

Dr. Bells Catering

Canapé Menu

3 CHOICES £7 5 CHOICES 10.50 7 CHOICES £14.50

Meat

Stornoway black pudding bon bon with spicy beetroot dip.
Fried tattie scone, with crushed neeps, horning's haggis and slow cooked onion jam.
Chili caramel pork belly bites.
Roast scotch lamb loin, harissa spiced hummus on crisp toast.
Seared highland venison on game chips with bearnaise sauce and watercress.
Lemon and thyme roast chicken with herb cream cheese.

Fish

Scrabster smoked mackerel rillettes with horseradish cream on rye.
Potato and crab dumpling yuzu and chilli dip.
Scottish smoked salmon mousse with pickled cucumber on oatcakes.
Crispy langoustine with tartare sauce and pea shoot.
Pickled herring on sour dough with dill and yoghurt.
Celeriac rosti with smoked salmon and fennel remoulade.

Vegetarian

Arran blue gougeres with sweet, pickled pear.
Crispy rosemary clave brie served with spicy beetroot chutney.
Smoked aubergine baba ghanoush, with minted yoghurt and pomegranate.
Pumpkin, parmesan and sage arancini with rocket pesto dip.
Tempura cauliflower fritters with lime pickle.
Wild mushroom and tarragon black truffles.