



Papadeli three course plated meal

Starters

Buffalo mozzarella, heritage tomatoes, basil, charred nectarines and mint dress
Red chicory salad with Picos Blue cheese, toasted walnuts, pears with a honey and herb dressing
Charred tender stem broccoli, soft boiled egg, Ortiz anchovy dressing and shaved Parmesan
Valley smoke house salmon, candied beetroot, watercress, & horseradish crème fraiche
Smoked trout salad, runner beans, radishes, capers and lemon crème fraiche
Carpaccio of beef, wild leaves, confit tomatoes, parmesan & truffle oil
Papadeli pork terrine with piccalilli, frisée leaves and toast
Serrano ham, artichokes, broad beans, Manchego & sherry vinaigrette
Parma ham, asparagus, baby gem, soft boiled egg, croutons and parmesan dressing
Duck confit salad with blood orange, watercress, hazelnuts and mustard dressing

Mains

Chicken breast with potato dauphinoise, rainbow carrots and a light tarragon jus
Roast chicken wrapped in Parma ham, baked polenta, pepperonata with basil and capers
Duck confit, cannellini beans, broad beans, asparagus in a herby broth
Crispy duck leg with Italian lentils, mostarda fruit, roasted tomatoes and rocket
Slow braised pork belly with leeks, roasted fennel, wine white, waxy potatoes and salsa rossa.
Ox cheek with polenta, wilted greens and salsa verde
Baked salmon with risotto pomodoro and rocket pesto
Baked cod, chickpea, saffron and leek broth with chorizo, herbs & aioli
Baked aubergine w/ tomatoes, raisins & cumin with harissa spiced butterbeans, peppers and feta
Grilled vegetables with braised lentils, feta, preserved lemons and salsa verde
Roasted candied beetroots, watercress, toasted hazelnuts, Cerney goats cheese and sherry vinaigrette
Asparagus, spinach, pea and Pecorino tart with red chicory, tarragon and orange salad

Puddings

Chocolate torte, sour cream & berries
Chocolate pot with whipped coconut, blueberries and lime
Lemon tart & crème fraiche
Papadeli fruit salad marinated in a vanilla bean & mint syrup, biscotti & mascarpone
Orange & cinnamon soaked cake with Greek yoghurt
Goey meringues with whipped cream & strawberries

Cheese

Cheese board with all the trimmings

**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.
Please for allergens and ingredients**

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

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"We were so happy with the untiring efforts of your crew, their friendliness and flexibility and fabulous flavours of every dish" - M