



Canapes  
Autumn/Winter 2018-19

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**Vegetarian**

Parmesan shortbread with tomato, pesto & mozzarella	(2,4,7)
Wild mushroom & parmesan tartlet	(2,4,7)
Crostini with aubergine caviar, truffle oil	(2,7)
Walnut croute with pumpkin puree & pecorino	(2,4,7,10)
Whipped ewes curd, medjool date & caramelised onion in filo cup	(2,7)
Muhammara & butterbean hummus on cucumber	(10,12)
Stilton, pickled pear & pecan on lavash	(2,7,10)
Goats curd, charred fig and honey on toast	(2,7)
Butternut squash polenta, whipped feta, dukkah	(7,10,12)
Beetroot borani, goats curd & gremolata in filo cup	(2,7)

**Fish**

Devon crab crostini, crème fraiche, chilli & chives	(2,3,7)
Prawn & chorizo skewers with gremolata	(3,7)
Grilled prawns with avocado, chilli and coriander in a ragout cup	(2,3)
Blinis with smoked salmon, lemon crème fraiche, caviar	(2,4,5,7)
Baked baby potatoes with smoked salmon, sour cream & herbs	(4,5,7)
Brown shrimp, leek, vinaigrette & dill in filo cup	(2,3,14)
Salted anchovy, ricotta, lemon & pepper on chicory	(5,7,14)
Maryland style crab cake with tarragon mayo	(2,3,4,9)
Chew valley smoked trout, dill & horseradish on crostini	(2,5,7,9)
Whipped cod's roe, paprika on seeded cracker	(2,5,12)

**Meat**

Shredded duck pancakes with ginger, spring onion, cucumber and hoisin dipping sauce	(2,13)
Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche	(2,4,7,9)
Lamb kofta, cucumber, ribbon, feta and mint	(7,12)
Parma ham, pear, gorgonzola	(7)
Turkey, courgette, chilli & feta meatball- gf	(4,7)
Pork tenderloin 'tonnato', rocket & capers- gf	(4,5,9)
Chicken liver parfait, red onion marmalade on brioche	(2,7,14)
Chorizo polenta, whipped goats cheese, fennel marmalade	(7,14)
Coronation chicken, mango chutney, mini poppadom	(2,9,14)
Chicken satay with spiced coconut dipping sauce	(11)

**Sweet canapés**

We have a wide range of sweet canapes please do ask for ideas if you would like to add these to your party

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**We recommend 8 per head for a 3-4 hour canapé party.**

**Minimum order £200/ Minimum of 40 per item. £1.75 each (+ VAT at staffed event or delivered) Front of house staff are for a minimum of 4 hours - We recommend 1 member of staff for each 20 guests All canapés are made by hand using the best ingredients we can find**

Allergen advice – Please ask for a cover sheet which explains our code system

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