

Canapé Selections

Cold Canapés

Smoked Salmon & Crepe Roulade
Peppered Mackerel Rillette on Pumpernickel Bread
Goat's Cheese Mousse & Beetroot Tartlet
Coronation Smoked Chicken
Chicken Liver Parfait Brioche
Smoked Mussels & Fennel Salad
Sundried Tomato Tartlet, Mozzarella, Pesto
Seaweed Oatcakes, Strathdon Blue
Chicken & Pistachio Terrine on Brioche

Hot Canapés

Haggis Bonbons
Black Pudding Bonbons
Lamb Koftas, Tzatziki
Duck Wonton, Plum Sauce
Crispy Tiger Prawn, Aioli
Smoked Cheddar Croquettes
Salmon & Quail Egg (Scotch Egg)
Spinach & Goat Cheese Mini Quiche

Please note canapés can be a mix of both hot and cold options.

Request for Pricing

Please contact our events coordinator on 01463 257102 or email eventsales@kingsmillshotel.com for a quotation and to check availability

Our Executive Chef is continually reviewing our menu dependent on produce availability, and currently, this can change rapidly. Dishes will be developed, introduced or removed to ensure you always enjoy the very best dining experience.

Food Allergies & Intolerances - before ordering please speak to a member of our staff about your requirements and will will cater accordingly.