



PAPI'S PICKLES

SOUTH INDIAN + SRI LANKAN // CANAPÉS

Prices start from £12 per person for 3 to 4 canapés. Canapés can be integrated into other event menus and served prior to buffet dishes or as part of a sit-down dinner. Just let us know which ones you like the look of, and we'll create a bespoke menu for you.

12.5% service charge will be added.

[df] = dairy free

[gf] = glutenfree

[v] = vegetarian

SNACK

1] Seasonal Papi's Pickles with appalam (crispy wafers made from urad dhal) [v] [gf] [df]

SAVOURY

2] **Mini mutton rolls** - a traditional Sri Lankan short eat, made from free range lamb, onions, fennel seeds, garlic and chillies, all wrapped up in filo pastry. Served with a yoghurt and cumin dip

3] **Edible chaat bowls** - a savoury mix of potatoes and chickpeas / wild rice and quinoa / paneer and sautéed onion / seeni sambol, nestled in an edible wafer bowl, and drizzled with fresh tamarind, coriander and yoghurt sauces. Served with pomegranate [v]

4] **Paneer + pepper skewers** - traditional Indian cheese lightly grilled, marinated and served with fresh coriander sauce [v] [gf]

5] **Sri Lankan fish balls** - made with sustainably sourced mackerel, onions, potatoes and spices. Served with a fiery tomato relish [df]

6] **Leafy spinach rolls** - delicate rolls of sautéed spinach, paneer and spices [v] [gf]

7] **Potato bondas** - smashed potatoes mixed with onions, green chillies, ginger, coated in gram flour and fried [v] [df] [gf]

8] **Thayir bonda** – dough balls soaked in a spicy yoghurt sauce, garnished with green chillies and fresh coriander [v] [gf]

9] **Baked cabbage squares** - lightly baked squares of shredded cabbage, fresh coconut, coriander and sesame seeds, served with Papi's pickles [v] [gf] [df]

10] **Mini rasam idlis** – steamed rice and dhal dumplings, soaked in a warm and spicy tamarind soup [v] [gf] [df]

11] **Kale paruppu vadai** - kale mixed with a channa dhal batter with green chillies and ginger [v] [gf] [df]

12] **Onion + cashew pakoras** - onions and cashews lightly coated in rice and gram flour. Served with fresh coconut chutney [v] [gf] [df]

13] **Courgette fritters** - battered in rice and gram flour. Served with seasonal relish [v] [gf] [df]

14] **Chicken pakoras** - chicken marinated in a fresh coriander sauce with onions, green chillies and spices, coated in rice and gramflour [gf] [df]

SWEET

15] **Salted caramel samosas** - samosas filled with a mix of jaggery (unrefined brown sugar) and freshly grated coconut, cardamom and ghee, covered in salted caramel

16] **Gulab jamun** – South Indian doughnuts soaked in a sugar syrup flavoured with rosewater and saffron

17] **Pal payasam** – a quintessential South Indian cold dessert made with rice and milk and infused with saffron and nutmeg [gf]

18] **Rhubarb kulfi with seeni muruku** - Indian ice-cream made with freshly condensed milk, demerara sugar, saffron, nutmeg & rhubarb, served with flat bread sticks made with organic plain flour, rose water, cardamom, sesame seeds & dipped in a light sugar syrup

19] **Scoops of ice-cream** – homemade cinnamon, cardamom, anjeer (fig + honey), tamarind, ginger, + coconut flavours. Can be served independently or with dessert canapés [gf]

Please ask us for a list of ingredients used in each dish if you have any allergies, and we will do our best to cater for you.



SOUTH INDIAN /// SRI LANKAN WEDDING PACKAGES

Prices start from £35pp

12.5% service charge will be added

[df] = dairy free, [gf] = glutenfree, [v] = vegetarian

MENU ONE - JAFFNA + JOLLARPETTAI

Sri Lanka's Jaffna and South India's Jollarpettai are home to some of the most traditional Tamil foods. Let us guide you through these spicy, sweet and sublime courses packed full of flavour

SNACK

Bowls of sharing appalam (crispy wafers made from urad dhal) with individual Papi's pickles mini-jars for each guest [v] [gf] [df]

STARTERS

Masala baby aubergines – stuffed with ginger, garlic, sesame + poppy seeds, peanuts, coconut + tamarind. Served in a bed of lemon rice [v] [gf] [df]

Sri Lankan mutton rolls – a traditional Sri Lankan short eat, made from free range lamb, onions, fennel seeds, garlic and chillies, all wrapped up in filo pastry. Served with a yoghurt and cumin dip

MAINS

Jaffna kothu roti – Sri Lankan Kothu roti (shredded bread made from organic plain flour, also known as Godhamba roti) mixed with onions, leeks, carrots and cabbage.

