



*Shelford
Delicatessen*

Our Values

Wholesome food made on premises
Natural, sustainably-produced ingredients
Friendly environment that is part of the community
Family business that is passionate about food
Unique

Keep in the loop:   

CATERING MENU

Our shop opened in 1999 and is now an integral part of the leafy, friendly community of Great Shelford. Since then we have been catering to both businesses and private clients. An independent kitchen, delicatessen & café we have developed our own style of rustic, café-restaurant foods made with care and respect, and produce wonderful homemade breakfasts, lunches and dinners to the highest standard. These you can eat in, take out or order for an event.

We cater for a wide range of events; office breakfasts, business lunch, event buffets or boxes, sit-down meals, and private parties with orders available for collection from the shop itself or by courier/taxi delivery.

As ever, our food is freshly-made and free from preservatives and colouring, we are committed to sourcing only sustainable ingredients. Our wholesome dishes use these natural, sustainably sourced ingredients to create menus to tailor to your event needs looking and tasting fantastic. The style is rustic, continental influenced menu dishes but the cupboard is wide and Asian, African and Indian inspired dishes are a firm favourite here.

We are particularly proud to be working with so many small, local, artisan food producers who are behind much of what we make and sell. With a focus on provenance for all our ingredients, both for cooking in-house and for sale in our shop, you can relax & feel good about what you eat here at the deli.

We also take delight in sourcing some of the most remarkable wines, usually from independent, passionate winemakers. To see our selection or for more information please come into the store.

Shelford Delicatessen, 8a Woollards Lane, Great Shelford, Cambridge. CB22 5LZ
T: 01223 846129 E: shelforddeli@outlook.com www.shelforddeli.co.uk

FAQs

How much notice is required?

We require a minimum of 48hrs notice for a catering order however, we are more than happy to offer dishes from our daily menus for last minute orders. Our daily menu in store is a selection from our catering menu with some occasional seasonal variation. Please advise us of any dietary requirements and we will provide you with a list of suitable options. We endeavour to tailor our service to your needs – so please ask!

Please note prices are correct at the time of printing but can be subject to change so please check when you place your order.

When and where can I pick up my order?

All orders are available for collection from the shop or delivery can be arranged. Food is presented & served on disposable aluminium platters which are fully recyclable, or in sealed containers.

Orders can be picked up anytime during Shelford Delicatessen's business hours – 8.30 a.m. to 4.30 p.m. daily, mon - sat. Outside of this requires special arrangement and is subject to availability but we do usually have someone on the premises until 6pm. Please ask for your order at the deli counter or with a manager on duty.

Do you deliver?

Delivery needs to be pre-arranged in advance. We ourselves do not deliver but you may choose to use a courier or local taxi company. You would need to make this arrangement personally as once the order is 'collected' and leaves our premises it becomes the client's responsibility. It is also smoother when the client gives good directions to their venue of choice.

How do I pay?

Pre-payment by BACS or credit card expedites the process and gets you on your way much faster; otherwise we will take payment at the time of pick up. For delivered orders we would take payment for the agreed invoice up to 24hrs in advance in the shop, by BACS payment or by credit card, unless otherwise arranged.

How Much Should I Order?

Our menu provides an approximate guide of servings for each dish. For main dishes & casseroles we suggest approx. 150 - 200g per person. For salads, 1 unit serves approx.. 2-3 guests. In addition, you should consider whether your event coincides with a mealtime, or if alcohol will be served; in either of these situations guests are likely to eat more. We're happy to help you with quantities once we understand a bit more about your event details.

What if I need to cancel? Or if more guests are coming?

You may increase, decrease or cancel your order up to 72 hours prior to the pick-up or delivery time. Orders cancelled with less than 48 hours' notice will be subject to a fee of 50% of the order total.

Some of my guests may have allergies, what can you provide?

