

Canapés

Haggis bonbons with burnt apple ketchup (DF, Veg on request)
Buttermilk fried chicken thigh with pickled watermelon gel
Beef cheek & blue cheese rarebit tart
Venison bridie with smoked beetroot ketchup
Chicken satay with peanut & lime sauce (GF, DF)
Confit rabbit, chorizo jam & tattie scone
Duck nuggets with whisky & orange marmalade
Honey & mustard glazed chipolata (DF)

Cheddar cheese gougeres with pickled onion jam (V)
Sweetcorn & polenta fritter with tomato & avocado salsa, chilli jam (V)
Cauliflower bhaji with spiced cauliflower purée & hot sauce (VG, GF)
Parmesan & thyme puff pastry pin-wheel, basil & sun-dried tomato (V)
Goat's cheese and chive croquette with garlic aioli (V)
Hasselback potato, truffle and parmesan (V, GF)
Jalapeno cornbread with chipotle maple butter (V)

Scottish smoked salmon, whipped crowdie & pickled golden beetroot blini
Smoked mackerel pâté, apple and charcoal oatcakes
Sesame prawn toast with plum sauce (DF)
Crab and chilli arancini with a lemon & garlic mayonnaise
Lobster thermidor tart (£1pp supplement)