



“ 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 - Summer Provencale 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

Spinach, ricotta & pine nut filo
Crab crostini with green chillies, sour cream & chives
Yorkshire puddings with rare beef, watercress and horseradish
Lamb Kofka with raita
Smoked salmon blinis with herb crème fraiche
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil

Mains

Chicken with squash, lemon, olives & honey
Oven roast salmon with fennel, capers, pea shoots, lemon crème fraiche
Frittata with courgettes, spinach, and Parmesan
Hobbs house sourdough, focaccia with oils, dukkah or butter

Salads

Green beans, yellow and red cherry tomatoes, shallots, capers and tarragon vinaigrette
Peperonata - Grilled peppers, red onion, garlic, parsley and radicchio
Caponata – sweet and sour Sicilian tomato, basil and pine nuts
Rice, lentils, caramelised onions, toasted spices and feta

Puddings

Goey meringues with vanilla cream and berries
Mini orange sponges with Campari syrup
Lemon tartlets with raspberries
Chocolate and hazelnut truffles