

PURPOSE CATERING

SAMPLE MENU

CANAPES

Vegetarian

Caramelised Roscoff onion & black truffle quiche

Toasted brioche with sauteed field mushrooms a la persillade

Sweetcorn pancake with guacamole and crispy onions sprinkle

Soft cottage cheese, Montgomery cheddar & truffle Gnocchi, black truffle Gremolata

Honey glazed grilled goatcheese and fig crostini

Vegan

Fragrant aubergine & Tahini caviar on crispy Baguette, Nocellara Olives

Cashew nut hummus and rosemary tartelette

Celeriac Rosti with Pickled Walnut, Raisin & Parsley Pesto

Fish

Hot smoked salmon & fresh chive profiteroles

Scottish salmon tartare & avocado on toasted brioche

Smoked haddock & Montgomery cheddar rarebit croutons

Monkfish fillet, Saffran Aioli and parmesan biscuit

Cured Beetroot salmon with Pickled Fennel and Dill Cream on blinis

Hand dived Scottish scallops' carpaccio, Oscietra caviar STURIA

Scottish Smoked salmon blinis, oscietra caviar STURIA

Creamy smoked cod roe polenta, sweet chili tiger prawn on baguette

Meat

Steak & horseradish mayonnaise profiteroles

Chicken Satay Skewer and peanut sauce

Black truffle croque monsieur

Smoke pork sausage & Dijon mustard roll

Mini Lamb Kafta with minted yogurt and harissa butter

Roasted cocktails sausages with old fashioned mustard & honey

Corn fed chicken teriyaki with spring onion and sesame seed

Free range duck rillettes & Smoked duck breast served on crostini

Glazed free range pork Belly, Braeburn apple sauce

Sweet

Sticky toffee pudding with toffee sauce

Hazelnut & red fruit Financier

Soft Seville orange & olive oil cake

Bittersweet chocolate delice

Amalfi lemon and blueberries tartelette

Mini Paris Brest