Canapé per person @ £4.25
- Option C – 1 Glass of House Sparkling Wine & 2 Canapés per person @ £5.75
- Option D – 2 Glasses of House Sparkling Wine & 2 Canapés per person @ £8.00
- Option E – 1 Glass of House Champagne per person @ £4.95
- Option F – 1 Glass of House Champagne & 1 Canapé per person @ £6.45
- Option G – 1 Glass of House Champagne & 2 Canapés per person @ £7.95
- Option H – 2 Glasses of House Champagne & 2 Canapés per person @ £12.25

Canapés Options

seafood & shellfish

- **Loch Duart Smoked Salmon Blinis** with crème fraiche & chives
- **Mini-Toasts** with hot-smoked salmon, spring onion & lemon crème fraiche
- **Loch Fyne Oysters** served with freshly squeezed lemon juice **50p supplement**
- **Garlic, Lemon & Herb Marinated Tiger Prawns** with a mange tout wrap
- **Lemon & Saffron Salmon Brochettes**
- **Garlic & Herb Tuna Brochettes**
- **Tiger Prawn & Chorizo Skewers**
- **Cucumber Cups** with smoked mackerel, spring onion & lemon mayo
- **Crab Stuffed Cherry Tomatoes** with tarragon mayonnaise **25p supplement**
- **Cullen Skink Soup Shots** served hot

meat & game

- **Mini-Herb Scones** with roast ham, caramelized onion, rocket & wholegrain mustard
- **Mini-Tartlets** with chicken, black olives & pesto
- **Sweet Chilli & Lime Chicken Brochettes** served hot
- **Mini-Herb Scones** with rare beef, caramelized onion, rocket & Arran mustard **50p supplement**
- **Mini-Herb Scones** with rare venison, red onion marmalade, rocket & horseradish sauce **50p supplement**
- **Mini-Moroccan Chicken & Pepper Skewers**
- **French Bread Rounds** with chargrilled chicken, mushroom pate & shredded fresh herbs
- **Haggis Tartlets** with neeps, tatties & a dash of whisky sauce, served hot
- **Mini-Melon Skewers** wrapped in Parma ham
- **Mini Yorkshire Puddings** served hot, with rare roast beef & red wine gravy **50p supplement**
- **Sesame & Soy Glazed Fillet Beef Skewers** served hot **50p supplement**

- **Little Ginger Chicken Cakes** served with coriander & lime mayo
- **Chicken Liver Parfait Encroute** with redcurrant jelly & fresh thyme
- **Venison Pate Encroute** with redcurrant jelly & fresh thyme
- **Little Tartlets with Bangers & Mash** served hot, with onion gravy

vegetarian

- **Spanish Tortilla Squares** served tapas style
- **Crostini** topped with goat's cheese, cherry tomato & caramelized onion
- **French Onion Soup Shots** served hot
- **Crostini** topped with mozzarella, tomato salsa & basil
- **Mini-Tartlets** with roasted asparagus tips, caramelized shallots & hollandaise, served hot
- **Cocktail Corn-cakes** topped with mango salsa & crème fraiche
- **Thyme-Roasted Plum Tomato Soup Shots** served hot with a dash of fresh cream
- **Crostini** with roast vegetables & Dunsyre blue cheese
- **French Bread Rounds** with humus & roast peppers
- **Feta, Cherry Tomato & Basil Brochettes** drizzled with herb oil
- **Mini-Tartlets** with mozzarella, tomato salsa & basil
- **Mini-Toasts with Mushroom Pate`** topped with shredded herbs
- **Spiced Roast Parsnip & Celeriac Soup Shots** served hot, with a dash of fresh cream

NB Canapés charged at £1.50 per item, unless otherwise stated.