Please inform us before you order of any specific dietary requirements that you may have. We have changing daily options to cater for allergy sufferers. All our food in the shop counter is allergen labelled to help you choose, but please ask our staff if you'd like more information for your event. Whilst every care is taken, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us.

Do you provide plates? forks? crystal champagne flutes? Waiting Staff?

Yes to wooden forks and unbleached, undyed, washed and pressed palm leaf plates on request, no to the champagne flutes or waiting staff. Wherever possible we use biodegradable but always recyclable utensils, cups and napkins. We charge a nominal fee per setting. Please tell us what you need and we're happy to include it with your order. Presently we are unable to provide disposable serving utensils.

How can I place my order?

You can call us on 01223 846129 or email us: shelforddeli@outlook.com with your order, min. 48hours notice is required for most platters. A 50% Deposit is required to place the order. Due to seasonality and market availability, some substitutions may be necessary. If so we will try to advise you but they will be guaranteed to be of equal or greater value.

LUNCH AND DINNER

House Salads or Sides

All our salads come priced for 453ml/16z container unless otherwise stated which will feed one person without needing anything else, so if you are having it as part of a buffet or with other dishes eg. Coronation chicken with cous cous and seasonal vegetable salad then each salad portion is enough for 2 or 3 guests, please ask for advice.

Sweet chilli cous cous	£3.65
<i>Our classic sweet chilli cous cous, now a deli staple and a must for any buffet.</i>	
Spiced honey and lemon cous cous	£3.95
<i>A more classic Middle Eastern flavored salad, the perfect partner for Harissa Chicken or Moroccan Chicken.</i>	
Pasta	£3.95
<i>Penne rigate in a tomato based sauce, reinforced with sundried tomatoes or sundried peppers, layered with season vegetables, plenty of herbs and a choice of cheese - parmesan, mozzarella and feta. (Vegan without Cheese)</i>	
Potato	£3.95
<i>The deli classic crushed garlic potatoes finished with a free range mayonnaise dressing.</i>	
Greek	£4.50
<i>Classic ripe tomatoes, cucumber, red onion, Kalamata olives, feta, parsley and oregano. Comes with a classic lemon and oregano dressing.</i>	
Toasted seed tabouleh	£3.95
<i>Mostly vegetables and parsley bound with Bulgar wheat and a spiced dressing.</i>	
Seasonal vegetable	£4.50
<i>Whatever is seasonally available, usually a mixture of fresh and roasted vegetables.</i>	
Giant white bean and roasted vegetable ratatouille	£4.50
<i>A rich ratatouille in a roasted cherry tomato sauce with exceptional quality giant white Spanish beans. Vegan.</i>	
Green	£2.25
<i>Mix of leaves, rocket and herbs, comes with a balsamic dressing. Vegan.</i>	
Roasted and chargrilled vegetables	£24.50/kg
<i>A Deli institution, slow roasted red peppers, & red onions, chargrilled courgettes & aubergines. Approx. 150-200g per portion. Vegan.</i>	
Roasted baby potatoes	£3.95
<i>Pop them in the oven or eat at room temperature, trays of potatoes roasted with red onions, lemon and thyme. Vegan.</i>	
Homemade coleslaw	£3.95
<i>White cabbage based salad with sultanas in a mayonnaise and wholegrain mustard dressing.</i>	
Vegetable rice pilaf	£4.25
<i>Rice cooked in the oven with seasonal vegetables and vegetable stock.</i>	
Roasted carrot hummus	£11.00/kg
<i>Carrots are first steamed, roasted with garlic then coarsely blended with lemon and vinegar. Vegan</i>	
Quinoa	£4.50
<i>A best-seller at the Deli now because this salad so tasty but also great for you. Packed with dietary fibre, phosphorus, magnesium and iron Quinoa is also gluten-free and easy to digest.</i>	
Pearl Barley	£4.50
<i>Tossed with seasonal vegetables both fresh & roasted this salad is available in a variety of dressings.</i>	
Panzanella	£4.50
<i>A Tuscan salad of toasted bread, fresh tomatoes, roasted peppers, garlic, olives, red onions & fresh basil.</i>	

Main Dishes

Our portion sizes are generous as we prefer that you have too much rather than too little. We recommend the simpler the better, we can advise you so it all works together on the plate as often when you lay out a buffet, guests may take a little of everything you offer regardless of compatibility. Please ask if you would like any help with quantities & menu choices.

