



Take-away Items

Savoury Tarts – Serves 12 - £32.00

Field mushroom, shallot and parmesan	(gluten, eggs, milk, mustard)
Red onion marmalade, thyme and goat's cheese	(gluten, eggs, milk)
Butternut squash, walnut, spinach and gorgonzola	(gluten, eggs, milk, nuts)
Courgette, thyme and Keens cheddar	(gluten, eggs, milk)
Spinach, ricotta and pine nut	(gluten, eggs, milk)
Leek, thyme, picos blue	(gluten, eggs, milk)
Roasted red peppers with rosemary and mozzarella di buffala	(gluten, eggs, milk)
Pancetta, caramelised onions and comte	(gluten, eggs, milk)

Frittatas – Serves 10 - £25.00 – Gluten free!

Roasted tomatoes with basil and buffala di mozzarella	(eggs, milk)
Peas, mint, feta and red onion	(eggs, milk)
Courgettes, pine nuts and parmesan	(eggs, milk, nuts)
Asparagus, spinach, mint and Pecorino	(eggs, milk)
Flat mushroom, peppers and oregano	(eggs, milk)

Tortilla Espanola – Serves 10 - £25.00 – Gluten free!

A classic Spanish omelette served with aioli	(eggs)
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Cold fork buffet items

Poached salmon with fennel, watercress and lemon and dill crème fraiche £5pp	(celery, fish, milk)
Roasted chicken thighs with preserved lemon, pine nuts and honey £5pp	(nuts)
Slow braised chicken thighs with peppers, tomatoes, garlic, rosemary and lemon £5pp	
Rare roasted beef with baby leaves and horseradish crème fraiche £4.25pp	(milk, mustard)
Honey roasted ham with celeriac remoulade £4.25pp	(celery, eggs, milk)

Papadeli boards (Minimum order of 6)

<u>Cheese board</u> with a selection of crackers, pickles and fruits £5.95pp	(TBC)
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<u>Charcuterie board</u> with breads, chutneys and pickles £4.95pp	(TBC)
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<u>Vegetarian antipasti selection</u> olives, balsamic onions, dolmades, artichokes and breads £4.50 pp	(TBC)
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For all other finger buffet ideas please see our Papadeli finger buffet menu

Allergen advice : Please ask for further information.