



“ The staff, friendly, knowledgeable and attentive; attention to detail superb; and the food...well, the food was just fantastic!” Ed Falconer about a recent Papadeli event.

Allergen advice

All our menus are now coded to comply with the allergen law.  
Please ask for a cover sheet which explains our code system below.

## Salads Autumn/Winter 2016-17

Great accompaniments to main dishes or on their own

To take-away

£3.25 per portion

Based on a large serving spoon per portion

Minimum 8 people per salad

- Black turtle beans, roasted butternut squash, rose harissa, sticky figs, orange & coriander (13)(Vegan)
- Roasted sweet potatoes with crispy chorizo, feta & winter greens (7)
- Puy lentils with crispy walnuts, radicchio, pears, crumbly blue cheese, pomegranate seeds & sherry vinaigrette (2,7,14)(V)
- Turmeric roasted cauliflower & potatoes with Gordal olives, feta, red onion & chives (7)(V)
- Baked mixed beetroot with goat's cheese, toasted seeds, tarragon, orange & balsamic (7)(V)
- Toasted cous cous with honey roasted root vegetables, black onion seeds & parsley (2)(Vegan)
- Roasted sweet potatoes with garlic, rosemary, crispy kale, lime & chillies (Vegan)
- Thai brown rice salad with tender stem broccoli, spring onions, toasted peanuts, soy, honey and sesame dressing (2,11,12,13)(Vegan)
- Stewed mixed peppers, radicchio leaf & spelt with black olives & oregano salmoriglio (2,14)(Vegan)
- Glazed button mushrooms with pearl barley, garlic, parsley & sherry vinaigrette (2,9,14)(Vegan)
- Orzo pasta with roasted pumpkin, Abbot's Leigh goat's ricotta, toasted pumpkin seeds & chervil (2,7)(V)
- Winter coleslaw- cabbage, celeriac, carrots, onions, & apples with chervil & grainy mustard mayo (1,4,9)(V)
- Bulgar wheat with charred broccoli, chilli, orange & coriander with goat's cheese & dried cranberries (2,7)(V)
- Puy lentils with roasted Mediterranean vegetables, chorizo, baby spinach and feta (2)
- Charred aubergine with Spanish chickpeas, saffron & orange yoghurt, chilli, ripped basil & red chicory (7)(V)
- Cypriot style potato & tuna salad with Kalamata olives, capers, coriander & spring onions (5,14)
- Roasted celariac with sage, crispy pancetta & watercress (1,9)
- Green beans, toasted hazelnuts, orange, shallots & tarragon (10)(Vegan)
- Roasted cauliflower with ginger, spring onions & coriander, Greek yoghurt & pomegranate seeds (7)