



“ The staff, friendly, knowledgeable and attentive; attention to detail superb; and the food...well, the food was just fantastic!” Ed Falconer about a recent Papadeli event.

Allergen advice

All our menus are now coded to comply with the new allergen law. Please ask for a cover sheet which explains our code system below.

Canapés & Hot Table Feasts - Spanish Spring/Summer

Sharing suppers are a great way for you and your guests to try a selection of dishes.

Canapés to start then once seated mains, salads then the pudding stand to pass around the table creating a family style feast- great for wedding parties.

These are sample menus. We can also create bespoke menus for you.

Canapés

Dorset white crab crostini with shaved fennel and crème fraiche

Mini filo parcels with spinach, ricotta, parmesan and pine nuts

Savoury walnut shortbread with roasted pumpkin, courgette and pecorino

Serrano ham with asparagus and romesco sauce

Chorizo and prawn skewers with citrus gremolata

Mains

Albondigas – Spanish pork and fennel meat balls with tomato and smoked paprika sauce

Gambas ajillo - Prawns with garlic, chilli, lemon and baby spinach

Chorizo in red wine and thyme

Salads

Tortilla Espanola with saffron aioli

Esquivada - Marinated grilled vegetables with basil, capers and roasted garlic

Shredded salt cod salad with piperade and parsley

Boards of Spanish Charcuterie and pickles

Manchego and membrillo

Rocket, watercress, orange, pine nut and Manchego salad

Pan con tomate – garlic and tomato rubbed grilled sourdough

Puddings

Orange and almond soaked cake with vanilla crème fraiche

Papadeli chocolate truffles

Spanish nougat and sweet treats