



CANAPES SELECTION

Vegetarian

- *Isle of Smoked Cheddar Croquettes with Tomato Chutney*
 - *Wild Mushroom Arancini with Truffle Mayo*
 - *Mini Baked Potatoes with Truffle Crème Fraiche*
- *Isle of Mull Cheddar & Asparagus Tarts with Chili Chutney*
 - *Potato & Chickpea Puchka & Mint Chutney*
 - *Goats Cheese and Confit Beets, with Local Honey*
- *Savoury Scones with Plums, Hebridean Blue Cheese, Crème Fraiche*

Fish & Seafood

- *Loch Creran Oysters*
- *Thai Fish Bites with Nah Jim*
- *Smokey Chorizo And Seared Scallop Skewer*
- *Mini Battered Cod and Pea Puree, Pomme Puree*
- *Mini Smoked Haddock & Scottish Salmon Fish Cakes with Tartare Sauce*
 - *Blini With Local Smoked Salmon and Cream Cheese and Caviar*
 - *Local Hot Smoked Salmon on Cucumber Disks with Trout Roe*
 - *Mini Prawn Cocktail Shot Glasses with Smoked Paprika*

Meat

- Pulled Beef Brisket and Marrow Bon Bon with Arran Mustard Mayo.
 - Chorizo And Manchego Croquette with Aioli
 - Filo Parcel Of Haggis, Neeps and Tatties
 - Black Puding Pudding Bon Bons & Arran Mustard Jus
- Rosemary Garlic 'Angus' Beef & Root Vegetable Skewers (GF, DF)
 - Chicken Brochette with Sesame and Spring Onion (GF)
- Scotch Beef with Horseradish Cream in A Mini Yorkshire Pudding
- Oatcake with Chicken Liver Parfait and Red Onion Marmalade

Vegan

- Cumin Roasted Aubergine with Tahini, Pomegranate, And Mint
- Gochujang Crispy Tofu Bites with Toasted Sesame Seeds
 - Harissa Roasted Cauliflower, Pico de Gallo
- Roasted Vegetable Bruschetta with Smashed Avocado
 - Smokey Aubergine with Kimchi
 - Vine Tomato Bruschetta with and Basil