



## **Papadeli Festive Feast**

### **Canapés**

Spinach, ricotta & pinenut filo  
Devon crab crostini with chilli & chives  
Smoked salmon blinis with lemon crème fraiche & caviar  
Gorgonzola arancini balls with walnut pesto  
Truffled mushroom crostini with pecorino shaving  
Walnut shortbread with pumpkin puree and crispy sage

### **OR Antipasti Board**

Sliced meats, marinated vegetables, focaccia, dips, olives and mozzarella with chilli and extra virgin olive oil

### **Mains (choose two plus vegetarian dish on request)**

Marinated Turkey breast with cumin, coriander and white wine  
Porchetta with lemon, rosemary and garlic  
Harissa marinated salmon with yoghurt and mint  
Mushroom, squash, chard and chestnut Wellington (for the vegetarians \*)

### **Salads (choose three)**

Jeweled rice with saffron, dried fruit, lemon, pomegranates and pistachios  
Roasted candy beetroots and squash with horseradish cream  
Sprout slaw with carrots, almonds, cumin seeds and Greek yoghurt  
Celeriac, lentils, hazelnuts and mint  
Cumin roasted carrots with honey and tahini dressing  
Crunchy raw beetroot salad with feta and pear  
Roasted cauliflower salad with chickpeas and lemon tahini

### **Puddings (choose three)**

Amaretti biscuits  
Mini mince pies  
Christmassy Chocolate Truffle  
Wedges of Hazelnut nougat  
Panforte wedges with Pecorino cheese  
Treachle tart with whisky cream

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**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**