

# *The Admiral*

## Sample Reception Canapés

Please select six canapés per person. We recommend that you choose two meat, two fish and two vegetarian options to cater for all tastes.

### Meat Selection

Smoked chicken and chive tartlet (hot)

~

Deep fried crispy duck with hoi sin dip (hot)

~

Grilled chicken brochette with lime and sweet chilli (hot)

~

Carpaccio of highland venison with pickled red cabbage (cold)

~

San Daniele Parma ham with black olives and basil (cold)

~

Yorkshire pudding with rare roast beef and shallot marmalade (cold)

### Fish Selection

Smoked haddock tartlet with creamed leeks and Arran mustard (hot)

~

Honey and soya roasted salmon brochette (hot)

~

Scottish mussels with a garlic and parsley gratin (hot)

~

Rosette of oak-smoked salmon with crème fraîche and buckwheat blinis (cold)

~

Escabèche of red mullet crostini (cold)

~

Seared tiger prawn with lemon and dill mayonnaise (cold)

### Vegetarian Selection

Wild mushroom and white truffle risotto cakes (hot)

~

Creamed spinach and stilton tarts (hot)

~

Bric leaf parcel with lightly spiced chickpeas (hot)

~

Marinated buffalo mozzarella with pesto and confit cherry tomatoes (cold)

~

Quenelle of aubergine caviar spiced with cumin and coriander (cold)

