



Fork buffet / Grazing feast menu 2026

Papadeli

Our focus is on quality and sustainability when it comes to sourcing ingredients for catering events and we work hard to ensure every mouthful is memorable. We specialise in big flavours and abundance, where guests rave about the deliciousness of the food as well as the friendliness of our staff.

Mains (choose 3)

Cold poached salmon, capers, pea shoots, lemon crème fraîche (**fish, milk**)
Roast spiced aubergine with chickpeas, peppers, tomatoes and herbs
Rare roasted beef with horseradish, late Summer leaves & Heritage tomatoes (**meat, milk**)
Marinated chicken thigh, preserved lemon, coriander, tomatoes and yoghurt (**meat, milk, sulphites**)
Saffron & rosemary chicken, quinoa salad, nuts, seeds, preserved lemons & grilled courgettes (**meat, nuts, sulphites**)
Piedmontese peppers with tomato, basil & fior di latte (**milk**)
Boards of Artisan Spanish and Italian charcuterie with pickled fennel and guindilla chilli (**sulphites**)

Salads (choose 3) please let us know if you need additional ideas and we have a wide range of famous Papadeli salads available

New potatoes, watercress, spring onions, British peas, yoghurt & mint dressing (**milk**)
Roasted candy beetroots, tarragon and spelt (**gluten**)
Charred courgettes with ricotta, toasted sunflower seeds, basil, chilli & lemon (**milk**)
Jewelled rice salad dried fruit, chopped herbs and pomegranates (**sulphites**)
Roast cauliflower, spiced red pepper, tahini yoghurt, zhoug & pomegranate (**sesame, milk**)
Green bean, hazelnut & orange salad (**nuts**)
Cumin scented carrots, lentils and coriander

Plus

Bread and dips - Olive and rosemary focaccia with tapenade and butterbean hummus (**gluten, sesame**)

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

84 Alma Road, Clifton, Bristol, BS8 2DJ

Tel: 0117 9736569





Delivery

We can arrange for all equipment needed to be delivered and collected from the venue. We will take any food waste and rubbish away with us.

Staff

Papadeli event manager plus front of house to include set up, serving and clearing down for up to 5 hours.

The Papadeli staff would set up the table feast and display the food beautifully in Papadeli bowls and mango wood platters, help serve and then clear away.

The food will all be clearly labelled with allergen information.

We will provide all the tableware, plates and cutlery needed for your event.

The cost would be £39.95 per head plus VAT.

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