Cold Cuts

To be served cold, ideal for buffet style eating; allow 150 - 200g per portion.

Flaked Salmon side with black olive tapenade £34.50/kg

Cooked & dressed integral 1.8kg side of salmon served with the cream of the Deli antipasti mixed in rosemary, sun blush tomato & lemon extra virgin olive oil that we make up ourselves or it can be flaked into large pieces & layered with the antipasti which is better for storage & easier to serve from a buffet. Serves 10-12, No added gluten, dairy & egg.

Salmon Side with Tarragon Sauce £34.50/kg

Cooked & dressed integral 1.8kg side of salmon served with the sauce separate or again it can be flaked and layered with the sauce and even mixed with large prawns. No added gluten.

Rare roast beef platter £32.00/kg

Unless otherwise requested it will be thinly sliced and arranged beautifully with either horseradish or black olive tapenade.

Smoked salmon platter £36.50/kg

Smoked in Exening at the Chapel & Swan Smokery, long sliced and arranged onto a platter and served with lemons and black pepper.

Deli charcuterie platter £19.50–59.50/kg

A selection of sliced meats chosen from our deli counter. Price on request.

Roast Free Range Chicken Dishes

The chickens are first marinated and roasted whole. The meat is taken off the bone, drumsticks left whole and then all mixed with the juices, fresh herbs and more sauce. Coronation & Caesar chicken best served cold, the others warm & are ideal for buffet style eating; allow 200g per portion.

Deli 'Coronation' free range chicken £24.50/kg

Roasted whole free range chickens are torn to fork size pieces the bones being removed & mixed with a sauce made from their juices, our homemade curry paste (made with a lot of lemon grass, ginger & fresh coriander), mayonnaise & sour cream which results in a more South East Asian Coronation. Keeps very well for up to 3 days in the fridge. No added gluten.

Free range chicken Caesar £24.50/kg

Roast free range chickens are again torn to fork size pieces, bones removed & mixed with Barkers smoked bacon & a classic Caesar sauce made from Parmesan, sour cream, capers, garlic & a little chili. Keeps very well for up to 3 days in the fridge. No added gluten.

Deli curried 'Malay' style chicken £25.50/kg

Our own homemade curry paste made with a South East Asian twist on Indian dried spices finished with coconut milk. We can slow roast shoulders of lamb in the same way, please ask for further details. Serve with rice or cous cous, roasted vegetables and green salad. No added gluten.

Harissa chicken £25.50/kg

Our own homemade harissa paste made with plenty of spice but not too much chilli and finished with lemon and herbs. We can slow roast shoulders of lamb in the same way, please ask for further details. Serve with oven roast potatoes or cous cous and ratatouille. No added gluten.

Moroccan chicken with almonds and raisins £25.50/kg

Rubbed with our own blend of spices, roasted with raisins and almonds and finished with lemon and Deli dukkah. Serve with tabouleh and carrot hummus. No added gluten.

Roast chicken with lemon and thyme or oregano £25.50/kg

Simple, juicy and delicious, serve with roast baby potatoes and seasonal salad. No added gluten.

Casseroles, Roasts & Lasagne

All our fresh meat is free range and comes from Barker Bros Butchers. Best served warm but some work well served at room temperature. Allow for approximately 250g per portion or one per person if sold by portion, have one or two hot centerpieces and complement them with one or two of our hot or cold salads and warm proper bread. See our sides and salads menu.

