



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