



Papadeli Festive Feast

Canapés Antipasti Board

Spinach, ricotta & pinenut filo
Devon crab crostini with chilli & chives
Smoked salmon blinis with lemon crème fraiche & caviar
Gorgonzola arancini balls with walnut pesto
Truffled mushroom crostini with pecorino shaving
Walnut shortbread with pumpkin puree and crispy sage

OR Antipasti Board

Sliced meats, marinated vegetables, focaccia, dips, olives and mozzarella with chilli and extra virgin olive oil

Mains (choose two plus vegetarian dish on request)

Marinated Turkey breast with cumin, coriander and white wine
Porchetta with lemon, rosemary and garlic
Harissa marinated salmon with yoghurt and mint
Mushroom, squash, chard and chestnut Wellington (for the vegetarians *)

Salads (choose three)

Jeweled rice with saffron, dried fruit, lemon, pomegranates and pistachios
Roasted candy beetroots and squash with horseradish cream
Sprout slaw with carrots, almonds, cumin seeds and Greek yoghurt
Celeriac, lentils, hazelnuts and mint
Cumin roasted carrots with honey and tahini dressing
Crunchy raw beetroot salad with feta and pear
Roasted cauliflower salad with chickpeas and lemon tahini

Puddings (choose three)

Amaretti biscuits
Mini mince pies
Christmassy Chocolate Truffle
Wedges of Hazelnut nougat
Panforte wedges with Pecorino cheese
Treacle tart with whisky cream

**Sharing suppers are a great way for you and your guests to try a selection of dishes.
Canapés to start, then, once seated mains & salads, then the pudding stand to pass around the table, creating a
family style feast**