



Papadeli Picnic (30 people min for staffed)

Delivered £20 per person + VAT

Catered from £32 per person + VAT (all inclusive please ask for details)

Four guests per hamper

Papadeli salad boxes (choose 3 salad from list on the right)

A wedge of Westcombe Cheddar from the Mendips

Selection of artisan sliced charcuterie with pickles

A tray of sliced of rosemary focaccia

Tortilla Espanola (Spanish potato and onion omelette).

Marinated Gordal olives (plump, juicy pitted Spanish olives)

Add

Salmon and chive tartlet £3

Asparagus, pea and Pecorino tartlet £3

Frittata roasted Mediterranean vegetables, basil and Parmesan £3

Papadeli sausage rolls with pork, chorizo and fennel £3

Vegan mushroom, puy lentil and rosemary rolls £3

Arancini ball with wild mushrooms £3

Vegetarian sausage rolls with chestnut mushrooms and lentils £3

Spanish almonds £4.95 (serves 4)

Ortiz sardinallas £3.95 (serves 2)

Cornish charcuterie duck rillete in kilner jar £7.95 (serves 4)

Cornish charcuterie salmon and lemon pate in kilner jar £7.95 (serves 4)

Torres black truffle or Iberico ham crisps (serves 4) £4

Papadeli raspberry and chocolate brownies £3 each

Papadeli chocolate truffles £1.50 each

Mini dessert box with brownies, meringues, lemon tartlets £5 each

Add a bottle of something to your hamper-

Organic Luscombe farm juices 330ml £2.50

Great Papadeli house wine, easy drinkers and perfect picnic wines Jolaseta 2019, £12.95 - Either red or white.

Luscombe Elderflower bubbly 750ml £4.95

All packed in wicker basket with compostable disposable cutlery, plates and napkins.

Please ask for china plates and glasses if preferred and these are costed separately.

Please note any dietary requirements when placing your order and we can advise

Papadeli salads (choose 3)

If you would like to order any of these salads separately or in addition then we add £3.25 per salad per portion

- Pea, edamame bean, fresh chilli, lemon, mint, feta and rainbow radishes
- Tomato, orzo pasta, vegan basil mayo, parsley, olive red onion
- Butterbean, piquillo, roasted squash, red cabbage and rosemary vinaigrette
- Bulgar wheat & burnt aubergine tabbouleh, chopped herbs, red onions, capers & lemon
- Marinated grilled vegetables with basil and lemon and grilled halloumi
- Thai summer coleslaw with chilli, peanuts and coriander
- Farro, roasted honey glazed carrots, toasted hazelnuts, chopped herbs and lemon infused olive oil
- Greek salad - tomatoes, cucumber, feta cheese, red onion & Kalamata olives
- Fine green beans, tarragon salmoriglio with cherry tomatoes, capers & shallots