Slow roast porchetta £25.50/kg

A whole shoulder of pork rubbed in a paste made from rosemary, garlic, fennel seeds and sea salt, crackled and slow roasted over many hours (sometimes overnight). It can be sliced, torn or shredded and eaten hot or cold, it will come with a sauce made from its own juices. No added gluten.

Classic beef and port casserole £25.50 per kg

Large cuts of local beef are slowly roasted in the Deli slow roast oven, juices collected reduced with ruby port, bay and a hint of juniper, celery and carrots, rich and strong flavored, serve with roasted baby potatoes.

Thai salmon fish cakes	£25.50 per kg
<i>Sides of salmon are cooked whole and flaked into a base made from sweet potatoes, cous cous and a fresh lemongrass, ginger and garlic curry paste cooked in coconut milk, serve with roasted vegetables tossed in chilli jam on green leaves.</i>	
Confit leg of duck with red onion marmalade	£6.75 each
<i>Cooked for hours under duck fat with aromatic spices, oranges and bay, to finish blister in a hot, hot oven to crisp up the skin and serve with the onion marmalade and mash. No added gluten.</i>	
Balsamic lamb casserole with garlic and rosemary	£27.50 per kg
<i>Shoulders of lamb are roasted slowly in our oven, juices collected and reduced with balsamic, apples, fennel and lots of rosemary, serve with roast baby potatoes or rice pilaf.</i>	
Aromatic lamb tagine with almonds	£27.50 per kg
<i>Spiced shoulders of lamb are slowly roasted, juices collected are reduced with more spice, tomatoes, dates and lemons, thickened with ground almonds and finished with fresh mint and coriander perfect with cous cous or rice pilaf. No added gluten.</i>	
Traditional potato topped fish pie	£6.50 each
<i>Made with both smoked and unsmoked fish, masses of fresh herbs and lemon topped with chunky caper and horseradish mashed potatoes, serve with seasonal vegetables.</i>	
Roasted Mediterranean vegetable lasagne	£6.25 each
<i>Slowly roasted Mediterranean vegetables bound in a sun dried pepper and basil passata layered with parmesan béchamel and fresh egg pasta, a meal in itself but great with a balsamic dressed green salad.</i>	
Traditional Bolognese lasagne	£6.25 each
<i>Our own slow cooked beef bolognese layered with parmesan béchamel and fresh egg pasta serve with seasonal salad or a balsamic dressed green salad.</i>	
Puy lentil, leeks and pine nuts 'en croute'	£21.50 per kg
<i>Speckled firm lentils are cooked together with lots of vegetables and herbs a great pastry wrapped vegetarian alternative to a roast or a lighter supper served with Greek salad.</i>	
Free range chicken and porcini mushroom casserole	£25.50 per kg
<i>One of our most popular dishes, whole chickens are cooked slowly to retain their 'silkeness' a wonderful sauce is then cooked using dried porcini mushrooms and roasted field mushrooms, great with potatoes or rice pilaf and green salad.</i>	
Free range chicken, prosciutto casserole with greens	£25.50 per kg
<i>All the flavor from whole roast chickens and both prosciutto crudo and cotto, finished with the current seasonal green, herbs and Masala wine, eat with roast baby potatoes or rice pilaf.</i>	
Lunch and Sandwiches	
<i>Our sandwiches are priced per person allowing 6 quarters per person, (minimum of 4 people) and unless otherwise requested all our platters will be 50% Vegetarian.</i>	
Classic Sandwich minimum)	£5.45 per person (4 people
<i>Home roast beef with horseradish, Suffolk smoked ham with tomato and mustard, cheese & chutney, homemade hummus and salad....</i>	
Luxury Sandwich minimum)	£6.25 per person (4 people
<i>Taken from our selection of handmade sandwiches – eg. Free range chicken with homemade basil pesto & sun dried tomatoes, Montgomery cheddar ploughman's....</i>	
Combination	£7.45 per person (4 people minimum)
<i>Classic sandwiches cakes and fruit.</i>	
Luxury combination	£8.35 per person (4 people minimum)
<i>Luxury sandwiches, cakes and fruit.</i>	
Savory platter	£6.35 per person (4 people minimum)
<i>A hearty mix of all the deli favorites includes pizza, tarts, frittata & sausage rolls.</i>	
Cakes, cookies and sweet pastries	£3.35 per person (4 people minimum)
<i>Sweet selection of deli homemade to finish with.</i>	
Seasonal Soup	£3.45 per person
<i>Made with fresh vegetables every day, usually vegetarian - 16floz individual cardboard container</i>	
Bag of Dovecote bread & butter	£1.45 per person
<i>Artisan bread from Dovecote Bakery & individual butter pat to accompany soup.</i>	

