



Canapés

Begin your occasion with a selection of mouth-watering canapés. Curated by our Executive Chef, our collection is a celebration of international flavours, local ingredients and culinary flair.

Hot Selection

Oatmeal & haggis croquette, whisky jus
Stornoway black pudding, Arran wholegrain mayonnaise
Tandoori chicken skewer, mixed pepper, roast onion
Cauliflower pakora, garden mint, yoghurt
Teriyaki salmon, sesame seed, pickled cucumber
Tempura king prawn
Pea & mint falafel, natural yoghurt, confit lemon

Cold Selection

Prawn cocktail tartlet, marie rose, little gem lettuce
Smoked haddock rilette, mini crouton, chervil
Cherry tomato & bocconcini skewer, pesto
Heritage beetroot salsa tartlet, balsamic reduction
Chicken liver parfait, oatcake, orange marmalade
Shredded duck leg, sesame seed basket, pickled ginger
Salmon crêpe roulade, Avruga caviar, crème fraîche

Pricing

Canapés can be a mix of both hot and cold options.
3 canapés cost £15 per guest, 5 canapés cost £25 per guest.

Please contact our events coordinator on 01463 215215 or email occasions@nesswalk.com for a quotation and to check availability

