

C A N A P É S

MEAT

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce.

Mini Highland Scotch beef wellington, black onion seed.

Pan seared venison loin, rhubarb compote, toasted brioche loaf.

Bourbon glazed pork belly, caramelised apple.

Chicken tikka, pomegranate, coriander savoury cone.

Smoked ham hock bon bon, cream pea purée.

VEGETARIAN/PLANT BASED

Aubergine baba ganoush, lemon, pomegranate, toasted flat bread (pb)

Curried sweet potato fritters, green pepper purée (pb)

Asparagus spears wrapped in filo pasty, poppy seeds (pb)

Highland oatcake, goat's cheese curd, beetroot chutney.

Roasted red pepper hummus, grilled artichoke, sun blushed tomato, black olive crumb (pb)

Smoked Applewood cheese, celery tartlet, seasonal fruit chutney.

Fire roasted red pepper, mozzarella arancini, basil mayo.

FISH

Whisky cured Scottish sea trout, melba toast, herb cream cheese.

Seared scallop, black pudding crumb, cauliflower purée.

Smoked Scottish sea trout tartare, nori cracker, wasabi crème fraîche, keta Caviar.

Scottish coastline lobster, herloom tomato salsa.

Hot smoked trout with dill and lemon creme fraiche on a highland oat cake.

Ponzu stone bass with cape gooseberries.

Lemon cured halibut with shaved fennel on crostini.

All dietary requirements will be catered for if known in advance

CONSCIOUS CANAPÉS

Looking for a more sustainable choice? Talk to your wedding planner and our Chef who can create sustainable, bespoke canapes that suit your tastes!



D R I N K S P A C K A G E S

OPTION ONE

Glass of red or white wine on arrival
1/2 bottle of wine during dinner
1/2 bottle of Scottish still/sparkling water

House White Wine: Senora Rosa Sauvignon Blanc
Apples and grass on the nose balance with crisp, zesty acidity with a luscious clean finish.

House Red Wine: Senora Rosa Savignon Merlot
Fresh, fruit and bursting with ripe plums and cherries, Smooth and easy to drink.

OPTION TWO

Glass of prosecco on arrival
1/2 bottle of wine during dinner
1/2 bottle of Scottish still/sparkling water

House Prosecco: Barocco Prosecco Spumante
Well balanced with plenty of peachy fruit, a gentle mouth-feel and a delicate light finish. Perfect on its own or with fish and delicate starters.

OPTION THREE

Glass of champagne on arrival
1/2 bottle of wine during dinner
1/2 bottle of Scottish still/sparkling water

House Champagne: Bollinger Special Cuvée Brut N.V.
Aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate.

All drinks package include a soft drink alternative of your choice
Fresh orange/apple / Elderflower presse / Raspberry lemonade /
Cranberry & lime / Strawberry Nojito



SPIRITS & MIXERS

Vodka
Gin
Dark Rum
White Rum
Whisky

Mixers: Fever Tree Tonic / Fever Tree Soda Water / Fever Tree
Lemonade /
Coke / Diet Coke

BOTTLED BEER

Stewarts Brewery Beer (selection)
Peroni
Birra Moretti
Non-alcoholic and Gluten free alternatives available

COCKTAILS

Espresso Martini
Margarita
Aperol Spritz
Bloody Mary
Mimosa

BESPOKE DRINKS

We work with our dedicated drinks supplier, Inverarity Morton who has a vast selection of wines, prosecco and champagne. Please ask your Event Planner for our Wine Brochure.

Our Mixologists can do a range of different cocktails - let us know your ideas and we can see what we can mix up!



Looking for something
different?

We have a variety of options
to suit your requirements
from cash bar set ups to
tailored drinks packages.