



**Christmas 2023 menu to make your life easier**  
**(pre order by the 16th December)**

**Mains for the festive periods - minimum of 8 people**

Salmon en croute with spinach, cream cheese, lemon and puff pastry **£9.50pp (milk, fish, egg, gluten)**

Beef en daube with red wine, carrots, thyme **£9.50pp (meat, gluten)**

Papadeli nut roast with chestnuts, mushrooms and sage **£7pp (nuts, egg)**

**Christmas sides (minimum order 8) £3 - £3.95pp**

Christmas spiced red cabbage **(sulphates) £3**

Pork and sage stuffing **(meat, gluten)**

Vegetarian mushroom and chestnut stuffing **(gluten, egg)**

Creamed leeks with thyme **(milk)**

Truffled cauliflower cheese with herby crumb **(milk, gluten)**

Potato dauphinoise **(milk)**

Honey roasted root vegetables

**Additional festive mains - minimum of 8 people**

Poached salmon with fennel, watercress and lemon and dill crème fraiche **£9pp (fish, milk)**

Roasted chicken thighs with preserved lemon, pine nuts and honey **£7pp (meat, pine nuts)**

Rare roasted beef with baby leaves, winter tomatoes and horseradish crème fraiche **£8pp (meat, milk)**

**Cheese board** with a selection of crackers, pickles and fruits **£32 feeds 4 (milk, gluten)**

**Charcuterie board** with breads, chutneys and pickles **£25 feeds 4 (meat, gluten)**

**Papadeli snacks** - Torres crisps, Catalan almonds, Forest focaccia, Gordal olives, artisan grissini,

Cornish charcuterie pate, Iberico sliced chorizo **£36 feeds 6 (nuts, gluten, meat)**

**Savoury Tarts - Serves 12 - £40 each**

Red onion marmalade, thyme and goat's cheese **(gluten, milk, eggs)**

Butternut squash, walnut, spinach and gorgonzola **(nuts, gluten, milk, eggs)**

**How about stocking up your freezer £11- £12 feeds 1 as a main or 2 with sides**

Truffled mac cheese with cheddar, parmesan and mozzarella **(gluten, milk, eggs) £11**

Parmesan melanzane - Aubergine and parmesan bake with tomatoes and basil **(gluten, milk) £11**

Moroccan spiced vegetable tajine with coriander **£11**

Middle eastern spiced lamb tajine with coriander **(meat)**

Chilli con carne with slow braised beef and black beans **(meat)**

**Papadeli sweet items**

Papadeli Fruit cake with marzipan in centre cake (8 inch serves 12) **£45 (gluten, egg, milk, nuts)**

Mince pies **£2.50 each (gluten, eggs, milk)**

Pain d'Epices - a 14 day fermented honey & rye French spiced bread / cake w winter spices (serves 10) **£14.95 (gluten, egg, milk)**

Yule logs (Papadeli favourite and visually stunning) **£30 feeds 6 to 8 (gluten, egg, milk)**

Tiramisu (layers of boozy deliciousness) **£5.95pp minimum 8 people (soya, gluten, egg, milk)**

Brandy butter (essential for your Christmas pudding) **£3pp minimum 6 people (milk)**

Chocolate truffles (after dinner treats). **£16 for 24 truffles (soya, milk)**