



Canapé Party

Savoury Canapés

Beetroot Cured Scottish Salmon Blinis with Whipped feta, capers & dill

King Prawn & Chorizo Skewers (Gf)

Roast Sirloin (served pink) with Chimichurri (Gf)

Slow Cooked Calabrian Nduja Polpette al sugo, basil & parmesan spoons

Coriander Falafel Bite with Hummus & Red Amaranth (Vg)(Gf)

Hot Honey Ricotta, strawberry, prosciutto & walnut Cicchetti (V)

Watermelon, Feta & Micro Mint Skewer (V)(Gf)

Goats' Cheese, Fig & Crushed Walnut Crostini (V)

Something Sweet

Amalfi Lemon Posset With Homemade Scottish Shortbread

Classic Tiramisu Cups

Mixed Petit Fours

(V) = Suitable for Vegetarians

(Vg) = Suitable for Vegans

(Gf) = Gluten Free

(N) = Contains Nuts

For all others allergens please ask !!





Middle Eastern Sharing

CANAPÈS

- * *Coriander Falafel Bite with Hummus & Red Amaranth (Vg)(Gf)*
- * *Beetroot Cured Scottish Salmon Blinis with Whipped feta, capers & dill*
- * *Roast Sirloin (served pink) with Chimichurri (Gf)*

MAIN EVENT

- * *Slow Cooked Lamb Shoulder (Gf)*
or
- * *Imam Bayildi - Stuffed Aubergine (Vg)(Gf)*

FOR THE TABLE

Freekeh Salad (Vg)
Za'atar Roasted New Potatoes & Green Beans (Gf)(V)
Balsamic Roasted Mediterranean Vegetables (Vg)(Gf)
Beetroot Borani, Feta & Dill (V)(Gf)
Muhummara & Dukkah Dip (Gf)(Vg)(N)
Homemade Flatbreads (Vg)

TO FINISH

Dark Chocolate Torte, Pistachios & Seasonal Berries (V)(Gf)

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Mediterranean Sharing

CANAPÈS

** Hot Honey Ricotta, grilled peach & walnut
Cicchetti (V)*

** Nduja & Parmesan Arancini with Aioli*

** King Prawn & Chorizo Skewers (Gf)*

MAIN EVENT

** Garlic & Oregano Rubbed Chicken Thighs (Gf)
or*

** Spanakopita - Greek Filo Pie (V)*

FOR THE TABLE

Tabbouleh Salad (Vg)

Classic Greek Salad (Gf)(V)

Balsamic Roasted Mediterranean Vegetables (Vg)(Gf)

Homemade Seasonal Hummus (Vg)(Gf)

White Bean & Pesto Dip (V)(Gf)(N)

Classic Tzatziki (Gf)(V)

Homemade Rosemary & Seasalt Focaccia (Vg)

TO FINISH

*Italian Almond, Lemon & Orange Cake
with Chantilly Cream & Seasonal
Berries (V)(Gf)*

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