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## Canapés & Hot Table Feasts – Le Grand Aioli Spring/Summer

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- great for family and wedding parties. These are sample menus. We can also create bespoke menus for you.

### Canapés

Crostini with babaganoush and grilled peppers (vegan)  
Roasted carrot and cumin puree with feta on crispy pita (vegan)  
Tortilla Espanola with piquillo peppers and saffron aioli (v)  
Spinach, feta and pine nut filo parcels (v)  
Mini pizzas with asparagus, confit tomatoes and Pecorino (v)  
Chew valley trout on crostini with celeriac remoulade

### Mains

Le Grand Aioli –

A large sharing platter of grilled chicken, salt cod fritters, baked hake, poached salmon, crevettes, broad beans, radishes, artichokes, baby carrots, courgettes, leeks, roast potato wedges, fennel and more for dipping into a delicious garlicky mayonnaise.

### Puddings

Boards of Papadeli sweet treats  
Meringues with summer berries  
Papadeli raspberry and white chocolate brownies  
Lemon tart with berries



## **Canapés & Hot Table Feasts** **Spring/Summer**

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### **Canapés**

Spinach, ricotta & pine nut filo  
Crab crostini with green chillies, lime, sour cream & chives  
Salt cod fishcakes with coriander mayonnaise, hot pepper relish  
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil  
Asparagus, Serrano ham, herb aioli  
Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

### **Mains**

Lamb Shawarma with cucumber, lime leaf mint yoghurt  
Chicken with saffron, braised fennel, preserved lemon, olives & honey  
Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander  
Abu Noor pittas & flatbreads with hummus & harissa dips

### **Salads**

Roasted butternut squash, caraway, red onions, toasted seeds and Abbots Leigh ricotta  
Charred tenderstem broccoli, toasted hazelnuts, chilli, coriander & mint with lemon & tahini dressing  
Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

### **Puddings**

Spiced carrot, coconut & walnut squares topped with cream cheese  
Dark chocolate & rose truffles  
Mini pistachio & vanilla meringues

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**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**

**These are sample menus. We can also create bespoke menus for you**

**Allergen Advice:** Please ask for a cover sheet which explains our code system below

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*



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## Canapés & Hot Table Feasts - Italian Spring/Summer

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### 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 – choose 3

Summer bean salad with red onion, toasted hazelnuts mint and Pecorino

Borlotti beans, red and yellow cherry tomatoes, grilled peppers and garlic toasted breadcrumbs

Golden and red beetroot salad with red onion, rocket and walnut pesto

**Focaccia with pesto and tapenade**

### Puddings

Lemon tartlets with berries

Campari and orange soaked sponges

Chocolate and grappa truffles



## **Canapés & Hot Table Feasts** **Spring/Summer**

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### **Canapés**

Spinach, ricotta & pine nut filo  
Crab crostini with green chillies, lime, sour cream & chives  
Salt cod fishcakes with coriander mayonnaise, hot pepper relish  
Toasted cumin shortbreads with roasted beetroot, feta, pea shoots & orange oil  
Asparagus, Serrano ham, herb aioli  
Crispy pitta topped with smoked aubergine caviar, pomegranate molasses

### **Mains**

Lamb Shawarma with cucumber, lime leaf mint yoghurt  
Chicken with saffron, braised fennel, preserved lemon, olives & honey  
Chermoula spiced aubergine & chickpea tagine with pistachios, golden raisins & coriander  
Abu Noor pittas & flatbreads with hummus & harissa dips

### **Salads**

Roasted butternut squash, caraway, red onions, toasted seeds and Abbots Leigh ricotta  
Charred tenderstem broccoli, toasted hazelnuts, chilli, coriander & mint with lemon & tahini dressing  
Turmeric & cumin roasted new potatoes with saffron yoghurt dressing

### **Puddings**

Spiced carrot, coconut & walnut squares topped with cream cheese  
Dark chocolate & rose truffles  
Mini pistachio & vanilla meringues

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## Portuguese canapés and sharing feast Spring/Summer

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### Canapés

Goat's cheese crostini with hazelnuts and chestnuts honey  
Salt cod fishcakes with herb mayonnaise  
Honeyed figs wrapped in Iberian ham with Ewe's curd  
Pork croquettes with saffron aioli  
Prawn and chorizo skewers with gremolata  
Sardinallas with black olive paste and piquillo peppers

### Mains choose 3

Pork and bean stew with morcilla, chilli, thyme, red wine and parsley  
Salt cod with potatoes, stewed peppers, tomatoes, olives and onions.  
Escalivada – grilled and marinated vegetables with garlic and sherry vinegar

### Salads choose 3

Charred tenderstem broccoli, chilli, orange and anchovy dressing  
Roast vegetable cous cous with cayenne, saffron, chickpeas and coriander  
Broad beans, peas, chicory, baby spinach, garlic and chorizo

### Puddings

Brown sugar, cinnamon and hazelnut meringues  
Rose chocolate truffles  
Honey and thyme tarts





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## Canapés & Hot Table Feasts - Venice Spring/Summer

