
Useful information for customers placing Papadeli orders

China & linen can be hired. Large orders available by prior arrangement.

Email: info@papadeli.co.uk

Please note all relevant details and contact numbers with in your enquiry along with any dietary requirements or known allergies and we can advise

Allergen information

We take allergen and dietary requirements extremely seriously and have a code system for you
Our menus are clearly coded with the following

(If you need any further advice let us know when placing your order)

- 1 – Contains Celery
- 2 – Contains Cereals with Gluten
- 3 – Contains Crustaceans
- 4 – Contains Eggs
- 5 – Contains Fish
- 6 - Contains Lupin
- 7 – Contains Milk
- 8 – Contains Molluscs
- 9 – Contains Mustards
- 10 – Contains Nuts (excluding peanuts)
- 11 – Contains Peanuts
- 12 – Contains Sesame
- 13 – Contains Soya
- 14 – Contains Sulphur Dioxide and Sulphates (above 10mg per litre or kg)
- TBC – Dishes with changing ingredients depending on choice (please ask)

This is true to the best of our knowledge.

Our kitchen does handle the above allergens therefore we cannot guarantee our dishes are fully allergen free, however we will do our best to keep foods separate



RWA Royal West of
England Academy

Canapes

Vegetarian

Parmesan shortbread with tomato, pesto & mozzarella	(2,4,7)
Wild mushroom & parmesan tartlet	(2,4,7)
Crostini with aubergine caviar, truffle oil	(2,7)
Walnut croute with pumpkin puree & pecorino	(2,4,7,10)
Whipped ewes curd, medjool date & caramelised onion in filo cup	(2,7)
Muhammara & butterbean hummus on cucumber	(10,12)
Stilton, pickled pear & pecan on lavash	(2,7,10)
Goats curd, charred fig and honey on toast	(2,7)
Butternut squash polenta, whipped feta, dukkah	(7,10,12)
Beetroot borani, goats curd & gremolata in filo cup	(2,7)

Fish

Devon crab crostini, crème fraiche, chilli & chives	(2,3,7)
Prawn & chorizo skewers with gremolata	(3,7)
Grilled prawns with avocado, chilli and coriander in a ragout cup	(2,3)
Blinis with smoked salmon, lemon crème fraiche, caviar	(2,4,5,7)
Baked baby potatoes with smoked salmon, sour cream & herbs	(4,5,7)
Brown shrimp, leek, vinaigrette & dill in filo cup	(2,3,14)
Salted anchovy, ricotta, lemon & pepper on chicory	(5,7,14)
Maryland style crab cake with tarragon mayo	(2,3,4,9)
Chew valley smoked trout, dill & horseradish on crostini	(2,5,7,9)
Whipped cod's roe, paprika on seeded cracker	(2,5,12)

Meat

Shredded duck pancakes with ginger, spring onion, cucumber and hoisin dipping sauce	(2,13)
Mini Yorkshire pudding, rare roast beef, horseradish crème fraiche	(2,4,7,9)
Lamb kofta, cucumber, ribbon, feta and mint	(7,12)
Parma ham, pear, gorgonzola	(7)
Turkey, courgette, chilli & feta meatball- gf	(4,7)
Pork tenderloin 'tonnato', rocket & capers- gf	(4,5,9)
Chicken liver parfait, red onion marmalade on brioche	(2,7,14)
Chorizo polenta, whipped goats cheese, fennel marmalade	(7,14)
Coronation chicken, mango chutney, mini poppadom	(2,9,14)
Chicken satay with spiced coconut dipping sauce	(11)

Sweet canapés

We have a wide range of sweet canapes please do ask for ideas if you would like to add these to your party

We recommend 8 per head for a 3-4 hour canapé party.

Minimum order £200/ Minimum of 40 per item. £1.75 each (+ VAT at staffed event or delivered) Front of house staff are for a minimum of 4 hours - We recommend 1 member of staff for each 20 guests All canapés are made by hand using the best ingredients we can find

Allergen advice – Please ask for a cover sheet which explains our code system

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569

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