



Salads Autumn/Winter 2022

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- Black turtle beans, roasted butternut squash, rose harissa, sticky figs, orange & coriander (mustard, soya)
 - Roasted sweet potatoes with crispy chorizo, feta & winter greens (milk)
 - Puy lentils, roasted peppers, cherry tomatoes, green beans, smoked garlic, sherry vinegar & lots of chopped herbs (mustard)
 - Turmeric roasted cauliflower & potatoes with Gordal olives, feta, red onion & chives (milk, mustard)
 - Baked mixed beetroot with goat's cheese, toasted seeds, tarragon, orange & balsamic (milk)
 - Toasted cous cous with honey roasted root vegetables, black onion seeds & parsley (gluten)
 - Roasted squash, caramelised chunky red onions toasted seeds, pomegranate molasses, chilli & roasted garlic (sesame)
 - Thai brown rice salad with tender stem broccoli, spring onions, toasted peanuts, soy, honey and sesame dressing (peanuts, sesame, soya)
 - Stewed mixed peppers, radicchio leaf & spelt with black olives & oregano salmoriglio (gluten)
 - Glazed button mushrooms with pearl barley, garlic, parsley & sherry vinaigrette (gluten, mustard, sulphates)
 - Orzo pasta with roasted pumpkin, Abbot's Leigh goat's ricotta, toasted pumpkin seeds & chervil (gluten, milk)
 - Winter coleslaw- cabbage, celeriac, carrots, onions, & apples with chervil & grainy mustard mayo (celery, eggs, mustard)
 - Bulgar wheat with charred broccoli, chilli, orange & coriander with goat's cheese & dried cranberries (gluten, milk, sulphites)
 - Puy lentils with roasted Mediterranean vegetables, chorizo, baby spinach and feta (gluten, milk)
 - Charred aubergine with Spanish chickpeas, saffron & orange yoghurt, chilli, ripped basil & red chicory (milk)
 - Cypriot style potato & tuna salad with Kalamata olives, capers, coriander & spring onions (fish, sulphates)
 - Brown rice, chickpea, honeyed harissa squash, kale, coriander, orange and pumpkin seeds (soya)
 - Celeriac, squash, toasted hazelnuts, crispy sage, orange & parsley dressing (celery, nuts)
 - Green beans, toasted hazelnuts, orange, shallots & tarragon (nuts, sulphites)
 - Roasted cauliflower, rice 'tabbouleh' chopped herbs, lemon, smoked garlic, grilled yellow and red pepper.
 - Roasted chestnut mushrooms, toasted almonds, grilled red onions, garlic, parsley and sherry vinegar (nuts, sulphates)
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**Great accompaniments to main dishes or on their own - To take-away £3.95 per portion
Based on a large serving spoon per portion - Minimum 8 people per salad**

Allergen advice : Please ask for further information

Caterers

Weddings

Cookery School

Cakes

Hampers

www.papadeli.co.uk

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