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## Canapé Selection

At Our Dynamic Earth, we are pleased to provide the following appetising canapés to accompany your drinks reception, a wonderful way to start any occasion. This menu is available for groups of 30 guests or more.

**Starting at £10.50 + VAT per person for 5 items.** Each additional item costs £2.10 + VAT per person.

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### Meat Canapés

- Mini pizza with pepperoni, goats cheese and caramelised red onion
- Mini pizza with spicy beef, chillies and baby mozzarella cheese
- Duck foie gras with orange and plum compote
- Tomato salsa and beef carpaccio with truffle oil on rosemary crisp toast
- Rich chicken liver parfait with kumquat compote and olive crisp toast
- Duck confit crostini with Hoi Sin sauce and spring onions
- Red Thai chicken skewers
- Duck and pineapple skewers with Chinese spices
- Fillet steak au poivre in savoury spoons
- Mini filo basket with chorizo, olives and parmesan quiche

### Fish Canapés

- Blini with gravlax, cream cheese, chives and cracked black pepper corns
  - Puff pastry filled with cullen skink
  - Prawns on skewers with lime and coriander oil
  - Baked crab, ginger and parmesan tart
  - Savoury spoon filled with salmon tartare infused with saffron
  - Mini baked quiche with seared Cajun scallops and caramelised pineapple
  - Mini savoury cornet with smoked trout and horseradish mousse
  - Mini pizza with anchovy, black olives, sundried tomatoes and basil
  - Galia melon with tiger prawns and lemon grass syrup on skewers
  - Blini topped with soured cream, Shetland smoked salmon and Avruga caviar
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### Vegetarian Canapés

- Baby mozzarella, cherry tomato and basil skewer
  - Crostini with guacamole, sour cream and salsa
  - Mini filo basket with smoked cheese, red onion jam and baked egg quiche
  - Crisp toast with baby niçoise salad and feta cheese
  - Mini savoury cornet filled with goats cheese and sun ripe tomatoes
  - Mini pizza with chargrilled asparagus and sautéed wild mushrooms in garlic butter
  - Vol au vent filled with creamed artichoke, sorrel and roasted red peppers
  - Pumpnickel with brie, celery and pear chutney
  - Puff pastry parcel filled with spicy chilli
  - Mini quiche tartelette with Cajun quorn and red chillies
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**Mini Bites** – Please cater for 100% of guests. Mini bites will be charged at **£2.20 per person + VAT**

- Spicy broad beans
  - Vegetable crisps
  - Olive and rosemary twists
  - Mediterranean bites
  - Mini pretzels
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Where possible we incorporate the best of Scotland's ingredients into our menus to maintain high standards of quality.



canapés

Registered in Scotland as a charity - SC020363