



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 + served prior to buffet dishes or as part of a sit-down dinner. Just let us know which ones you like the look of, + we'll create a bespoke menu for you.

12.5% service charge will be added.

[df] = dairy free

[gf] = gluten free

[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 + chillies, all wrapped up in filo pastry. Served with a yoghurt + cumin dip

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

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

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

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

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

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

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

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

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

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

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

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

SWEET

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

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

17] **Pal payasam** - a quintessential South Indian cold dessert made with rice + milk + infused with saffron + 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, + we will do our best to cater for you.

PAPI'S PICKLES



SOUTH INDIAN /// SRI LANKAN WEDDING PACKAGES

Prices start from £35pp

12.5% service charge will be added

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

MENU ONE - JAFFNA + JOLLARPETTAI

Sri Lanka's Jaffna + South India's Jollarpettai are home to some of the most traditional Tamil foods. Let us guide you through these spicy, sweet + 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 + chillies, all wrapped up in filo pastry. Served with a yoghurt + 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 + cabbage

Served with

Chicken kuzambu - free range chicken cooked with whole spices, tomatoes, onions + 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 + 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

Allow us to take you on a culinary adventure through the thriving streets + 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 + served with sweet chilli sauce [gf] [df]

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

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

MAINS

Mini adai + Papi's Pickles - South Indian pancakes made with a three lentil + 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, 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 + 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 with 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, + served with homemade ice cream [gf]

MENU THREE - SOUTH INDIAN + SRI LANKAN SHORT EATS

Distinctive + delightful dishes crafted around traditional South Indian + Sri Lankan family recipes featuring sweet n spicy pickles, tamarind rice + 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 + served with red chilli + burnt garlic chutney [\[v\]](#) [\[gf\]](#) [\[df\]](#)

Rasam vadai - South Indian savoury doughnut 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 + green chillies [\[v\]](#) [\[gf\]](#) [\[df\]](#)

SIDES

Onion + cucumber raitha - onions + shredded cucumbers mixed with lightly spiced yoghurt [\[v\]](#) [\[gf\]](#)

DESSERT

Surul poli + badham kheer - poori made with atta, soaked in cardamom + 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 + 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 + served with seasonal plum chutney [\[v\]](#) [\[df\]](#)

Point Pedro vadai 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 bonda - dough balls soaked in yoghurt, garnished with green chillies + fresh coriander + dusted with Kashmiri red chilli powder [\[v\]](#) [\[gf\]](#)

SIDES

Onion + cucumber raitha - onions + shredded cucumbers mixed with 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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