

Seasonal Canapé List



AT THE SCOTTISH CAFE & RESTAURANT AT THE NATIONAL GALLERY OF SCOTLAND

Two hour event with 6 canapés per guest
Two and a half hour event with 8 canapés per guest

Autumn / Winter selection

Wild Strathspey mushroom and Clava Brie with toast
Rare peppered Inverurie beef with beetroot and horseradish relish
Dickson's oak smoked salmon with dill cream, sourdough toast
Crispy Findlay's of Portobello Haggis balls and Smokehead Whisky sauce
Chilled west coast oysters and bloody Mary
Cullen Skink shot
Pressed ham and lentil terrine with homemade tomato relish
Watercress and Lanark Blue cheese pastry
Wild Scottish salmon and East Lothian leek parcel
Seared Scottish venison with homemade berry relish
Scottish smoked haddock fishcake and homemade lemon mayonnaise
Smoked trout paté on Arran oatcake

Spring / Summer selection

Perthshire chanterelle pastries
Scottish spring lamb with fresh mint sauce on thyme toast
Home-pickled herring on rye bread
Seared west coast scallops and Stornoway Black Pudding
Potted Scottish prawns with crème fraiche
East Lothian cauliflower and Isle of Mull Cheddar cream shot
Linda Dick's organic chicken liver parfait with homemade chutney
Home-smoked Scottish duck with golden sultanas
Scottish salmon and Perthshire asparagus butteries
Borders own roast ham with Uncle Roy's mustard
Firth of Forth crab cakes with homemade mayonnaise

Mini Bowl Tasting Menu



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A tasting menu of individual dishes served in mini bowls.

Main Courses

Scottish venison stew with thyme dumplings
Individual Scottish haddock and chips in mini pails
Findlays of Portobello Haggis, organic East Lothian neeps and tatties
Cullen skink with smoked Scottish haddock
Roast organic East Lothian pumpkin with sage and pearl barley risotto
Mini homemade Inverurie steak and Deuchars IPA pies with mashed potato
Linda Dick's organic roast chicken with homemade stuffing and crispy potatoes
Confit duck leg with a light rosemary and lentil stew
Individual Scottish artisan cheese board with comb honey and Arran oatcakes
Lanark Blue Butterie with fresh local spinach, walnuts and apple
East Lothian vegetable confit with a light lentil stew

Sweet Courses

Scottish Cranachan with Graham's Double Cream and fresh Scottish raspberries
Scottish Heather Honey and Glenfiddich whisky sponge with homemade caramel cream
Tipsy Laird - Traditional Scottish trifle with seasonal fruits
Drambuie chocolate pot with raspberry cream
Loch Arthur ricotta lemon cheesecake
Local pears poached in Crabbies Green Ginger Wine with a cinnamon cream