



Papadeli Canapés 2018
Catered and supplement range

Vegetarian

Warm cheddar and spring onion biscuit 'scone'
Spinach, artichoke and Parmesan on crispy pita.
Aubergine fritters with pomegranate molasses and smoked sea salt
Fried spinach polenta, whipped ricotta and chilli jam
Borek with mint and honey

Fish

Sesame prawn toasts
Tuna tataki with wasabi mayo and pickled ginger
Scallops wrapped with pancetta
Crispy coconut prawns with green papaya salsa and gem lettuce
Fried crab 'cigarillo' with harissa

Meat

Lamb skewers with anchoiade
Rare roast beef, truffle pate on beef dripping croustade
Pork and ginger dumplings wrapped in cabbage with chilli and rice vinegar dipping sauce
Jerk chicken skewers with mango and pineapple salsa
Beef wonton with spicy peanut, cumin and chilli
Turkey banh mi, pickled carrot, spring onion on baguette

Sweet

Mini chocolate brownies with raspberries
Mini vanilla meringues with berries
Papadeli chocolate truffles
Mini lemon meringue pies
Papadeli fruit pastels
Orange soaked sponges with rhubarb
Shortbread with berries

We recommend 8 per head for a 3-4 hour canapé party. Minimum order £200/ Minimum of 40 per item.
Price are £2.00 each (+ VAT at staffed event or delivered) Staff are for a minimum of 4 hours, please ask for a quote.
We recommend 1 member of staff for each 20 guests
All canapés are made by hand using the best ingredients we can find

Allergen advice – Please ask for a cover sheet which explains our code system

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M