Served with

Chicken kuzambu – free range chicken cooked with whole spices, tomatoes, onions and tamarind
Rice flavoured with onion + fennel seeds [v] [gf] [df]
Fresh coconut chutney [v] [gf] [df]

SIDES

Sundal salad – shredded carrots + cucumber cooked with lentils, drizzled with lemon juice and garnished with freshly grated coconut [v] [gf] [df]

DESSERT

Palkova with homemade jalebi – a traditional slow-cooked milk desert served with a sweet pretzel soaked in sugar syrup

MENU TWO - TANJORE TIFFIN MENU

Allow us to take you on a culinary adventure through the thriving streets and eats of South India's Tanjore, known as the Rice Bowl of Tamil Nadu

SNACK

Seeni muruku with individual Papi's pickles mini-jars for each guest [v] [df]

TRIO OF CANAPE STARTERS

Chicken pakoras – free range chicken marinated in homemade coriander sauce, mixed with onions, green chillies, ginger, garlic + spices, battered in rice + gram flour and served with sweet chilli sauce [gf] [df]

Paneer + pepper skewers – cubes of light Indian cheese grilled with peppers, served with coriander and roasted tamarind chutney [v] [gf]

Baked cabbage squares – lightly baked squares of shredded cabbage, fresh coconut, coriander and sesame seeds, served with a fiery tomato relish [v] [gf] [df]

MAINS

Mini adai + Papi's pickle – South Indian pancakes made with a three lentil and rice batter, red + green chillies + fresh grated ginger, served with seasonal Papi's pickles [v] [gf] [df]

Coconut milk rice – basmati rice cooked with whole spices, onions, ginger, ginger, green chillies + cashew nuts [v] [gf] [df]

Tanjore fish kuzambu – specialty fish curry from the Tanjore region of South India, made with seasonal cod, onions, tomatoes, coconut and ground spices [gf] [df]

SIDES

Coconut sambol – a traditional Sri Lankan dish made from freshly grated coconut stirred with red chillies, onions, coriander + lime [v] [gf] [df]

Aubergine raitha – sautéed aubergines mixed in lightly spiced yoghurt [v] [gf]

DESSERT

Sakkarai pongal + anjeer (fig & honey) ice cream
- South Indian rice pudding made from rice + moong dhal, milk, jaggery, cashew nuts, green raisins, nutmeg + cardamom, and served with homemade ice cream [gf]

MENU THREE - SOUTH INDIAN + SRI LANKAN SHORT EATS

Distinctive and delightful dishes crafted around traditional South Indian and Sri Lankan family recipes featuring sweet n spicy pickles, tamarind rice and a diva of a dessert

SNACK

Bowls of sharing Sri Lankan flatbreads with individual Papi’s pickles mini-jars for each guest [v] [df]

STARTERS

Onion + cashew pakoras – onions, cashew nuts + green chillies battered with rice + gram flour and served with red chilli + burnt garlic chutney [v] [gf] [df]

Rasam vadai - South Indian savoury donuts made from an urad dhal batter, soaked in rasam, a traditional lentil + tamarind soup [v] [gf] [df]

MAINS

Sri Lankan puttu - steamed cylinders of rice, wheat + spinach with red onions + fresh coconut [v] [df]

Served with

Chettinad-style lamb curry – free range lamb curry slow-cooked with fresh spices [gf] [df]

Puli sadam – basmati rice cooked in fresh tamarind sauce with fenugreek + red chillies [v] [gf] [df]

Kootu – a seasonal South Indian vegetable curry cooked with freshly ground coconut, jeera and green chillies [v] [gf] [df]

SIDES

Onion + cucumber raitha – onions and shredded cucumbers mixed in lightly spiced yoghurt [v] [gf]

DESSERT

Surul poli + badham kheer – poori made with atta, soaked in cardamom and saffron flavoured sweet milk. Served with a South Indian almond milkshake

MENU FOUR – POINT PEDRO + PONDICHERRY

Let us take you on a culinary adventure from the seaside town of Point Pedro in Sri Lanka to the warm and vibrant city of Tamil Nadu’s French-infused Pondicherry

SNACK

Bowls of sharing appalam (crispy wafers made from urad dhal) with individual Papi’s pickles mini-jars for each guest [v] [gf] [df]

STARTERS

Prawn fritters – King prawns battered with fresh spices and served with seasonal plum chutney [v] [df]

Point Pedreo vadai served with Pondicherry sambar – a speciality dish of the Point Pedro district in Sri Lanka - soft savoury dhal cakes soaked in a tamarind, lentil + onion stew.

MAINS

Hyderbadi chicken biriyani – traditional layered chicken biriyani made with slow-cooked free range chicken, onions, tomatoes, cashew nuts, yoghurt, prunes, spices + ghee [gf]

Mini appam – mini savoury pancakes made from a fermented rice + coconut batter [v] [gf] [df]

Seasonal vegetable sothi – seasonal vegetables cooked with onions, tomatoes, ginger, garlic, green chillies + spices, in coconut milk

Thayir bondha – dough balls soaked in yoghurt, garnished with green chillies + fresh coriander and dusted with Kashmiri red chilli powder [v] [gf]

SIDES

Onion + cucumber raitha – onions and shredded cucumbers mixed in lightly spiced yoghurt [v] [gf]

DESSERT

Pondicherry pancakes + ginger ice cream – made with semolina, organic flour, sugar syrup, saffron + pistachios. Served with homemade ginger ice cream

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