



Papadeli Autumn and Winter Lunch & Supper Parties 2026/7

Salads all £4.50 per salad per portion minimum order 8 per salad (or ask for full salad list).

Fregola Sardo, roasted tomatoes, fennel, leeks, orange, feta and chopped herbs	(gluten, milk)
Roasted spiced cauliflower, spinach, sultanas, coriander, saffron and yoghurt.	(milk)
Charred carrots & fennel with cumin & dill yoghurt, chicory, orange & toasted pumpkin seed	(milk)
Bulgur wheat tabbouleh with chopped mixed herbs, red onion, capers & lemon zest	(gluten)
Spanish chickpeas with peppers, spicy harissa, apricots, toasted almonds & coriander	(nuts)
Harissa rice salad with caramelised onions, sour cherries, roasted sweet peppers and coriander	(n/a)
Lentil, harissa, caramelised squash, quinoa, nuts and toasted seeds	(nuts)
Ratatouille with toasted cous cous and lots of chopped herbs	(gluten)
Red and golden beetroot with caramelised red onions,, toasted seeds, walnuts and chopped herbs	(nuts)
Jewelled rice salad with dried fruit, chopped herbs and pomegranates	(n/a)
Cumin scented rainbow carrots with lentils and coriander	(n/a)
Roasted squash, caramelised red onions, baby spinach, feta, toasted seeds and za'atar	(milk, sesame)
Imam Beyaldi slow cooked aubergines, chickpeas, tomatoes, coriander, toasted spices	(n/a)
Autumn coleslaw with red and white cabbage, fennel, carrot, walnuts, Dijon dressing and lots of herbs	(nuts, mustard)

Tarts – Serves 12 - £40.00 (or ask for full tarts and frittatas list)

Pancetta, caramelised onions and comte tart	(meat, gluten, eggs, milk)
Butternut squash, walnut, spinach and gorgonzola tart	(gluten, eggs, milk, nuts)
Spinach, ricotta and pine nut tart	(gluten, nuts, eggs, milk)
Leek, thyme and Stilton tart	(gluten, eggs, milk)
Chestnut mushroom, shallot, tarragon and Parmesan tart	(gluten, eggs, milk)

Frittatas and Tortilla – Serves 12 - £40.00

Mediterranean vegetable and feta and summer herbs frittata	(eggs, milk)
Courgette, spinach, chard and Old Winchester frittata	(eggs, milk)
Tortilla Espanola - A classic Spanish omelette	(eggs)

Mains and cheese & meat boards

Poached salmon with fennel, watercress and lemon and dill crème fraiche £9pp (min 6 portions)	(celery, fish, milk)
Roasted chicken thighs with preserved lemon, pine nuts, tomatoes and honey £7.50pp (min 6 portions)	(meat, nuts)
Aubergine stuffed with bulghur wheat, tomatoes, feta and winter herbs £6 pp (min 6 portions).	(gluten, milk)
Rare topside of beef with Heritage tomato, caper and watercress salad £8pp (min 10 portions)	(meat, milk)
<u>Cheese board</u> with a selection of crackers, pickles and fruits £32 feeds 4	(milk, gluten)
<u>Charcuterie board</u> with breads, chutneys and pickles £25 feeds 4	(meat, gluten)
<u>Papadeli snacks</u> – Torres crisps, Catalan almonds, Forest focaccia, Gordal olives, artisan grissini, Cornish charcuterie pate, Iberico sliced chorizo £36 feeds 6	(nuts, gluten, fish, meat)

Whole cakes serves 14 to 16 (or ask for a full cake and treats list)

Lemon, almond polenta cake with seasonal berries (gf) £50	(eggs, milk, nuts)
Spiced carrot cake with walnuts and a cream cheese frosting £75	(nuts, gluten, egg, milk)
Whole orange and almond cake with olive oil and rosemary £50	(nuts, egg)
Chocolate Nemesis (mousse like and super rich) (GF) £55	(eggs, milk, soya)
Papadeli New York style vanilla cheesecake with seasonal berries £75	(gluten, eggs, milk)
Chocolate fudge celebration cake w chocolate butter cream ganache, berries & flowers £85	(gluten, eggs, milk, soya)
Papadeli chocolate and hazelnut tart £40	(gluten, nuts, eggs, milk,)
Pear & berry frangipane tart with an apricot glaze £40	(gluten, nuts, milk, eggs)
Tiramisu £36 minimum 6 people. Additional portions £6 pp	(gluten, eggs, milk, soya)
Papadeli brownies – white chocolate & raspberries £35 tray of 10 to 12	(gluten, eggs, milk, soya)

PLEASE ASK FOR OUR FESTIVE TREATS – MINCE PIES and our FAMOUS PAPADELI YULE LOGS