pudding and cake

All prices are for individual portions but most can be cut in half as they are very generous, all our food is made at the Deli so do ask if you need to know ingredients. We can also put together a mixed platter for you.

Chocolate torte	£3.50
<i>Made with eggs, butter, brown sugar and chocolate, and cooked very gently to produce wonderfully rich, soft and moist desert or 'cake'. It has been regularly described as the most chocolaty chocolate thing ever. No added gluten, no added nuts.</i>	
Lemon and almond polenta 'cake'	£2.85
<i>Made with juice and zest of lemons, eggs, sugar, butter and ground almonds a desert or cake as it is rich in almond and we then cover it in lemon syrup. No added gluten.</i>	
Raspberry, lemon and almond polenta 'cake'	£2.85
<i>As above only with raspberries mixed through it. No added gluten.</i>	
Chocolate, hazelnut and almond brownies	£2.95
<i>The now deli classic, crisp on the outside and shamelessly gooey inside, made with plenty of roasted nuts and the best quality 70% dark chocolate.</i>	
Raspberry and chocolate brownies	£2.95
<i>A take from the above but with the nuts being replaced with raspberries which produce an even more moist and sticky brownie, no added nuts.</i>	
White chocolate and almond 'Blondie'	£2.95
<i>Made in the same way as a brownie but with white chocolate, browned butter and brown sugar produces a rich, soft caramel flavored 'blond brownie'.</i>	
Normandy apple tarts	£3.25
<i>A taste of France, flat homemade all butter pastry tarts topped with a homemade Bramley compote and sliced eating apples, vanilla ice cream is essential, no added nuts.</i>	
Carrot cake	£2.85
<i>Our most popular cake, grated carrots are mixed with spice to infuse then mixed through a dairy free cake mix fortified with walnuts and topped with a honey sweetened cream cheese.</i>	
Classic Bakewell tart	£2.85
<i>We make the pastry and even make the jam either raspberry or strawberry, topped with a smooth almond cream and flaked almonds and cooked in the oven.</i>	
Poached pears	£3.25
<i>Whole pears are cooked slowly in red wine, port, sugar, lemon and spices, left to infuse for 48 hours served in their juices which we reduce to a syrup. No added gluten. Serve with mascarpone cheese and crisp biscotti.</i>	
Caramelized oranges in spiced vanilla syrup	£3.25
<i>Fat juicy oranges are peeled and sliced and left to marinate in a caramelized orange sauce made from their own juices, vanilla pods and spices. No added gluten. Serve with crisp biscotti or amaretti.</i>	
Fruit Crumbles	£3.65
<i>Following the seasons of the year keeping them as local as possible using pears, apples, rhubarb, plums, quince, crab apples, berries again serve with ice cream.</i>	
Homemade ice cream	£4.85
<i>We make it here from scratch with organic milk, ask or have a look to see the current flavours.</i>	
Salted caramel shortbread bars	£2.25
<i>Exactly as described, a crisp all butter shortbread is topped with a rich, unctuous caramel and more broken shortbread, try them with warm apple compote.</i>	
Seasonal fruit salad	£4.50
<i>We cook up the fruits that are in season sometimes simply on their own or sometimes with an array of spices other fruits or different flavours. No added gluten.</i>	

