



"The staff, friendly, knowledgeable and attentive; attention to detail superb; and the food...well, the food was just fantastic!" Ed Falconer about a recent Papadeli event.

Sit down dinner

Please select 2 starters, 2 mains and 2 puddings to create a menu for your guests to choose from. These are example menus, we are happy to bespoke to suit your requirements.

Starters

Soups - please ask for suggestions

Serrano ham, artichokes, broad beans, manchego cheese & sherry vinaigrette

Smoked salmon, beetroot, watercress, & herbed crème fraiche

Mezze plate - hummus, babaganoush, feta stuffed peppers, almonds, olives & flat bread

Carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil

Papadeli pork terrine with piccalilli, frissee leaves and toast

Parma, asparagus, red chicory, soft boiled egg, croutons and parmesan dressing

Duck salad with blood orange, watercress, hazelnuts and mustard dressing

Winter leaf salad with Picos Blue, toasted walnuts, pears with a honey and herb dressing

Mains

Chicken breast wrapped in pancetta, spring onion mash, spinach, tarragon cream sauce

Duck confit, roasted beetroot, squash, celeriac with watercress and a cabernet sauvignon vinaigrette

Beef en Daube – rich braised beef in red wine with shallots, carrots, ratte potatoes, thyme and garlic

Slow cooked belly of pork, cannellini beans, tomatoes, rainbow chard, braised fennel and salsa verde

Pan fried mackerel fillets with a new potato, fennel, radish and orange salad and black olive tapenade

Baked salmon with pea, asparagus and baby spinach risotto and roasted vine tomatoes

Baked cod, chickpea, saffron and leek broth with chorizo, rocket & aioli

Gem squash filled with rice, lentils and Moroccan spices with a roasted pepper and coriander sauce

Puddings

Chocolate nemesis, soured cream & berries

Lemon tart & crème fraiche

Papadeli fruit salad marinated in a vanilla bean & mint syrup, biscotti & mascarpone

Orange & cinnamon soaked cake with Greek yoghurt

Vanilla & lemon cheese cake with fruit coulis

Goey meringues with whipped cream & strawberries

Apricot & vanilla custard tart with raspberries

Cheese

Artisan cheese board with all the trimmings

Please let us know of any dietary requirements or allergens.