




SAMPLE ONLY


Deluxe Canape Menu

Blinis with Minced Smoked Salmon, Soured Cream and Caviar


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Mini Tian of Hot Smoked Salmon with Snipped Chive Cream


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Smoked Salmon Terrine topped with Caviar Cream

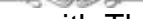
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Pink Roasted Venison Loin set on a Crouton with Red Currant Glaze


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Marinated King Prawn with Preserved Ginger set on Wasabi Butter

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Rare Fillet of Shredded Aberdeenshire Beef in a Filo Basket with Béarnaise Sauce
and Snipped Chives + £0.50p


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Soup – Warm Tomato – Red Pepper & Coriander
To be served in demitasses trayed service

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Seared West Coast Scallop on Black Pudding with Caramelised Onions + £0.25p

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West Coast Langoustine Cakes with Thai Ginger and Coconut Sauce

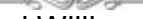
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Crisp Skin Duck Breast with Spicy Plum Chutney


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Coconut Chicken Skewers/Ginger & Hoi Sin Chicken Skewers


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Mini Beef Wellingtons

Vegetarian Selection

Sun Dried Cherry Tomato on a Parmesan Biscuit with Mozzarella

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Mini Cheese Scone filled with Roquefort and William Pear Mousse and Sprinkled with Cayenne
Pepper

——
Aubergine Caviar on Blinis with Grain Mustard Sabayon

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Brie & Red Pepper Tart

Mini Dessert Selection

Warm Chocolate Tarts

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Cranachan Cheese Cake

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Fruit Salad (Served in a mini bowl)

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Cream Filled, Dipped Choux Bun