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DRINKS PARTY

Keep in the loop:   

Nibbles

- Roasted & Salted Spanish Marcona Almonds / Fried Giant Corn / Habas Fritas £3.15 / £1.18/ £1.45 per 100g
- Olives – Nocellara / Provençal / Kalamata / Gordal / Boscaiola / Botija £1.80 / 100g
- Deli Hummus selection - Plain / Sweet chilli & fresh coriander / Carrot & parsley £1.25 / 100g
- A selection of the Deli's vegetable antipasti in rosemary oil. Vegan. £2.85 / 100g
- Fairfield Farm Crisps 40g / 150g 70p each / £1.89 each
- Pinzatelli Breadsticks 300g pack £3.44 each

Starters or 'Tapas'

£29.95 per tray (one type per tray)

Each style of platter is carefully presented on recyclable oven proof platters; They look great, taste better and can be used as a starter for 6 people or as a stunning tray to have with drinks.

- A selection of our seasonal fresh Mezzes with our homemade flatbreads
- A selection of the Deli's vegetable antipasti in rosemary oil. Vegan
- Melon and reserva DOC Parma ham
- Three ages of Manchego cheese, 2,6 and 12 months and Membrillo
- Gran Reserva Teruel Serrano ham, Morcon Iberico chorizo with figs & dates
- 24 hour slow roast pulled pork and Manzanilla sherry rillettes with pickles
- Four Swiss cheeses from the Emmental valley, Perigord cornichon and dried muscatels
- A selection of baby goats cheeses with our renowned roasted vegetables and herbs
- Fresh buffalo mozzarella with sun blushed and fresh cherry tomatoes and Deli Pesto
- Chargrilled green vegetables with capers and olives in our lemon and herb oil. Vegan
- Roasted peppers, free range eggs and salted Marcona almonds in Deli charmoula sauce
- Balsamic Roast Mushrooms with Camembert and herbs
- Salami, Lomo and La Tur cheese with roasted peppers, courgettes and oregano

Pizza and Tart

£79.50 per tray / Half tray £42 (one type per tray)

All the following can either come in large flat homemade pastry tarts or deeper tray style focaccia pizzas which can be kept whole, cut into 24 portion sized pieces or cut into 96 generous canapé.

- Pulled slow roast pork, organic local spinach, cream cheese and pimenton
- Smoked ham, Comte cheese, potato slices & thyme
- Lingot, (fresh goats cheese), fresh herbs & red onion marmalade
- Sundried tomato pesto, courgettes, peppers, oregano & parmesan.
- Tapenade, roasted and chargrilled vegetables & goats cheese
- Spiced shredded slow roast lamb, feta, greens and toasted seeds
- Carrot hummus, baby spinach, Pecorino cheese & black olives
- Italian rosemary ham with roasted mushrooms, basil & mozzarella
- Finocchiona salami, basil, sundried pepper pesto & mozzarella
- Sun dried pepper pesto, chargrilled vegetables & olives. Vegan
- Spicy chorizo, courgettes, and peppers with 2 & 12 month Manchego cheese
- Organic greens, leeks, thyme and gorgonzola dolce
- Slow roast porchetta, Tuscan kale, fennel, Taleggio cheese & parmesan

Frittata

Whole, cut into 24 main sized portions or 96 finger wedges. £82.00 per tray

Designed to be served at any temperature they resemble a Spanish torta or a deep quiche without the pastry, made in layers using roasted sweet potatoes, fresh herbs and vegetables. Please ask for flavour combinations eg. Roasted fennel & thyme / Roasted Mediterranean vegetables & baby spinach.

Sausage Roll

£17.95 per tray

Our homemade apple and mustard sausage rolls cut into 24 bite size pieces. Served with our homemade ketchup.

Cheese or Charcuterie

Chosen with care from our excellent producers, all artisan and handmade, comes with pickles and deli chutney or our roasted pepper relish. Serves 6

Cheeseboard

£29.50 per tray

A selection of our stunning cheeses both local and from further afield.

