



## Papadeli Canapés

### Vegetarian (£2.25 each)

Parmesan shortbread with tomato, seeded pesto & mozzarella  
Tartlet of courgette, peas, spinach & Pecorino  
Tortilla with aioli and piquillo pepper  
Pea, leek and gorgonzola arancini with walnut pesto (**best served warm**)  
Sweet potato, spinach, coriander and chilli cake with a tomato and ginger salsa  
Butternut squash polenta, whipped feta with toasted seeds  
Crostinini with caponata with smoked mozzarella  
Feta, mint and honey glazed filo borek with za'atar  
Mushroom & truffle filled puff pastry with Parmesan  
Mini roasted baby new potato with Romesco and Manchego

milk, gluten, egg  
milk, gluten, egg  
egg, mustard  
milk, gluten, egg, nuts

milk, sesame  
gluten, milk, celery  
milk, gluten, sesame, egg  
gluten, egg, milk  
milk, nuts

### Fish (£2.25 each)

Grilled prawn cocktail in a filo basket with little gem with dill crème fraiche  
Prawn & chorizo skewers with Romesco  
Grilled prawns with avocado, chilli and coriander in a pastry cup  
Blinis with smoked salmon, lemon crème fraiche, caviar  
Smoked haddock and leek arancini with parsley and hazelnut pesto (**best served warm**)  
Mackerel pate on rye with dill beetroot and horseradish  
Crab crostinini w chilli, fennel, orange & crème fraiche  
Crostinini with marinated anchovy, ricotta, piquillo pepper  
Crostinini with poached salmon, remoulade and walnuts

crustacean, milk, gluten  
nuts, crustacean, milk, meat  
crustacean, gluten, egg, milk.  
fish, milk, gluten, egg  
nuts, fish, egg, gluten, milk  
fish, gluten, milk, mustard  
crustacean, sesame, gluten, milk  
fish, sesame, gluten, milk  
fish, gluten, nuts, milk

### Meat (£2.25 each)

Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche  
Saffron arancini with beef ragu and mozzarella (**best served warm**)  
Coronation chicken in pastry shell with mango chutney  
Parma ham wrapped peaches with gorgonzola or pears & acacia honey & thyme  
Chicken satay with coconut dipping sauce  
Hoisin glazed duck in wonton pastry cup with ginger cucumber and spring onion  
Chicken rillette on crostinini, celeriac remoulade and chervil  
Tortilla with grilled chorizo and piquillo

gluten, milk, egg, mustard  
gluten, milk, egg  
gluten, sulphites, egg  
milk  
nuts, soy  
gluten, soy, sesame  
gluten, meat, milk  
egg, meat

### Sweet canapés (£2 each)

Hazelnut truffles  
Dark chocolate & raspberry brownies  
Pistachio & orange blossom pavlova  
Mini Florentines  
Baci di Dama 'Tuscan kisses'  
Mini custard tarts with seasonal fruits  
Spiced orange and pistachio bites (GF)  
Strawberry and elderflower meringues (GF)

nuts, milk, soya  
gluten, soya, milk, egg  
egg, milk  
gluten, soya, nuts, milk, sulphites  
nuts, egg, milk,  
gluten, milk, egg  
egg, milk  
egg, milk

**Minimum order 40 canapes of any 1 type. We would recommend 6 to 8 canapes per person for a 2 hour drinks party or reception. Canapes will come ready assembled & ready for you to serve. Please enquire if you would like to hire wooden mango wood platters.**

**For staffed events please email [info@papadeli.co.uk](mailto:info@papadeli.co.uk) & we can check availability & let you know staff costs etc...**

Caterers

Weddings

Cookery School

Cakes

Hampers

[www.papadeli.co.uk](http://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