



“ 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.

Allergen advice

All our menus are now coded to comply with the new allergen law. Please ask for a cover sheet which explains our code system below.

Wedding Picnic

We use the best ingredients we can find. Our kitchen make the food daily, by hand.

Papadeli ham hock terrine with picalilli

Spanish tortilla with aioli

Spinach, ricotta & parmesan tart

Tabla de embutidos- mixed cured meats & pickles

Artisan cheese board with crackers, chutney & fruit

Crevettes with tarragon mayo & wedges of lemon

Papadeli dips & crudités:

-Aubergine, feta & pomegranate

-Romesco, Paprika roasted peppers & hazelnuts

-Papadeli hummus

Locally smoked salmon with lemon, black pepper & caper berries

Hobbs house baguette with extra virgin olive oil & sticky balsamic

Marinated gordal olives

Papadeli salads:

-British peas & beans with chilli, feta cheese, mint & radishes

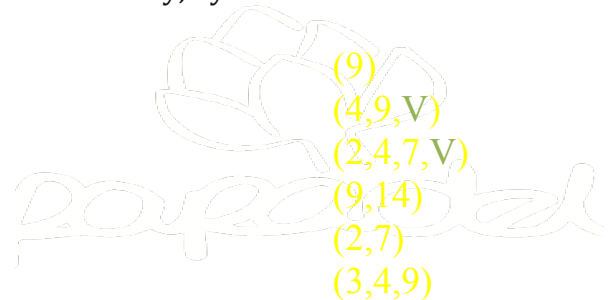
-New potatoes with parsley, capers & vinaigrette

Mini dessert box:

-Classic dark chocolate & raspberry Papadeli brownie

-Somerset strawberries & pouring cream

-Orange, almond & Campari cakes



(9)

(4,9,V)

(2,4,7,V)

(9,14)

(2,7)

(3,4,9)

(7,V)

(7,10,V)

(Vg)

(5,14)

(2,14)

(14)

(7,V)

(9,14,Vg)

(2,4,7)

(7)

All in a wicker picnic hamper with china plates, cutlery & napkins

Each hamper serves 8 people

We recommend 1 hamper per table