

Blairquhan

Please Choose 4

Canapes Menu

Vegetarian

- Roasted Cherry Tomato on Parmesan Shortbread with Chive Crème Fraiche
- Goats Cheese and Beetroot Ripple with Toasted Pumpkinseed Granola (V)
- Mini Baked Potatoes with Truffle and Parmesan Cream (V, Gf)
- Savoury Scones with Fig, Blue Cheese, And Toasted Nut Crumble (V)
- Wild Mushroom Arancini with Truffle Mayo
- Compressed Watermelon Gin and Tonic Served with Olives, Feta, Lime and Mint Chermoula (V, Gf)
- Camembert, Tomato, And Thyme Puff Tart (V)
- Crispy Green Pea and Smoked Cheddar Croquettes with Red Pepper Ketchup (V)

Vegan

- Harissa Roasted Cauliflower and Chickpea Bruschetta
- Asian Bean, Smashed Avocado, And Pickled Cucumber Crisp Cups
- Roasted Vegetable Bruschetta with Pesto Hummus
- Smokey Aubergine with Kimchi on Mini Naan
- Gochujang Crispy Tofu Bites with Toasted Sesame Seeds
- Smashed Avocado & Sautéed Mushrooms Served on Rosemary Crisp Toast
- Cumin Roasted Aubergine with Tahini, Pomegranate and Mint
- Vine Tomato Tostada with Pine Nuts and Basil

Fish

- Blini With Smoked Salmon and Cream Cheese
- King Prawn Tempura with Sweet Chilli Dip
- Chorizo And Seared Scallop
- Mini Battered Cod and Pea Puree on Potato Rosti
- Mini Smoked Haddock & Scottish Salmon Fish Cakes with Pea & Mint Mayonnaise
- Thai Fish Pakora Bites with Chilli Jam
- King Prawn Sesame Toast Wasabi Aioli

Meat

- Oatcake With Chicken Liver Parfait and Red Onion Marmalade
- Filo Parcel Of Haggis, Neeps and Tatties
- Stornoway Black Pudding Bon Bons
- Fillet Of Scotch Beef with Horseradish Cream in Mini Yorkshire Pudding
- Shredded Madras Chicken Naan with Mango Chutney
- Korean BBQ Chicken Brochette with Sesame and Spring Onion
- Sticky Chicken Teriyaki with Spring Onion and Sesame
- Chipotle Pulled Pork Taco with Mango Salsa and Coriander
- Mini Chicken Caesar Salad Served on A Crostini
- Pulled Beef Brisket and Marrow Bon Bon with Miso Mayo

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Sweet

French Macaroons

Scottish Macarons

Mini Cranachan Cheesecake with Whisky Tablet

Chocolate And Hazelnut Delice with Praline

Vegan Chocolate and Salted Caramel Truffle

White Chocolate and Salted Caramel Brownie Bites

Fresh Strawberries Coated in Belgian Chocolate Sauce

Raspberry and White Chocolate Blondie Bites

Dietary Requirements & Final Numbers Note: We take all of the necessary precautions to ensure that we minimise the risk of cross contamination when dealing with allergens. However, due to the presence of all allergens in our production kitchen, we can never 100% guarantee that any dish on our menu will not contain traces of any given allergen. We would ask that you pass this information on to your guests, if they have any questions or concerns they can contact us directly.