



2009

MANSFIELD · TRAQUAIR

CANAPES
MENU

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Signature Canapé Collection.....

Our contemporary classics that are always a talking point

hot venison chipolatas roasted in sticky red currant syrup **H**

apple wood smoked cheese and celery tart **V H**

little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds

crispy haggis balls with a lavender and honey crème fraiche **H**

dainty beef wellingtons **H**

queenie scallop with pea puree and homemade ketchup **H**

rosette of shetland smoked salmon, milled black pepper and a squeeze of lime

orso pasta with sunblush tomatoes, artichoke hearts and baby mozzarella **V**

citrus and sultana cracked wheat, sliced goats cheese,
whole roasted almonds, chilled slow roast duckling

kedgeriee of tiger prawns, poached quail egg and fennel seed crisp **H**

famous ice cream bombs dipped in dark chocolate choose from -
strawberry and black pepper, white chocolate chip or cumin ice cream **V**

the 'mini heritage' warm, gooey chocolate tart
finished with pistachio crunch **V H**

All of a Quiver.....

Grown up jellies that pack a punch and excite the taste buds

gin and tonic

classic martini

sambuca and coffee bean

raspberry daiquiri

the pimms cocktail

mojito

Crisp and Crunchy.....

Bamboo cones full of sophisticated and tasty nibbles

'popcorn' toffee quinoa **V**

wasabi peas, satay broadbeans and japanese rice crackers **V**

freshly popped corn dusted in miso **V**

freshly popped cinema style peanut butter popcorn **V**

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The Long and Short of it.....

Collection of delicious canapés elegantly presented on a stick – long and short!

bamboo dart threaded with sweet and sticky winter fruits

sweet and spicy squid bon bons with a citrus crème fraiche dip **H**

asian pork and noodle lollipops with sesame and soy dipping sauce **H**

spanish 'bandarillas' of olives, confit pepper and anchovy

ice lolly of smokey lapsang souchong tea infused with fresh juices and peel of lemons, oranges and grapefruits **V**

super fat olives and essence of gazpacho **V**

peppered blue lamb fillet, essence of fresh mint and peas

vanilla bombini – dipped in dark chocolate, orange sherbet, crackle crystals, toasted coconut and crushed pistachio **V**

Just a Spoonful.....

Of perfect flavours presented with style on our chic spoons

tamarind and quince marinated sea bass, peanut butter mash, miso sauce and micro cress **H**

just podded summer peas with raddichio, haloumi and lemon sabayon **V H**

'spoon full' of truffled lobster and asparagus salad

roasted wild rabbit loin with mull cheddar rarebit **H**

smoked salmon, black pepper, capers and horseradish

spoon of seared marinated beef fillet, enoki mushroom and soy jus **H**

A Tasty Bowl.....

Selection of eye-catching dainty and delectable dishes

softly scrambled duck egg, snipped edinburgh chives, fried confit of duck, and sauté of duck foie gras **H**

saffron and cinnamon spiced sweet creamed rice with little curried tuille **V H**

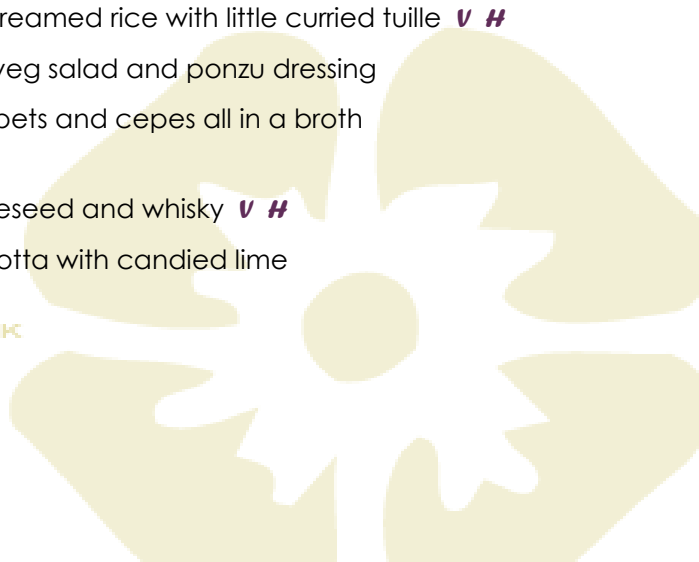
organic salmon tataki, crispy oriental veg salad and ponzu dressing

king oysters, morels, enoki, black trumpets and cepes all in a broth with finely diced spring onions **H**

seeds and sultana porridge with wattleseed and whisky **V H**

hazelnut infused sweet squash panacotta with candied lime and tiny nutmeg tuille **V**

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Pick me up.....

A tiny bite bursting with heavenly textures and flavours

peppery pistachio, pork, pancetta and prunes in perfectly puffed pastry **H**

seared yellow fin tuna, rolled in seeds and herbs with micro cress
and peanut butter cream

monkfish and prunes in a slither of smokey bacon **H**

tataki of macduff beef, sprouting peas and pickled ginger

asparagus with air dried ham and sun kissed tomatoes

asparagus spear in buttered parmesan and poppy seed filo **V H**

smoked salt and pink peppered panisse
with parsley and nigella seed dipping cream **V H**

brioche box with sticky shallots, flash fried foie gras and tonka beans **H**

fresh oysters with champagne dressing

poached quail egg, aioli, lambs leaf and shaved truffle on fennel toast **V**

savoury palmiers with our gentleman's relish and ice cold dijon mayonnaise **H**

saffron infused little 'macaroons' baked with pistachio
and candied almonds finally dressed with persian fairy floss

Sophisticated Shots.....

A sensational selection of lip smacking shots and soups to tickle the taste buds

loch fine oyster shot infused with pressed tomato, celery
and bloody mary spices **H**

super smooth unfeasibly thick and intense chicken soup
with tamari treacle and udon noodle croutons **H**

a power shot of mandarin style chicken broth, infused with ginseng,
scallions and ginger and finished with sweet gojo berries **H**

chilled soup sip of water melon and pickled ginger
with flakes of white crab and bonito tuna

cardamom and rose petal lassi **V**

Key

V - vegetarian

H - hot

