



Papadeli plated 3 course dinner 2019

Starters

Soups - please ask for suggestions

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, frisee leaves and toast

Serrano ham, artichokes, broad beans, Manchego & sherry vinaigrette

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

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

Mains

Chicken with mushroom, Pecorino and tarragon risotto with rocket, vine tomatoes and pesto

Chicken breast with potato dauphinoise, Spring vegetable and a light tarragon jus

Duck confit, squash, celeriac and thyme gratin and a watercress, green bean and shallot salad

Slow braised beef cheek with red wine, porcini and carrots and baked polenta

Crispy pork belly with braised lentils, preserved lemons, grilled peppers and salsa verde

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

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

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

Imam Bayaldi - Stuffed aubergine - tomatoes, peppers and cumin w rocket, pomegranate & walnut 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.**

Allergen advice available on request

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