

# CANAPÉS

Served hot

## CHICKEN SALTIMBOCCA

wrapped in potato spaghetti with sage pesto

## KATAIFI PRAWN BROCHETTES

with basil foam

## TRUFFLED WILD MUSHROOMS

with crisp leeks in a brioche croûte

## WELSH RAREBIT SOUFLÉS IN CRISP TARTLETS

red onion marmalade and crispy sage

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Served warm

## WILD SEABASS WITH LEMON PURÉE

edible flower, mint oil and citrus froth

## SCOTTISH LOBSTER SALAD

with a poached quail's egg & a salad of chives  
& mustard leaf with a citrus aioli in a filo tartlet

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Served cold

## CARPACCIO OF SCOTTISH BEEF

with rocket, mascarpone served on a croûte drizzled  
with truffle dressing and Parmesan shavings

## DUCK WITH MOOLI

Japanese mayonaise shiso and hoisin sauce in a crisp cornet

## TRUFFLED GOAT'S CHEESE

with tomato jam in a crisp Parmesan cup

## BEETROOT MACAROONS

with creamed goat's cheese and pain d'épice

