



Opening Canapés Menu

Saturday 25th January 2020

11am-4pm

Free

We share our opening date with Chinese New Year, and Scotland's Burns Night and as a nod to these annual celebrations we had some fun designing canapés to welcome you at The Food Library.

All of these delicacies are freshly prepared, vegan and gluten free, however you must inform us if you have any allergies.

Neeps & Tatties Rösti

Grated turnip and potato lightly fried to provide a satisfying sweet but savoury pancake.

Vegan Haggis Spring Roll

Yes we made the haggis and yes it is vegan. We steam a mix of pearl barley, oats, coriander, nutmeg, sunflower seeds, mushrooms, carrot, black and white pepper, replace all the offal with green lentils and surprisingly, the taste is still pretty authentic, if not 'traditionally' haggis. So whilst we're at it, why not pop it in a spring roll too?

Vegan Haggis

If the Spring Roll with bean sprouts, red pepper, spring onion and our own five-spice mix sounds a bit much, you can have the haggis on its own.

Turnip Cake

Turnip cake is a popular Chinese dim sum recipe and is made using grated Chinese turnip - which is actually a type of radish. It's eaten at Chinese New Year because the word for radish in Chinese represents "good fortune". Our twist for the Burns Night crowd is that we've used the popular British white and purple turnip (aka Scottish Neeps) to make our own tasty version.

Infused Green Tea

Green tea infused with Food Library produce.

Home brew Kombucha

Kombucha reportedly has its origin in China over 2000 years ago, which seems plausible given it's a fermented black tea drink. We've been trying this out for about six months after inheriting our first SCOBY and would appreciate some feedback if you care to try.