





Begin your occassion with a selection of mouth-watering canapés. Curated by our Executive Chef, our collection is a celebration of international flavours, local ingredients and culinary flair.

Hot Selection

Oatmeal & haggis croquette, whisky jus
Stornoway black pudding, Arran wholegrain mayonnaise
Tandoori chicken skewer, mixed pepper, roast onion
Cauliflower pakora, garden mint, yoghurt
Teriyaki salmon, sesame seed, pickled cucumber
Tempura king prawn
Pea & mint falafel, natural yoghurt, confit lemon

Cold Selection

Prawn cocktail tartlet, marie rose, little gem lettuce
Smoked haddock rillette, mini crouton, chervil
Cherry tomato & bocconcini skewer, pesto
Heritage beetroot salsa tartlet, balsamic reduction
Chicken liver parfait, oatcake, orange marmalade
Shredded duck leg, sesame seed basket, pickled ginger
Salmon crêpe roulade, Avruga caviar, crème fraîche



Canapés can be a mix of both hot and cold options. 3 canapés cost £15 per guest, 5 canapés cost £25 per guest.

Please contact our events coordinator on 01463 215215 or email occassions@nesswalk.com for a quotation and to check availability





Prices quoted are for 2024 celebrations. We are dealing with significant price increases month on month, however, the prices contained within the brochure will be held for 2024. For 2025 we will apply the following mechanism to review pricing; 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI).