FESTIVE CANAPE PARTIES

MEAT AND POULTRY

Roasted aromatic duck, black cherry hoisin, spring roll
Pigs in blankets, house cranberry sauce
Spiced lamb, courgette ribbon, labne, apricot harissa (gf)
Chorizo and San Simon croquettes, zero waste charcoal crumb, saffron aioli
Mini chicken parmigiana, crushed tomatoes, crispy prosciutto, burrata
Wagyu party pie, pacific ale reduction, tomato
Buttermilk fried chicken, dill ranch, crispy kale
Mini 'Sausage Sizzle', bush tomato & pacific ale relish, caramelised onion butter
South Downs pork belly, Bramley apple puree, apple drops (gf)
Crispy panko chicken, miso sesame aioli, togarashi
Spicy Vietnamese chicken balls, Nuoc Cham dressing, fresh chilli, coriander (gf)

FISH & SEAFOOD

King prawn toast, bonito mayo, black sesame, finger lime
Scottish smoked salmon, sweetcorn & polenta blini, avocado mousse, labne
Raw seabream tartlet, avocado, finger lime, yuzu
Torched Atlantic salmon, nori, ponzu caviar, wasabi mayo (gf)
Fermented chilli Karumba prawns, lime, soft herbs
Scottish salmon fishcake, dill, caper, lemon & herb sauce
Caviar, duck fat roasted new potatoes, crème fraiche, dill (gf)
Seabass crudo, white soy, pomelo, finger lime
Yellowfin tuna tostada, mango, chilli, lime, candied cashews
Cornish crab, togarashi, blue corn tortilla
Freshly shucked oysters, yuzu sake mignonette (+£3 each)

DAISY.

T&C's apply. A discretionary 13.5% service charge is added

FESTIVE CANAPE PARTIES

VEGETARIAN

Charred courgette, whipped goat cheese, basil sable, mint (v)
Pea and asparagus, rice, dill cream, preserved lemon tuille, truffle (v)
Roasted butternut arancini, crispy sage, macadamia (vg)
Pickled watermelon tostada, mango salsha, chilli, candied cashews (vg)
Maple roasted fig, whipped Stilton, crostini, dill, caramelised red onions (v)
Crispy potato rosti, whipped yogurt, pickled green tomato salsa (v)
Spicy avocado sushi roll, pickled ginger, togarashi (vg, gf)
Wild mushroom parfait, hibiscus pickled shallots, mirin glaze, sourdough (v)
Smoked cauliflower croquettes, whipped feta, tomato, caper, herb salsa (v)
Coconut rice pancakes, fire roasted aubergine, crispy cavolo nero (vg, gf)
Mushroom filo tart, lime, chilli and coriander chutney (vg)

SWEET

Vanilla panna cotta, Anzac biscuit, Jarrah honey, bee pollen (v)
Whipped burnt cheesecake, milo sable, salted caramel macadamia praline (v)
Macerated winter berry pavlova, vanilla mascarpone (gf)
Golden Gaytime 'Choc Top' ice cream cone, salted caramel (v)
Mini vegan chocolate mud cake, honeycomb (vg)
Lemon and yuzu mini lamington (gf)
Frozen Mars Bar bite, gold dust (v)

DAISY

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