



## Canapés & Hot Table Feasts Spring/Summer

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### Canapés

Caramelised onion, barberry, rice & mint vine leaves  
Babaganoush, pomegranate, chicory  
Butternut squash polenta, whipped feta, dukkah  
Beetroot borani, dill and nigella seed in filo cup  
Whipped ewe's curd, medjool date & caramelised onion in filo cup  
Muhammara & butterbean hummus on cucumber

### Mains choose 2 mains

Rose Harissa & cumin lamb neck, chickpeas, olives & greens  
Pomegranate & sumac marinated chicken, leeks in yoghurt  
Seasonal Vegetables stuffed tomato bulgar wheat & seasoned yoghurt  
Abu Noor pittas & flatbreads with tzatziki & Roast carrot & cumin hummus

### Salads

Pea, Broad bean, radish, mint & feta  
Roasted squash, za'taar, spiced chickpeas, dill & tahini  
Fattoush- chopped salad, fried pita, herbs & sumac

### 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 feat – 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)

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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