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### Canapés

Pear, rocket and gorgonzola wrapped in Parma Ham

Crostini with radicchio, pancetta and mascarpone

Crostini with wild mushroom, spinach and truffle oil

Arancini with buffalo mozzarella and basil

Salt cod fishcakes with coriander mayonnaise

Anchovy, parsley and chickpea crostini

### Mains

Chicken cacciatore with pancetta, tomatoes, capers, orange and olives

Garlic and chilli prawns

Lentils, charred peppers, tomatoes, herbs and Mostarda fruit

### Salads – choose 3

Fennel, French bean, curly endive and hazelnut salad

Charred asparagus with rocket and Parmesan

Caponata – aubergine, tomato, basil and caper salad

### Puddings

Dark chocolate & chestnut tarts

Orange and Campari cake

Mini pistachio & vanilla meringues



## Indian Inspired Feast

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### Starters

#### A sharing board

Onion bhaji  
Vegetable samosas  
Cauliflower pakoras  
Poppadams  
Chutney  
Winter coleslaw, coriander, Naga mayo

### Mains

Coconut & Tamarind Chicken Curry  
Lamb Rogan Josh  
Beetroot Thoran  
Tarka dal  
Sag Paneer  
Pilau rice  
Naan bread  
Raita

### Dessert

Coconut & mango syllabub, cardamom meringue



## Vegan Feast

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### Canapés

Babaganoush, pomegranate, chicory

Charcoal cracker with hot pepper relish and asparagus

Muhammara & butterbean hummus on cucumber

Spiced sweet potato cakes with tomato, pepper and coriander salsa

Crostini with wild mushrooms, spinach and truffle oil

Charred Fig, Artichoke puree, honey, toasted almonds on toast

### Mains

Seasonal Vegetables stuffed tomato bulgar wheat & seasoned yoghurt

Lokanta – Turkish butterbean, green bean stew with peppers, spices and dill

Abu Noor pittas & flatbreads with Hummus & Roast carrot & cumin dip

### Salads

Roasted squash, za'taar, spiced chickpeas, dill & tahini

Jewelled rice salad dried fruit, chopped herbs and pomegranates

Fattoush- chopped salad, fried pita, herbs & sumac

### Puddings (one of)

Red wine spiced poached autumn fruits with almond meringues

Vegan dark chocolate and date brownies with poached plums

Orange and cinnamon soaked almond cake with coconut yoghurt

Vegan chocolate mousse with autumn berries

Trio of Little Roar Vegan cakes





## **Canapés & Table Feasts - Sample**

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### **Canapés**

Spinach, ricotta & pinenut filo  
Devon crab crostini with chilli & chives  
Smoked salmon blinis with lemon crème fraîche & 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**

Cold poached salmon, capers, pea shoots, lemon crème fraîche  
Rare roasted beef with horseradish, winter bitter leaves & Camone winter tomatoes  
Feta & spinach borek-crisp buttery filo pastry, spinach, feta cheese and dill

### **Salads (choose 3)**

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 3)**

Papadeli classic chocolate brownies  
Amaretti biscuits  
Wintery Chocolate Truffle  
Wedges of Hazelnut nougat  
Panforte wedges with Pecorino cheese  
Treacle tart with whisky cream

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## Canapés & Hot Table Feast Mediterranean Summer

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### Canapés

Parmesan shortbread with tomato, pesto and mozzarella  
Grilled prawn with chilli, avocado and lime tartlets  
Courgette and feta fritters with red pepper relish  
Jamon croquettes with aioli  
Umbrian lentils puff rolls with caponata  
Spiced Summer squash on the polenta crostini with whipped ricott

### Mains

Lemon and saffron chicken skewers with grilled vegetables, basil, and capers  
Aubergine parmigiana al forno  
Roasted Salmon with fennel, tomatoes and salmoriglio

### Salads

Cumin roasted potatoes with bravas dressing  
Caponata - sweet and sour aubergine with celery, raisins, basil and pine nuts  
Pea, broad bean, radish, mint and feta salad

### Puddings

Dark chocolate & chestnut tarts  
Orange and Campari cake  
Mini pistachio & vanilla meringues



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## Canapés & Hot Table Feast Eastern Mediterranean Summer

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### Canapés

Feta, mint and honey glazed borek with zataar  
Lemon, chilli, and fennel biscuit with muhammara  
Spiced lamb kibbeh with sumac and mint yogurt dip  
Crab and courgette tartlet with lemon and mint  
Crostini with smoked aubergine, pomegranate, and sesame seeds  
Salt cod cakes with red pepper relish

### Mains

Slow cooked spiced lamb and apricot stew with zhoug  
Citrus marinated salmon with labneh, harissa and mint  
Saffron chicken and fennel tagine with cumin and chickpeas and barberries

### Salads

Fattoush salad Lebanese chopped vegetable salad with toasted pita  
Green couscous salad with roasted veg and pistachios  
Cumin and nigella seeds scented roast potatoes

### Puddings

Dark chocolate & chestnut tarts  
Orange and Campari cake  
Mini pistachio & vanilla meringues