



Sit down dinner- SUMMER

Please select 2 starters, 2 mains and 2 puddings - create a menu for your guests to choose from. This is a sample menu, we can also create bespoke menu for you.

Starters

Soups - please ask for suggestions

Buffalo mozzarella, heritage tomatoes, basil, charred nectarines, mint dressing
Smoked trout salad, runner beans, radishes, liliput capers, lemon crème fraiche
Carpaccio of beef, cauliflower puree, watercress & confit tomatoes
Courgette ribbons with Abbots Leigh ricotta, fennel, orange, pomegranate & pine nuts
Charred tender stem broccoli, soft boiled egg, anchovy dressing, shaved parmesan
Asparagus, broad beans & pecorino tart with summer leaves & sherry vinaigrette
Rabbit & pistachio terrine with peach chutney & toasts

Mains

Chicken ballotine, wild garlic, sundried tomatoes, white wine, mascarpone with green beans
Roast salmon, pea, asparagus & tarragon nage with cannellini beans
Stuffed aubergine with toasted cous cous, feta, mint & pomegranate- tahini & lemon dressing
Lamb tagine with apricots and almonds, Turkish slaw, cous cous
Slow cooked pork belly, ratte potatoes, tender stem broccoli & salsa verde
Duck confit, green beans, dauphinoise potatoes
Baked cod, rainbow chard, brunoise of summer vegetables
Tomato tatin with balsamic shallots & thyme with endive salad & vinaigrette

Puddings

Chocolate pot, whipped coconut, blueberries & lime
Lemon tart, crème fraiche & raspberries
Papadeli fruit salad marinated in a vanilla bean & mint syrup with biscotti & mascarpone
Crème brulee, tuile biscuit
Rose & pistachio bundt, cardamom crème fraiche
Goey meringues with whipped cream & strawberries
Custard tart, poached new season rhubarb

Cheese

Artisan cheese board with all the trimmings

Papadeli 3 course dinners start from £38.00 + VAT per person (based on 80+ guests)

This includes all staff for up to 8 hours including a manager, chef and front of house, all kitchen and serving equipment, crockery & cutlery. Tables, chairs and glassware are not included. We would also charge a one off £250 admin fee which would include a tasting, 2 meetings with our manager/event planner, coordinating with the venue and relevant parties and all emails and correspondence needed to ensure a smooth day!

Contact Simon or Nina at catering@papadeli.co.uk for more details



Let Papadeli serve the drinks!

We can offer drinks on sale or return. All prices are subject to VAT. Examples below.
If you require more than wine on the table, we can set up an additional bar for the night with staff. We can arrange a bar for a set up fee of £200.00. This Includes liaising with you, ordering, storing, delivering, chilling & setting up the bar. We can quote for the staff and equipment/glassware depending on your requirements.

Whites

Les Terres Cortal Sauvignon Blanc 2016 Languedoc France	£13.95
Vibrant and zesty with lifted grassy fruit aromas and flavours –fume style	
Marques de Reinosa Rioja Blanco 2015	£14.95
Full flavoured modern style made from the Viura grape, dry & persistent with almond & herbal notes	
Crego e Monaguillo 2015 Monterrei Galicia	£16.95
Vibrant mineral style from Atlantic Galicia made from the indigenous zesty Godello grape	
La Bascula 'Catalan Eagle' Organic Viognier Garnacha Blanca 2013	£17.95
Powerful rich & textured with a distinctive Northern Rhone like quality from the wild scrub terraces of the Terra Alta in coastal Catalonia	

Reds

Nero D'Avola Sicily 2015	£13.95
A wonderful everyday red. Really juicy with cherry notes. Perfect summer wine pasta dishes, chicken and hearty Italian stews	
Henri Nordoc Merlot 2015 Languedoc France	£14.95
Cracking Merlot with bags of sweet fruits and slightly savoury edge	
Cotes du Rhone La Premier Cotes 2015 La Fermes du Mont	£15.95
Superbly balanced spicy hearty Grenache based Rhone from a vineyard adjacent to Chateauneuf du Pape & the great 09 vintage	
Anares tinto rioja crianza 2015 Spanish	£16.95
A lovely easy drinking wine with good, ripe fruit flavours, delicate oak influence and good structure	

Sparkling Wines & Champagne

We can do Sparkling wine by the glass please ask.

Castellblanch 'Cristal' Brut	£14.95
A Catalan favourite clean fresh & fruity dry quality sparkling wine	
Prosecco Spumante Extra Dry Frasinelli	£16.95
Clean & aromatic with cream soda fruit flavours lovely Prosecco from the Frasinelli family vineyards in Mareno di Piave	
Champagne 'Foissy Joly' Brut Grande Cuvee	£35.00
Crisp In flavour with gentle biscuit notes. A lively mousse.	