



Mezze Feast menu

Mezze board or canapes to start

Coriander & garlic flatbreads.
Hummus & harissa chickpeas
Roast carrot & caraway dip, with feta & nigella seeds
Babaganoush – roasted aubergine, garlic and olive oil puree
Taramasalata with shaved fennel
Grilled marinated vegetables
Marinated olives

Canapes to start or see our canapes menu for additional ideas (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 (marinated and slow cooked chicken) cucumber & tomato salad
Pomegranate & sumac marinated chicken, caramelised onions & olives
Harissa & yoghurt marinated side of salmon with yoghurt and mint dressing

Vegetarian 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
Spiced green bean & tomato stew with bay & cumin
Lokanta Stew- Roasted vegetables, butterbeans & dill
Moroccan spiced butternut squash & chickpea tagine

Salads (Please choose three served with flat bread and dips)

Fattoush- tomato, cucumber, radish & pita salad
Beetroot, ewe's curd, mint & dukkah
Imam Biyaldi - Slow cooked aubergine, chickpeas, tomato sauce & seasoned yoghurt
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, 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 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.

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

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