



## **Christmas 2024 menu to make your life easier (pre order by the 16th December)**

### **Mains, pies, tarts and casseroles for the festive period**

Honey roasted spiced gammon (outdoor reared Wiltshire pork) **(serves 10) (meat) £50**  
Salmon en croute with spinach, cream cheese, lemon & puff pastry **(serves 8) (milk, fish, egg, gluten) £75**  
Beef en daube with red wine, carrots, thyme **(serves 8) (meat, gluten) £75pp**  
Papadeli nut roast with chestnuts, mushrooms and sage **(serves 8) (nuts, egg) £50 pp**  
Raised pork pie with nutmeg, sage and thyme **(serves 8)** (approx 1.5kg) **(meat, gluten, egg, milk) £50**  
Turkey and ham cold raised Christmas pie **(serves 8)** (approx 1.5kg) **(meat, gluten, egg, milk) £50**  
Galician empanada with chicken, chorizo, olive and peppers pie **(serves 10) (meat, milk, egg, gluten)**  
Tart of red onion marmalade, thyme and goat's cheese **(serves 12) (gluten, milk, eggs) £40**  
Tart of butternut squash, walnut, spinach and gorgonzola **(serves 12) (nuts, gluten, milk, eggs) £40**

### **Christmas sides (minimum order 6) £3 - £4.50pp**

Christmas spiced red cabbage **(sulphites) £3**  
Pork and sage stuffing **(meat, gluten) £4**  
Vegetarian mushroom and chestnut stuffing **(gluten, egg) £4**  
Creamed leeks with thyme **(milk) £3**  
Truffled cauliflower cheese with herby crumb **(milk, gluten) £4.5**  
Potato dauphinoise **(milk) £4.5**  
Honey roasted root vegetables **£3.95**

### **Additional festive mains - minimum of 8 people (please ask for a cheese pre order form if needed)**

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)**

### **How about stocking up your freezer £10- £12 feeds 1 as a main or 2 with sides**

We have 10 different frozen meals all made by hand in small batches at Papadeli please ask for our separate frozen meal menu. For example, Truffled Mac Cheese, Salmon Provencale, Moroccan spiced lamb and more...

### **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'Épiceries - 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 **(egg, milk, soya)**  
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)**