



THE CATERING EVENT

DELICIOUS DISHES FOR MEMORABLE MOMENTS



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The finest gatherings begin long before the first plate arrives.

By understanding the flavours you love, the restaurants that inspire you, and the food memories you cherish most, we can create a menu that feels considered, generous, and entirely your own.

From abundant sharing boards and elegant feasting tables to relaxed family-style dining, every menu is thoughtfully tailored to the occasion and the people around it.

Samantha and Daniele champion exceptional seasonal ingredients, simple cooking, and warm hospitality. Their approach is uncomplicated: beautiful food, prepared with care, served generously, and designed to bring people together.





HANDMADE FRESH CANAPÉS



CANAPÉS

SMOKED SALMON BLINI, LEMON CRÈME FRAÎCHE & CHIVES

NATIVE BREED BACON-WRAPPED MEDJOOOL DATES

HANDPICKED CRAB CROQUETTE

PARMESAN CRISP, TRUFFLE BUTTER & QUAIL EGG

DUCK CONFIT CROSTINI

GOAT'S CHEESE & TRUFFLED WILD MUSHROOM TARTLET

TRUFFLED WILD MUSHROOM & RICOTTA CROUSTADE

HEREFORDSHIRE BEEF, HORSERADISH & RYE CRACKER

CRISPY POLENTA, WHIPPED GOAT'S CHEESE & HOT HONEY

BEETROOT & VODKA GRAVADLAX, RYE CRISP & DILL CRÈME FRAÎCHE

SPICED LAMB KIBBEH, SUMAC & MINT YOGHURT

FRESH FIG, GORGONZOLA & HOT HONEY



FLAVOURFUL SALADS FROM AROUND THE WORLD



SEASONAL SALADS & GARDEN PLATES

HERITAGE TOMATOES, BUFFALO MOZZARELLA & BASIL

CRISPY OLIVE OIL POTATOES, AIOLI & AGED MANCHEGO

EGG PASTA BIGOLI WITH HARISSA, KALAMATA OLIVES & BUFFALO MOZZARELLA

SHAVED FENNEL, ROCKET & PARMIGIANO REGGIANO, FINISHED WITH EXTRA VIRGIN OLIVE OIL & BLACK PEPPER

CHARGRILLED MEDITERRANEAN VEGETABLES WITH A HERB MARINADE

BLOOD ORANGE, GRAPEFRUIT, ORANGE, PISTACHIO & RED ONION

FATTOUSH WITH TOMATOES, CUCUMBER, RADISH & TOASTED PITA

TUSCAN PANZANELLA WITH TOMATOES, ROASTED PEPPERS & BASIL

SUMMER LEAVES WITH MEDJOL DATES, FETA & WALNUTS

IMAM BAYILDI — HERB-MARINATED AUBERGINE, CHICKPEAS, TOMATO SAUCE & SEASONED YOGHURT

ROASTED MUSHROOMS WITH RAS EL HANOUT, MAPLE SYRUP & AGED SOY

ANCHOVIES WITH SEASONAL ASPARAGUS, ORANGE & CHILLI

EDAMAME, KIDNEY BEANS & CHICKPEAS WITH CORIANDER, EXTRA VIRGIN OLIVE OIL & RED ONION



DELICIOUS MAINS FOR ALL TASTES



MAINS & SIGNATURE DISHES

CHARCOAL-GRILLED TARE CHICKEN THIGH SKEWERS

FILLED FRESH PASTA, DIFFERENT FILLINGS & SAUCES OR RAGÙS

SLOW-BRAISED PORK SHOULDER, BUTTER BEANS & AROMATIC HERBS

KING PRAWNS BUSARA, WHITE WINE, TOMATO & CHILLI

PIEDMONTESE PEPPERS, BUFFALO MOZZARELLA, HERITAGE TOMATOES & BASIL OIL

ROASTED BUTTERNUT SQUASH, BROWN BUTTER, PINE NUTS & LABNEH

AUBERGINE PARMIGIANA AL FORNO

ARTISAN BRITISH CHARCUTERIE & FARMHOUSE CHEESES

CITRUS-CURED SALMON, LABNEH, HARISSA & MINT

CHORIZO & KING PRAWN SKEWERS, PIL PIL BUTTER & SALSA VERDE

SEASONAL FRITTATA GEMS: WOODLAND MUSHROOMS & TRUFFLE; COURGETTE & PRESERVED LEMON; CHEF'S DAILY SELECTION

SLOW-ROASTED LAMB SHOULDER, ZHOUG & CUCUMBER YOGHURT

LAMB NECK TAGINE, APRICOT, OLIVE & PRESERVED LEMON

POMEGRANATE & SUMAC CHICKEN, CARAMELISED ONIONS & OLIVES

MOROCCAN-SPICED SQUASH, CHICKPEAS & SWEET HERBS

CHARGRILLED AUBERGINE, TAHINI YOGHURT & CHIMICHURRI



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"A beautiful intimate setting, the food was outstanding
and couldn't have asked for better service."

HOPE WOULD, LONDON

*"Not only were the sharing boards
delicious, with endless choice for all
tastes and dietary requirements,
but they looked like a work of art too."*

LUCY & DAVID REES, HEREFORDSHIRE

*"Drapers Lane Deli greatly exceeded my brief, the quality
of the dishes and presentation were excellent and
our guests were ecstatic."*

RONNIE WILKIE, LVO