



## 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

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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