



“ 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 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	(2,7)
Crab crostini with green chillies, sour cream & chives	(2,3,7)
Salt cod fishcakes with coriander mayonnaise, hot red pepper relish	(2,4,5)
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil	(2,4,7)
Lamb kofta skewers with Cacik- yoghurt, cucumber & mint	(7)
Crispy pitta topped with smoked aubergine caviar, pomegranate molasses	(2,7)

Mains

Lamb Shawarma with cucumber, lime leaf & mint yoghurt	(7)
Chicken with saffron, braised fennel, preserved lemon, olives & honey	(1,14)
Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander	(10,14)
Abu Noor pittas & flatbreads with hummus & harissa dips	(TBC)

Salads

Shiazi salad- Quinoa with tomatoes, sumac, pomegranate seeds, lemon & olive oil	
Charred tenderstem broccoli, barley, chilli, coriander & mint with lemon & tahini dressing	(2,12)
Turmeric & cumin roasted new potatoes with saffron yoghurt dressing	(7)

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese	(2,4,7,10)
Dark chocolate & rose truffles	(7)
Mini pistachio & vanilla meringues	(4,10)