

EVENTS

CANAPÉS

Our delightful range of canapes are the perfect accompaniment to your evening event

Chilli, lime baked prawn cups – mini filo pastry cups filled with sour cream rocket & cucumber topped with baked marinated chilli & lime prawns.

Goats cheese & fig rounds – rounds of creamy goat's cheese served on mini oat cakes topped with fresh fig and a sweet balsamic reduction. **GF**

Caprese Skewers – lightly roasted cherry tomatoes, mozzarella balls wrapped in basil leaves and green olives with herby garlic drizzle. This option could be vegan if mozzarella swapped for a vegan alternative. **Ve & GF**

Strawberry & Feta Bruschetta – Roasted balsamic strawberries served on toasted bruschetta crumbled with tangy vegan feta and baby basil leaves. **Ve**

Roasted baby vine tomato & Pepper tarts – mini shortcrust tarts filled with tender bites of baby tomato and sweet red peppers roasted with garlic and basil and dressed with micro herbs.

Beetroot & Mushroom Blinis – tender vegan blinis topped with a roasted beetroot and mushroom tapenade. **GF**

Prosciutto & Melon Boats – delicate slices of prosciutto on slices of melon with mozzarella and baby tomatoes with a sweet & sour strawberry drizzle **GF**

Cream cheese & Salmon Crackers – crisp crackers topped with dill infused cream cheese and topped with either thinly sliced gravadlax & roe or flaked hot smoke salmon and dill fronds

EVENTS

CANAPÉS

SWEET

Lemon Meringue

Chocolate and Raspberry Mousse – Ve, GF and Dairy Free

Vegan, Gluten Free, Vegan and Vegetarian options are made available on request



Eating. The Scottish Borders is home to fantastic producers. Products such as Artisan Cheeses, butter and dairy products, meat and vegetables. The best part about buying direct from the farm in the Borders is our suppliers meet the farmers, asking them questions about how they raise their animals, how to store and cook produce. They develop relationships by getting to know and trust them. The gift of a relationship with our Borders farmers is that we feel safe with the food we offer you eat, and we feel good about spending money to support them.

Drinking. Established in 1867, Brodies a Scottish Borders based company have over 150 years' experience in the art of roasting coffee and blending tea. Sourcing beans from plantations around the world with Fairtrade relationships with farmers, their highly skilled roasters are passionate about the coffee they produce and roast small batches every day as freshness is key. Brodies have been importing and blending tea since the time of the tea clippers which docked at the bustling Port of Leith, Edinburgh, sourcing from India, Africa, Sri Lanka, China and emerging tea growing countries.

PROUD TO CHAMPION FOOD FROM THE
SCOTTISH BORDERS AND OUR WIDER SCOTTISH LARDER