



## Mediterranean Feast Menu No.1

### Antipasti to start

- A selection of Italian or Spanish cured meats.
- Olives, pickles, marinated peppers.
- Rosemary focaccia with balsamic and extra virgin olive oil
- Courgette & feta fritters with tomato vinaigrette
- Manchego and quince paste
- Taramasalata, cucumber, pane carasau

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

- 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)

Chicken thighs with olives, sundried tomatoes, garlic  
Slow roasted shoulder of lamb with salsa verde  
Marinated side of salmon with lemon, rosemary and fennel

### Vegetarian mains (Please choose one as your vegetarian option)

Piedmontese peppers, buffalo mozzarella, plum tomato & basil  
Roast butternut squash, brown butter pine nuts, labneh, chilli & sweet herbs  
Aubergine Parmigiana al forno

### Salads (Please choose three served with focaccia and dips)

Shaved fennel, rocket & parmesan  
Roast rosemary & garlic new season potatoes  
Sicilian aubergine caponata, pine nuts, basil & sultanas  
Caramelized butternut squash, feta, pine nut, soured red onion & mint  
Panzanella- Tuscan tomato, bread & roast pepper salad  
Ewe's curd, new season peas & broad beans, mint & sourdough crumbs  
Ortiz anchovies, baby gem, toasted sourdough & parmesan dressing  
Cucumber, fennel, bulgar wheat, pomegranate & sumac  
Heritage tomatoes, buffalo mozzarella, black olive & basil  
Baby beetroot, hazelnut, yogurt and mint dressing with nasturtium  
Pea, broad bean, radish, mint & feta  
Roast sweet peppers, Puy lentils & chimichurri

### Dessert canapes (please choose three)

Mini carrot cakes with cream cheese frosting  
White chocolate & raspberry brownies  
Mini custard tarts with seasonal fruits  
Spiced orange and pistachio bites (GF)  
Strawberry and elderflower meringues (GF)  
Mini frangipane tarts with berries

**Sharing suppers are a great way for you and your guests to try a selection of dishes.**

**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. We can also create bespoke menus for you.**

Allergen Advice will be provided and please also ask for a breakdown of ingredients if needed.

Please ask if you would like to swap around some dishes from other menus

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