Whole Cheeses can be ordered either whole or in large pieces from our current stock but with 5days notice we can find most cheeses.

Priced to order.

Charcuterie platter

£29.50 per tray

A selection of our artisan charcuterie sourced by our excellent suppliers alongside our own home cooked meats.

Wine List

We take delight in meeting with Noel Young Wines and sourcing some of the most remarkable wines, usually from independent, passionate winemakers. To see our selection or for more wine advice please come into the store.

Here are suggestions for a drinks party 'house' white, red and bubbles.

White

Apello Sauvignon Blanc, 2016

New Zealand White (75cl)

From the excellent 2016 vintage, this is one of our best-selling wines and is looking really good.

Perfumed nose with elderflower, grapefruit, hints of passion fruit and gooseberry.

Crisp and aromatic with bags of citrus fruit, again grapefruit, elderflower, mango and a touch of gooseberry. Good acidity keeps it clean and its tangy and refreshing and a really good Marlborough Sauvignon Blanc. Is it's usual more elegant style, nothing too overt and very drinkable.

Individual bottle price **£9.85**

Special case price **£108.00 (£9.00 per bottle)**

Alasia Gavi del Comune di Gavi, 2016

Italy White (75cl)

A really delicious Gavi di Gavi, and great value. Lovely pineapple, lemon and grapey notes on an attractive nose. Packed full of fruit, grapey flavours with pineapple a touch of spice and crisp citrus acidity. Lovely intensity of fruit, 2016 is shaping up to be a really good vintage in much of Italy.

Individual bottle price **£13.00**

Special case price **£150.00 (£12.50 per bottle)**

Red

Bodegas Borsao 'Seleccion Tinto', 2016

Spain Red (75cl) 85% Garnacha, 10% Tempranillo, 5% Syrah

A great value glugger from the super consistent Bodegas Borsao. this cherry red has been a shop and customer favourite for many years now and it's easy to see/taste why, the new 2015 is absolutely fantastic!

The Grenache drives the pure, sweet red fruit and the other grapes add a hint of spice/pepper and just a touch of blue, plummy fruit. Great with a light chill, was a good match to a spicy Beef Rendang, but would be at home with a huge number of foods- pizza, pasta, barbecues etc. Lovely stuff again, it's not particularly subtle, but it delivers a huge mouthful of juicy fruit, it's a great bargain.

Individual bottle price **£8.35**

Special case price **£96.00 (£8.00 per bottle)**

Tenuta Ulisse Montepulciano d'Abruzzo, 2015 **£12.49 (Deli instore £13.50)**

Italy Red (75cl)

This has quickly become a huge NYW favourite. Fabulous full bodied Montepulciano. Dense black and red berry fruits on the nose. Really quite supple and soft on the palate with juicy red berry and cherry fruits, spice and hints of chocolate.

It's a modern style and is loaded with sweet fruit, it's really forward and great now, with good acidity making it really bright and fresh. A versatile wine that can be served with simple pasta through to denser game dishes. Really juicy and attractive.

Individual bottle price **£12.49**

Special case price **£132.00 (£11 per bottle)**

Bubbles

Cavit Prosecco, 2015

£10.49

Sparkling Wines (75cl)

Excellent value, clean refreshing fizz from Italy. It's got lots of fruit and is not overly dry, making it a great party sparkling wine. It's our best selling sparkling wine by a mile and easy to see why.

Lunetta Rosé Spumante Brut, 2015

£10.95

Sparkling Wines (75cl) Trentino 75cl

A very tasty counterpart to the Lunetta Prosecco. An interesting blend of Chardonnay, Merlot and Teroldego go into making this fizz. It's smartly packaged and a very pretty colour (eye candy is good) . Not much on the nose but at least it's clean. The palate is dry and fresh with typical delicate cherry and strawberry flavours with plenty of soft bubbles. Well made dry, pink and fizzy.

