



Wedding Picnics 2018

We use the best ingredients we can found.
Our chefs make the food daily, by hand

Meats and cheeses (*OR any cheese from the Deli counter)

Devon rose pastrami – peppered beef with chutney	(9)
Tabla de embutidos- mixed cured meats & pickles	(9,14)
Cornish charcuterie kilner jar pates	
Valley smoke house smoked salmon with lemon, black pepper & caper berries	(5,14)
Westcombe cheddar * with crackers, chutney & fruit	(2,7)

Papadeli dips & crudités

Aubergine, feta & pomegranate	(7)
Papadeli hummus with sesame seeds and spices	(12)
Bertinet baguette and grisiini with extra virgin olive oil & balsamic	(2,14)
Marinated Gordal olives with lemon and thyme	(14)

Friitata and tarts

Pea, broad bean, spinach, sundried tomato & feta frittata	(4,7)
Spanish tortilla with aioli OR	(4,9)
Papadeli vegetarian tarts	(2,4,7)

Papadeli salads (** or any salads from the Papadeli salad menu)

New potatoes with parsley, capers & vinaigrette	(9,14)
Spanish chickpeas, peppers, spicy harissa, apricots, toasted almonds, coriander	10,13 (10)

Mini dessert box

Somerset strawberries & pouring cream	(7)
Papadeli chocolate and raspberry brownies	(2,4,7)
Rose and pistachio meringues	(4,10)

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.