



Papadeli Feast menu sample

Canapés

Pear, rocket and gorgonzola wrapped in Parma Ham
Crostini with wild mushroom, spinach and truffle oil
Crostini with broad bean, mint and ricotta
Arancini with buffalo mozzarella and basil and pesto dip
Salt cod fishcakes with lemon mayonnaise
Chicken skewers marinated with lemon, chilli and thyme with salsa verde

Mains

Salpicon of seafood Prawns, octopus, mussels, chickpeas, saffron, peppers and parsley
Porchetta - Slow braised shoulder of pork with summer leaves and gremolata
Tart with asparagus, spinach, pine nut and Pecorino

Salads

Panzanella salad with toasted sourdough, tomatoes, capers, basil and red wine vinaigrette.
Summer bean salad with red onion, toasted hazelnuts mint and Pecorino
Courgette ribbons with sun blushed tomatoes, rocket, ricotta and toasted seeds.

Focaccia with pesto and tapenade

Puddings

Lemon tartlets with berries
Campari and orange soaked sponges
Chocolate and grappa truffles

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