Networking Nibbles

Fresh popcorn  £2.80
Freshly popped in the Parliament kitchen and perfectly seasoned with sea salt and rosemary; dark chocolate and chilli, and parmesan and garlic.

Rip and dip  £3.30
A selection of focaccia, ciabatta, French baguette and pita bread with Edinburgh Carrington farm oils and Fife little herb farm vinegars.

Themed Grazing Platters

Choose one of our tasty grazing platters for your event and personalise it by adding on one or two of our themed accompaniments.

Each grazing platter can be paired with a specifically blended iced tea. Please see drinks menu for pricing.

Taste of Mediterranean  £4.80 per person
Crisp flatbread, hand cut seasonal vegetables, marinated olives, seasonal hummus dip and smoked aubergine baba ghanoush

Personalise with:
Chickpea and herb falafel (V)  £2.00
Cumin spiced lamb kofta meatballs  £2.00
Tomato and mozzarella arancini in herb crumb (V)  £2.00

Add soothing Moroccan Mint iced tea
Prices listed are per item.

Taste of Asia  £4.80 per person
Mini naan, flavoured mini poppadum, crispy chapatti, riata minted dip and smooth mango chutney

Personalise with:
Hand crafted onion bhajis (V)  £2.00
Freshly made seasonal vegetable pakora (V)  £2.00
Baked tandoori chicken  £2.00

Add fragrant Jasmine Green iced tea
Prices listed are per item.

All prices listed are per person and exclusive of VAT unless otherwise stated.
Taste of Scotland  £4.80 per person
*Hebridean oatcake, Mull cheddar cheese straws, crisp Mara seaweed bread, organic Highland crowdie dip and Arbroath smoky and herb dip.*

Personalise with:
- West Calder haggis truffle with Arran mustard and whisky aioli £2.00
- Smoked Finnan haddock croquet £2.00
- Rosemary baked baby potato with Yester Farm sour cream (V) £2.00

*Add refreshing Thistle iced tea*
*Prices listed are per item.*

Taste of Americas  £4.80 per person
*Hand cut tortilla chips, crispy rye bread, cajun spiced wedges, fresh hand cut pico de gallo, smooth avocado and jalapeño dip and Strathdon blue cheese dip.*

Personalise with:
- Texan BBQ Ayrshire pork belly £2.00
- Seasonal vegetable hushpuppies (V) £2.00
- Fire roasted pepper and smoked Orkney cheddar quesadilla (V) £2.00

*Add Traditional iced tea*
*Prices listed are per item.*

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Seasonal Canapés

Working with our network of local, Scottish and national suppliers, our seasonal canapé menus have been specially selected by our chefs to showcase the very best of Scotland’s vast larder at its seasonal best.

Each menu includes 5 canapés per person £14.50

Spring has sprung (March/April/May)
Crispy crostini bread with spring pea aioli and oven dried plum tomato (V)
Eyemouth crab pâté, wholemeal melba toast, caviar and micro herbs
Spring vegetable sushi with nori, pickled ginger and wasabi (V)
Smooth duck parfait, glazed kumquat and baby coriander
Dainty seasonal rhubarb meringue pie

Summer Delight (June/July/August)
Oat coated Highland caboc, roast pepper and tomato jam with micro basil (V)
Anster cheddar and Ayrshire ham tart with charcoal pastry
Grilled seasonal Scottish asparagus with free range egg and crushed minted peas (V)
King prawn crostini with avocado puree, smoked paprika and pickled cucumber
Classic Scottish strawberry tart with Kippen farm dairy cream

Autumnal nights (September/October/November)
Fennel roasted autumn squash, aubergine puree and Arran oatie (V)
Smoked East Lothian trout pâté with horseradish, chives and rye bread
Pesto and black sesame cone filled with black pepper crowdie and sun blush tomato (V)
West Calder haggis and slow cooked lamb bon bon with whisky and red onion marmalade
Seasonal plum and almond tart with Perthshire honey chantilly

Winter wonders (December/January/February)
Roasted winter beets, Yester farm cream cheese and hazelnut tart (V)
Duck and orange pate croute spiced apple puree and seasonal red currant
Sweet potato, chestnut and coriander truffle with a sweet chilli dip (V)
Edinburgh gin cured and lightly smoked Scottish salmon, baby caper aioli and avruga caviar
Cappuccino and dark chocolate mousse, chocolate waffle and clementine

All prices listed are per person and exclusive of VAT unless otherwise stated.
**Young Parliamentarians**

**Fuss free sandwich platter**  £5.30  
Selection of plain and simple ham or cheese sandwiches

**Fuss free sandwich lunch**  £7.80  
Selection of plain and simple ham or cheese sandwiches with tortilla chips, fresh apples and iced blackcurrant squash

Personalise with:

- Honey and BBQ glazed chipolata sausages  £2.30
- Cheese and tomato pizza (V)  £2.10
- Southern fried farm assured chicken goujons with tomato ketchup  £3.40

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