



CANAPÉS MENU



SAVOURY

MINI PATTIES - THESE ARE A SMALLER VERSION OF THE TRADITIONAL JAMAICAN PATTY, FEATURING A FLAKY, GOLDEN PASTRY CRUST FILLED WITH A VARIETY OF SEASONED FILLINGS SUCH AS BEEF, CHICKEN, SALTFISH, OR VEGETABLES. THESE BITE-SIZED PATTIES OFFER THE SAME FLAVOURFUL TASTE IN A MORE COMPACT FORM.

SALTFISH FRITTERS WITH TROPICAL AIOLI - SALTFISH FRITTERS ARE SAVOURY, DEEP-FRIED SNACKS MADE FROM SALTED COD MIXED INTO A SEASONED BATTER OF FLOUR, HERBS, AND SPICES. THEY ARE CRISPY ON THE OUTSIDE, SOFT ON THE INSIDE, AND PACKED WITH BOLD, TRADITIONAL CARIBBEAN FLAVOURS.

CURRY GOAT CROQUETTES - BONELESS, SLOW-COOKED GOAT MEAT THAT IS THEN SHREDDED, FORMED INTO A LOG, AND FRIED UNTIL GOLDEN. THEY OFFER A FLAVOURFUL BLEND OF RICH, AROMATIC SPICES IN A CRUNCHY EXTERIOR.

STEW CHICKEN FILLED DUMPLINGS - BROWN STEW CHICKEN-FILLED DUMPLINGS ARE POCKETS OF DOUGH STUFFED WITH BONELESS, TENDER PIECES OF CHICKEN. THE CHICKEN IS SLOW-COOKED WITH HERBS, SPICES, AND VEGETABLES IN A RICH, SAVOURY SAUCE, THEN WRAPPED IN DOUGH AND FRIED UNTIL GOLDEN.

ESCOVITCH FISH BITES - CRISPY PIECES OF SEASONED FRIED FISH, TOPPED WITH A TANGY, SPICY ESCOVITCH SAUCE MADE FROM PICKLED ONIONS, CARROTS, AND SCOTCH BONNET PEPPERS. THESE BITE-SIZED VERSIONS OF THE TRADITIONAL JAMAICAN DISH OFFER A ZESTY, FLAVOURFUL KICK.

ACKEE & SALTFISH TARTLETS - JAMAICA'S NATIONAL DISH, ALL IN ONE BITE. THE TARTLETS COMBINE THE BUTTERY, DELICATE FLAVOUR OF ACKEE WITH THE SAVOURY, SEASONED SALTFISH, ALONG WITH HERBS, SPICES, AND VEGETABLES.

FOR MORE INFORMATION, PLEASE VISIT OUR WEBSITE [SCOTCHANDTHYME.CO.UK](https://scotchandthyme.co.uk) OR EMAIL US AT [INFO@SCOTCHANDTHYME.CO.UK](mailto:info@scotchandthyme.co.uk)



SAVOURY

JERK NO BEEF SLIDERS - PLANT-BASED MINI BURGERS INFUSED WITH BOLD JAMAICAN JERK SEASONING. THESE SLIDERS USE A MEATLESS PATTY INFUSED WITH CLASSIC JERK FLAVOURS SUCH AS SCOTCH BONNET PEPPERS, THYME, AND ALLSPICE. THEY OFFER A SPICY, SMOKY TASTE WITHOUT THE BEEF, PERFECT FOR VEGETARIANS OR THOSE LOOKING FOR A LIGHTER OPTION.

PLANTAIN & ACKEE CUPS - THESE CUPS ARE MADE BY SHAPING RIPE, FRIED PLANTAINS INTO SMALL CUPS AND FILLING THEM WITH A SAVOURY MIXTURE OF SEASONED ACKEE, JAMAICA'S NATIONAL FRUIT. THE SWEET, CARAMELIZED PLANTAINS PAIR PERFECTLY WITH THE SOFT, BUTTERY TEXTURE OF ACKEE, SEASONED WITH HERBS, SPICES, AND VEGETABLES.



SWEET

BUN & CHEESE SQUARES - JAMAICAN BUN & CHEESE SQUARES ARE A POPULAR CARIBBEAN SNACK. THE BUN, WHICH IS RICH WITH FLAVOURS FROM SPICES LIKE ALLSPICE AND CLOVES AND HAS A LAYER OF CHEESE IN THE MIDDLE, IS THEN CUT INTO SQUARES, CREATING A COMBINATION OF SWEET AND SAVOURY FLAVOURS.

APPLE PIE BREAD PUDDING BITES - THESE ARE SMALL, INDULGENT TREATS MADE BY COMBINING CUBES OF BRIOCHE BREAD, SPICED APPLE MIXTURE, AND HOMEMADE CUSTARD, THEN BAKED UNTIL GOLDEN BROWN. THE RESULT IS A BITE-SIZED DESSERT THAT FEATURES THE WARM, COMFORTING FLAVOURS OF APPLE PIE WITH A SOFT, MOIST TEXTURE REMINISCENT OF BREAD PUDDING.

PINEAPPLE & MANGO CHEESECAKES - INDIVIDUAL-SIZED DESSERTS, FEATURING A CREAMY CHEESECAKE FILLING INFUSED WITH TROPICAL PINEAPPLE AND MANGO FLAVOURS, OFFERING A REFRESHING AND VIBRANT TWIST ON THE CLASSIC CHEESECAKE.

TROPICAL FRUIT BOWLS - SINGLE-SERVING BOWLS FILLED WITH A MIX OF VIBRANT, FRESH TROPICAL FRUITS SUCH AS PINEAPPLE, KIWI, DRAGON FRUIT, PAPAYA, AND MANGO, FINISHED OFF WITH A PEACH COMPOTE.