

PRIVATE
CATERING

CANAPÉS

ELEGANT BITES TO WELCOME YOUR GUESTS



Small bites built on wild Scottish produce — from the hill, the shore, the hedgerow and the woods, foraged and gathered in season. Choose four from the list below; we're happy to tailor for dietary requirements.



CANAPÉ SELECTION

Choose any four canapés per guest from the selection below. Additional choices available on request.

Perfect for drinks receptions and arrivals.

4 FOR £20
PER PERSON

MEAT

WILD HIGHLAND VENISON
TARTARE

Juniper, pickled bramble, wood sorrel, oatcake

MINI HAGGIS, NEEPS & TATTIES

Island malt cream, crispy nettle

CRISPY TAYNUILT PORK BELLY

Wild crab apple, wild fennel seed, crackling

HEATHER-SMOKED WILD DUCK

Bramble jelly, hazelnut, oatcake

FISH & SEAFOOD

LOCH CRERAN OYSTER

Sea buckthorn, wild shallot, dulse

HAND-DIVED MULL SCALLOP

Foraged seaweed butter, sea aster

WEST COAST CRAB

Sea lettuce, samphire, oat crumb

LOCH MELFORT CURED TROUT

Dulse, wild dill, pickled elderflower, rye

VEGETARIAN

GOATS CHEESE TARTLET

Heather honey, wild thyme, pine

EMBER-ROASTED ROOT
VEGETABLE ARANCINI

Wild garlic, Mull cheddar

EMBER-ROASTED BEETROOT

Whipped crowdie, wild hazelnut, sorrel

ISLE OF MULL CHEDDAR
GOUÛÈRE

Wild garlic, warm cheese filling

GOOD TO KNOW

COCKTAIL HOUR

Canapés pair beautifully with our signature cocktails — £11 per cocktail — or a glass of bubbles at £8.

WHISKY & CANAPÉ
TASTING

Three Scottish whiskies matched with canapés — £40 per person.

SEASONAL MENUS

Menus change with the seasons and the availability of the finest Scottish produce.

MINIMUM SPEND £800 · ALL PRICES ARE EXCLUSIVE OF VAT WHERE APPLICABLE

Private dining across Argyll, The Highlands & beyond

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