

AUTUMN'24 CANAPE MENU

Our catering service features freshly prepared dishes made from seasonal ingredients, tailored specifically for each event. Below are some suggestions for the types of canapé catering we offer, but we will collaborate with you to create an ideal menu suitable for all dietary requirements.

PUMPKIN, GORGONZOLA
ARANCINI WITH
MUSTARD FRUIT

SPICED LAMB SAMOSA

MINI SHORT-RIB PIES

FABLE MUSHROOM,
AUBERGINE AND SMOKED
RICOTTA PIE

SALT COD BEIGNET,
LEMON AND CAPER

BARBEQUED CHICKEN WINGS,
CHIPOTLE GLAZE

WARM ENGLISH MUFFIN,
CHALK STREAM TROUT,
CRÈME FRAICHE AND FENNEL
POLLEN

POTATO ROSTI,
CORNISH SEA BREAM,
SHISHO, ENGLISH WASABI

ARANCINI, WILD
MUSHROOM, PECORINO

BRAISED SHOULDER OF LAMB
SAMOSA, RICOTTA
AND BLACK GARLIC

CRISP TARTLET, TARTAR OF
BEEF, ENGLISH WASABI

WARM POTATO DOUGHNUT,
PEKING DUCK, SZECHUAN
PEPPER, SPRING ONION

SMOKED SALMON PANCAKE,
CUCUMBER, SOUR CREAM,
CAVIAR

BANANA PRAWN SPRING
ROLL, SIRACHA

FRESHLY SHUCKED OYSTERS
WITH A JAPANESE
TAMARI DRESSING

WARM ENGLISH MUFFIN,
DORSET CRAB, CRÈME
FRAICHE, APPLE



FOR CATERING ENQUIRIES

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