



## Mezze Feast menu

### **Mezze board to start**

Coriander & garlic flatbreads, pitta  
Hummus & harissa chickpeas  
Roast carrot & caraway dip, with feta & nigella seeds  
Babaganoush  
Taramasalata with shaved fennel  
Grilled marinated vegetables  
Marinated olives

### **Or canapes to start (6 per person)**

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

### **Mains (Please choose two)**

Slow roast spiced lamb shoulder, tzatziki, zhoug  
Spiced saffron yoghurt chicken thighs, herb salad  
Lamb neck tagine with apricots & olives  
Chicken shawarma, cucumber & tomato salad  
Pomegranate & sumac marinated chicken, caramelised onions & olives  
Harissa & yoghurt marinated leg of lamb with preserved lemon salsa

### **Veggie Main (Please choose one as your vegetarian option)**

Broccoli pesto, feta, pine nut & filo parcel  
Grilled Turkish peppers stuffed with swiss chard, goat cheese, red chilli, walnuts  
Feta & spinach borek-crisp buttery filo pastry, spinach, feta cheese and dill  
Imam Biyaldi - Slow cooked aubergine, chickpeas, tomato sauce & seasoned yoghurt  
Spiced green bean & tomato stew with bay & cumin  
Grilled halloumi, beetroot & mango amba  
Lokanta Stew- Roasted vegetables, butterbeans & dill  
Moroccan spiced butternut squash & chickpea tagine

### **Salads (Please choose three)**

Fattoush- tomato, cucumber, radish & pita salad  
Beetroot, ewe's curd, mint & dukkah  
Roast butternut squash and red onion with feta and za'atar  
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate  
Green cous cous with pistachios & barberries  
Mujadara- lentils and rice with crispy onions  
Freekeh Pilaf with pine nuts and olives  
Pea, broad bean, feta & radish  
Green bean, hazelnut & orange salad  
Summer leaves, Medjool dates, feta, walnut & herbs  
Slow cooked leeks, mint, aleppo chilli & yoghurt  
Cumin scented carrots, lentils and coriander

### **Dessert Canapes (Please choose three)**

Rose scented truffles  
White chocolate & raspberry brownies Mini  
Lemon Meringues Turkish delight  
Baklava  
Pistachio & orange blossom pavlova

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

Caterers

Weddings

Cookery School

Cakes

Hampers

[www.papadeli.co.uk](http://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