



Papadeli Feast menu sample

Canapés

Spinach, ricotta & pine nut filo
Crab crostini with green chillies, lime, sour cream & chives
Salt cod fishcakes with coriander mayonnaise, hot pepper relish
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil
Asparagus, Serrano ham, herb aioli
Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

Mains

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

Salads

Roasted butternut squash, caraway, red onions, toasted seeds and Abbots Leigh ricotta
Charred tenderstem broccoli, toasted hazelnuts, chilli, coriander & mint with lemon & tahini dressing
Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

Puddings

Spiced carrot, coconut & walnut squares topped with cream cheese
Dark chocolate & rose truffles
Mini pistachio & vanilla meringues

Sharing suppers are a great way for you and your guests to try a selection of dishes. Canapés to start them, once seated mains and salads, then the pudding stand to pass around the table creating a family style feast – great for wedding parties or celebrations

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

Allergen Advice: Please ask for a breakdown of ingredients and we can bespoke to if you would like to swap around some dishes