



Mediterranean Feast Menu No.2

Antipasti to start or canapes to start

- Boards of Spanish charcuterie and pickles and cheese
- Olives, pickles, marinated peppers,
- Courgette and feta fritters with tomato vinaigrette
- Manchego and quince paste
- Chorizo in red wine and thyme
- Pan con tomate – garlic and tomato rubbed grilled sourdough

Or example canapes to start 6 per person (see our canapes menu for additional ideas)

- Marinated anchovies toasts with black olive paste and peppers.
- Mini filo parcels with spinach, ricotta, parmesan and pine nuts
- Savoury walnut shortbread with roasted pumpkin, courgette and Pecorino
- Serrano ham with asparagus and romesco sauce
- Chorizo and prawn skewers with citrus gremolata
- Crispy pitta topped with smoked aubergine caviar.

Mains (Please choose two)

Spanish chicken, morcilla & caper casserole
Fabada- White bean cazuela with slow cooked pork
Rosemary and almond meat balls with smoked paprika sauce
Pulpo Gallego – braised octopus with potatoes and paprika
Esqueixada: Shredded salt cod, burnt peppers, gordal olives & chopped herbs
Gambas pil pil – chilli prawns with garlic, lemon and flat leaf parsley
Pork and bean stew with morcilla, chilli, thyme, red wine and parsley
Braised octopus with potatoes, green peppers and paprika
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions
Chicken skewers marinated in saffron, lemon + garlic with herbed mayonnaise
Serrano ham, grilled chicory & parsley

Vegetarian Main (Please choose one as your vegetarian option)

Chickpea, cherry tomato & spinach cazuela
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander
Esquivada - Marinated grilled vegetables with basil, capers and roasted garlic

Salads (Please choose three served with sourdough and dips)

Tortilla Espanola with saffron aioli
Shredded salt cod salad with piperade and parsley
Rocket, watercress, orange, pine nut and Manchego salad
Marinated mushrooms salad, sherry vinaigrette, garlic and parsley
Butterbean salad with tomatoes, peppers, olives and herbs
Black bean salad with red onions, piquillo peppers and coriander
Patatas Bravas salad with new potatoes and spicy dressing
Asparagus or seasonal vegetables with romesco sauce
Braised puy lentils, chorizo & sherry
Habas con morcilla: Morcilla sausage, broad beans & mint
Charred tenderstem broccoli, chilli, orange and anchovy dressing
Broad beans, peas, chicory, baby spinach, garlic and chorizo
Mixed green bean, cherry tomatoes, capers, garlic and tarragon

Dessert canapes (please choose three)

Manchego Villarejo curado and membrillo
Mini carrot cakes with cream cheese frosting
Dark chocolate and raspberry brownies
Mini custard tarts with seasonal fruits
Spiced orange and pistachio bites

Canapés to start whilst guests mingle then, once seated, mains and salads are brought to the table on mango wood boards and colourful bowls followed by delicious puddings which can be passed around the table creating a family style feast – great for wedding parties or celebrations. .

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

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“We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish” - M