



THE CRUIN

Canapé selection

3 choices £5.75

4 choices £6.75

- Chocolate dipped strawberries (a mix of strawberries dipped in milk chocolate and desiccated coconut, white chocolate dipped with caramelised crushed biscuit, dark chocolate dipped in white chocolate 'crumble')
- Fried tortillas dusted with house spice mix
- *Morangie Brie* with caramelised red onion puff pastry (V)
- Smoked chicken crostini with sun blushed tomato pesto
- Flaked kiln smoked salmon with crème fraîche and pickled cucumber
- Curried chicken mini tartlets with yoghurt and spiced red onions
- Haggis and black pudding bon bons
- Braised beef on a crispy potato scone crouton
- Goats cheese mousse tart with balsamic roasted shallot (V)
- Cajun roasted salmon with guacamole and red pepper
- Roasted new potatoes with chive and cheddar sour cream (V)
- Salt and chilli fried pork belly
- Mini fish and chips (+ £1 supplement)
- Feta cheese and watermelon cubes with cracked black pepper, finished with olive oil and mint (V)
- Spicy *Njuda* sausage (like chorizo) served with baby mozzarella ball, roasted red pepper and extra virgin olive oil
- Crispy Cajun confit duck & sweetcorn puree
- House smoked selection of nuts served in cones

Or leave it in Chef's hands and he will prepare you a selection of seasonal canapés

Specialised Canapés - £3.50 per canape

- Beef fillet carpaccio, Manchego cheese and balsamic roasted shallot
- Pan seared Isle of Mull scallop with roasted garlic puree and crispy pancetta
- Mini beef, chorizo and black pudding burger with Applewood cheddar and onion ring
- Poached langoustine with tarragon mayonnaise and salmon roe
- Individual dauphinoise potatoes, Brie De Meux and truffle shavings

Handmade French macaroons - £2 per macaroon

(Can be served after the meal with tea and coffee)

(Minimum 30 per flavour of macaroons)

Flavours

Raspberry jam, Pistachio, chocolate & passion fruit, salted caramel, orange