



Gluten free Canapés

Vegetarian

Tortilla with aioli & piquillo peppers
Roasted mini potatoes with capanata and Pecorino
Chickpea and potato pakoras with a yoghurt, mint and chilli salsa
Chargrilled courgette rolls with ricotta, lemon, pepper and oregano
Babaganoush and feta endives
Courgette, ricotta, spinach and pine nut frittata
Vietnamese rolls with shredded vegetables, coriander and ginger. (Tamari)
Mini pea, courgette and mint frittata with yoghurt raita
Polenta chips with pesto dip

Fish

Tuna daikon and wasabi Vietnamese rolls
Prawn & chorizo skewers with gremolata
Papadeli lemon & herb fishcakes, aioli
Blinis with smoked salmon, lemon crème fraiche, caviar
Baked baby potatoes with smoked salmon, sour cream & herbs
Salmon teriyaki with toasted sesame. (Tanari)
Salmon ceviche with ginger and lime in a cucumber cup
Crab, crème fraiche and chives in red chicory

Meat

Vietnamese pork with gem lettuce with peanut sauce
Pulled pork on cornbread muffins
Lamb kofta, cucumber ribbon, feta and mint
Thai chicken burgers, red pepper relish
Parma ham, pear, gorgonzola
Maple bacon wrapped roast pumpkin and sage
Chicken skewers with satay dipping sauce
Thai chilli beef with soy, ginger and lemongrass. (Tamari)
Smoked chicken and tomato chilli jam endive

Sweet

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

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

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