Individual bottle price **£10.95**

Special case price **£120.00 (£10.00 per bottle)**

Non-Alcoholic Beverages

Add juices & cordials to Soda or Sparkling water for a great party soft drink.

James Whites - Organic Pear Juice, Organic apple juice - 25cl / 75cl

£1.35 / £3.20

Thorncroft Cordials - Pink Grapefruit or Cranberry & Hibiscus - 330ml

£2.99

Selection of local Breckland organic drinks – 275ml *Local tangy, natural juices*

£1.75 each

Charitea – 330ml - *Real brewed, organic ice tea from Fairtrade. Green or Black*

£1.78 each

Monmouth Coffee Espresso Beans – 250g *(can be ground for filter or cafetiere)*

£8.00 /250g

BUSINESS LUNCH

Keep in the loop:   

Call us on 01223 846129 or email us: shelforddeli@outlook.com with your order

Please ask if you require disposable cutlery

Nibbles

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Sandwiches and Lunch

Our sandwiches are priced per person allowing 6 quarters per person, (minimum of 4 people) and unless otherwise requested all our platters will be 50% Vegetarian.

Classics £5.45 per person (4 people minimum)

Home roast beef with horseradish, Suffolk smoked ham with tomato and mustard, cheese & chutney, homemade hummus and salad....

Luxury £6.25 per person (4 people minimum)

Taken from our selection of handmade sandwiches – eg. Free range chicken with homemade basil pesto & sun dried tomatoes, Montgomery cheddar ploughman's....

Combination £7.45 per person (4 people minimum)

Classic sandwiches cakes and fruit.

Luxury combination £8.35 per person (4 people minimum)

Luxury sandwiches, cakes and fruit.

Savory platter £6.35 per person (4 people minimum)

A hearty mix of all the deli favorites includes pizza, tarts, frittata & sausage rolls.

Cakes, cookies and sweet pastries £3.25 per person (4 people minimum)

Seasonal Soup £3.45

Made with fresh vegetables every day, usually vegetarian - 16floz individual cardboard container

Dovecote bread & butter £1.45

Artisan bread from Dovecote Bakery & individual butter pat to accompany soup.

Salad Pots £3.95/4.50

16oz Lunch Pot of any of our house salads, of any of our house salads ranging from pastas to quinoa - see list above

DRINKS LIST All sustainably sourced and/or Fairtrade, we help you to do good business.

Ubuntu Cola - Fairtrade. Is there such a thing as craft cola? If so, this is it 80p each

Charitea – 330ml - Real brewed, organic ice tea from Fairtrade. Green or Black £1.78 each

LemonAid – 330ml - Squeezed from Organic fruits without squeezing the growers £2.15 each

Johnson's Fresh Squeezed Orange Juice – 250ml 70p each

Fruit Hit - Orange or apple juice individual carton - 200ml 70p each

James Whites – 275ml and 750ml Bottles £1.35 / £3.20

Local juices from Whites Fruit Farm in Ashbocking, Suffolk

Apple, pear, carrot & apple, lemon/orange refresher, ginger beer, pear & raspberry, apple & elderflower

Selection of local Breckland organic drinks - 275ml £1.75 each

locally-made tangy, natural, traditional drinks bursting with flavour

Still One water / Sparkling One water - 500ml 60p each

100% of their profits funds water projects in Africa

Monmouth Coffee Espresso Beans - 250g (can be ground for filter or cafetiere) £8.00 /250g

Mortier's Teabags – Breakfast, Earl Grey & Green - 30 bags £4.00 carton

Shelford Deli.

REAL FOOD MADE IN SMALL
BATCHES USING NATURAL
SUSTAINABLE INGREDIENTS

Keep in the loop:   

Our Values

Wholesome food made on premises
Natural, sustainably-produced ingredients
Friendly environment that is part of the community
Family business that is passionate about food
Unique

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