



THE MERCHANTS HOUSE OF GLASGOW

WINE CANAPE RECEPTION MENU

Meat

Chicken Yakitori Skewer
Sriracha Chicken Pastry
Haggis, Potato Scone Nacho
Yorkies, Rare Fillet Of Beef, Horseradish Cream
Hoisin Duck Pancake
Watermelon, Cured Ham, Feta Skewer **GF**
Pork & Black Pudding Sausage Roll
B.L.T Crostini
Salami & Olive Sourdough Toast
Mini Cottage Pie

Fish

Cullen Skink Tart,
Bubble Prawns, Wasabi Mayo
Smashed Pea, Prawn, Crostini
Smoked Mackerel Pate, Rye Bread Toasts **GF**
Smoked Salmon Blini, Cream Cheese, Dill
Smoked Salmon Mousse, Pastry Spoon
Crayfish, Crab, Brioche Bites
Sesame Topped Salmon, Cucumber Disc **GF**

Vegetarian

Crowdie, Fig, Filo Pastry
Crumbled Blue Cheese, Pear, Walnut Bread
Mini Vegetable Frittata **GF**
Vegetarian Haggis On A Potato Scone Nacho
Mozzarella, Basil & Sundried Tomato Skewer **GF**
Thai Tofu Panang Yorkie
Breaded Halloumi Fries, Chipotle Dip

Vegan

Melon, Grape & Mint Refresher **GF**
White Bean Puree Crostini
Buffalo Cauliflower Popcorn
Sweet Potato Falafel **GF**
Gazpacho Bruschetta
Sweet Potato Curry Turnover
Tomato, Olive Tapenade, Rosemary Pastry

Wines

Monte Di Cello Trebbiano 2017, Italy - Super soft, ripe Trebbiano with lovely white pear and apple on the palate. The finish is herbaceous however the fruit shines through making this a super aperitif. It works very well with white meat and fish dishes.

Monte Di Cello Sangiovese 2017, Italy - A lovely soft, spicy Sangiovese, dark ruby in colour with herbaceous cherries and violets on the nose and a good medium weight palate. This is a great Italian entry level to start your climb to the heady heights of Chianti.

Prosecco Barocco, NV, Italy - Well-balanced with plenty of peachy fruit, a gentle mouthfeel and a delicate light finish. Perfect on its own or with fish and delicate starters.

Elderflower Spritz

Fruit Juices