

CANAPÉS

GALLERY

Pork, herb and pumpkin seed sausage roll

Whipped chicken liver
and candied orange zest cone

Jupiter Mini pudding with rare roast beef,
watercress and horseradish cream

Smoked mackerel paté and toasted brioche

Beetroot, apple
and horseradish crostini (v, gfo)

Heritage tomato and goats cheese tartlet, baby
watercress, aged balsamic drops (v, gfo)

CANAPÉS

SIGNATURE

Crumbed brie with spiced cranberry relish (v)

X MUSE Vodka & beetroot cured salmon,
tarragon aioli (gf)

Herby parmesan arancini (v)

Wild mushroom, truffle and tarragon tartlet
(v, vgo, gfo)

Smoked chicken pressé and
heritage tomato salsa (gf)

Hot smoked salmon and dill cucumber cups (gf)

Quails scotch egg, homemade apple
brown sauce

CANAPÉS

COLLECTOR

Haggis neeps and tattie stack, whisky drizzle

Tuna tartare, miso aioli,
pickled cucumber & chilli (gf)

Poached asparagus, ribbons of lemon marinated
courgette (gf, v, vg, df)

Seared Queen scallop, chorizo
& pineapple jam (gf)

Halibut tartare, wasabi mayo served on a wasabi cracker
and micro lemon balm (gf,df)

Lamb, lemon and thyme skewers,
with black olive tapenade (gf,df)

Caramelised chicory, fermented cucumber and
pomegranate (gf, df, vg)