

# Papadeli Canapés

### Vegetarian (£2.25 each)

Parmesan shortbread with tomato, seeded pesto & mozzarella

Tartlet of courgette, peas, spinach & Pecorino

Tortilla with aioli and piquillo pepper

Pea, leek and gorgonzola arancini with walnut pesto (best served warm)

Sweet potato, spinach, coriander and chilli cake with a tomato and ginger salsa

Butternut squash polenta, whipped feta with toasted seeds

Crostini with caponata with smoked mozzarella

Feta, mint and honey glazed filo borek with za'atar

Mushroom & truffle filled puff pastry with Parmesan

Mini roasted baby new potato with Romesco and Manchego

milk, gluten, egg milk, gluten, egg egg, mustard milk, gluten, egg, nuts

milk, sesame gluten, milk

milk, gluten, sesame, egg

gluten, egg milk, nuts

#### Fish (£2.25 each)

Grilled prawn cocktail in a filo basket with little gem with dill crème fraiche

Prawn & chorizo skewers with Romesco

Grilled prawns with avocado, chilli and coriander in a pastry cup

Blinis with smoked salmon, lemon crème fraiche, caviar

Smoked haddock and leek arancini with parsley and hazelnut pesto (best served warm)

Mackerel pate on rye with dill beetroot and horseradish

Crab crostini w chilli, fennel, orange & crème fraiche Crostini with marinated anchovy, ricotta, piquillo pepper

Crostini with poached salmon, remoulade and walnuts

fish, milk, gluten

nuts, crustacean, milk, meat crustacean, gluten, egg, milk.

fish, milk, gluten, egg

nuts, fish, egg, gluten, milk

fish, gluten, milk, mustard

crustacean, sesame, gluten, milk fish, sesame, gluten, milk

fish, gluten, nuts, milk

## Meat (£2.25 each)

Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche

Saffron arancini with beef ragu and mozzarella (best served warm)

Coronation chicken in pastry shell with mango chutney

Parma ham wrapped peaches with gorgonzola or pears & acacia honey & thyme

Chicken satay with coconut dipping sauce

Hoisin glazed duck in wonton pastry cup with ginger cucumber and spring onion

Chicken rillette on crostini, celeriac remoulade and chervil

Tortilla with grilled chorizo and piquillo

gluten, milk, egg, mustard

gluten, milk, egg

gluten, sulphites, egg

nuts

gluten

gluten, meat, milk

egg, meat

## Sweet canapés (£2 each)

Hazelnut truffles

Dark chocolate & raspberry brownies

Pistachio & orange blossom pavlova

Mini Florentines

Baci di Dama 'Tuscan kisses'

Mini custard tarts with seasonal fruits

Spiced orange and pistachio bites (GF)

Strawberry and elderflower meringues (GF)

nuts, milk, soya gluten, soya, milk, egg

egg, milk

gluten, soya, nuts, milk, sulphites

nuts, egg, milk,

gluten, milk, egg

egg, milk

egg, milk

Minimum order 40 canapes of any 1 type. We would recommend 6 to 8 canapes per person for a 2 hour drinks party or reception. Canapes will come ready assembled & ready for you to serve. Please enquire if you would like to hire wooden mango wood platters.

For staffed events please email info@papadeli.co.uk & we can check availability & let you know staff costs etc...

Caterers Weddings Cookery School Cakes Hampers

www.papadeli.co.uk

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