



Eden Caterers



Spring Brochure 2024

To be served from 1st February to 31st May

www.edencaterers.london

020 7803 1212

About us..

Variety & Homemade

We change our menus every four months and rotate popular menus over a three-day cycle to ensure variety. We make virtually everything ourselves including jams, chutneys, dressings, pickles, cakes and cordials. This insistence on homemade ensures our food is full of flavour, nutritional value, colour and interest.

Now We Plant Trees

Our passion is making and delivering to you great food that is sustainably sourced whilst minimising our impact on the planet. Amongst our many initiatives, we serve most food on naturally-fallen palm leaf platters which are wrapped in PLA food film made from plants. We now also plant trees for you in the home counties. More information on this can be seen on our website and socials.

We're Old Hands at This

We have been creating seasonal, stylish and sustainable food in central London since 1993. We provide delivered food for most occasions you can imagine, be it an internal breakfast meeting for four, a team picnic in the park or a conference lunch for four hundred.



2023



2023



2024-2026



Dietary & Allergens

Special Dietary Requirements

The allergen and dietary requirements for your guests are sometimes a critically important part of placing an order with us. It is a matter of considerable responsibility given the significant health concerns linked to allergens and the principle or religious beliefs associated with many dietary requirements. We therefore require that the selection of all items for an order is made by, and the responsibility, of whoever is placing your orders; we will not make dietary, allergen or ingredient selections on your behalf. Our website enables this selection by providing all the necessary information for all the food we make. We will platter and label items for someone with particular allergen or dietary needs on a separate platter when required. See also our Individual Dietary Menu for more options.

Individual Dietary Menu

To better address the need to find food to suit specific dietary requirements we've introduced an Individual Dietary Menu. This has individual platters of food to match most dietary needs and price points.

Recipes in Stone

Apologies for what may seem unreasonable inflexibility, but due to the legislation surrounding nutritional, ingredient, allergen and dietary labelling and reporting, we are unable to change the recipe or ingredients of any menu item. Detailed allergen information can be found on our website in each item where it says 'see more info' and will also be provided with your order for your convenience.

We use the following dietary legend on our food:

- g** no gluten-containing ingredients
- d** no dairy-containing ingredients
- n** contains nuts
- v** vegetarian
- vegan** vegan



Breakfast

A stunning selection of hot & cold savouries, breakfast pots and more for a great way to start the day

PASTRIES

All Butter Croissant - large (v) <i>served with butter portion and a knife (253kcal)</i>	£2.85
All Butter Croissant - mini (v) <i>served with butter portions and a knife (118kcal)</i>	£2.25
Pain au Chocolat - large (v) <i>filled with real chocolate and baked with french butter (316kcal)</i>	£3.40
Pain au Chocolat - mini (v) <i>filled with real chocolate and baked with french butter (130kcal)</i>	£2.70
Almond Butter Croissant - mini (v, n) <i>filled with almond paste & topped with flaked almonds (319kcal)</i>	£2.70
Pain aux Raisins - large (v) <i>the classic breakfast viennoise spiral (250kcal)</i>	£3.40
Pain aux Raisins - mini (v) <i>the classic breakfast viennoise spiral (139kcal)</i>	£2.70
Danish Pastry - large (v) <i>a selection of danish pastry varieties, one portion is one pastry</i>	£3.25
Danish Pastry - mini (v) <i>a selection of mini danish pastry varieties, one portion is one pastry</i>	£2.30
Biscuits <i>two portions in a bag</i>	£1.50
Homemade American Cookies (v) <i>a selection of white chocolate with cranberries & double choc cookies. two per portion (249kcal)</i>	£2.10
Healthy Seed Bar - Free From (vegan, g, d) <i>sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (300kcal)</i>	£2.50
Mini Muffins (v) <i>blueberry mini. two per portion (219kcal)</i>	£2.10
Conserves (vegan, g, d) <i>tiptree strawberry mini jar</i>	£1.00

BREAKFAST CEREAL & YOGHURTS

Granola with Rhubarb Compote (v) <i>homemade granola and our new season rhubarb compote in a pot with rich greek yoghurt (512kcal)</i>	£3.95
Granola with Honey (v) <i>homemade granola with creamy natural yoghurt, honey and dried fruits (397kcal)</i>	£3.65
Trail Mix with Soya Yoghurt & Mango Coulis (vegan, g, d, n) <i>our own seeds, nuts and dried fruit mix makes a yummy vegan, gluten and dairy free light breakfast (292kcal)</i>	£4.65
Birchermuesli - Free From (vegan, g, d) <i>gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries. min 4 (133kcal)</i>	£3.95
Yoghurt Pot with Rhubarb Compote (v, g) <i>greek yoghurt and a sharp homemade rhubarb compote, for a fresh start (232kcal)</i>	£3.55
Yoghurt Pot with Mango Coulis (v, g) <i>greek yoghurt and sharp fruit coulis for a fresh start (224kcal)</i>	£3.60
Soya Yoghurt Pot with Honey (v, g, d) <i>a free from treat. gluten, dairy and nut free light breakfast (194kcal)</i>	£4.20
Soya Yoghurt Pot with Rhubarb Compote (vegan, g, d) <i>a vegan & free from treat. gluten, dairy and nut free light breakfast (140kcal)</i>	£3.95
Soya Yoghurt Pot with Mango Coulis (vegan, g, d) <i>a vegan & free from treat. gluten, dairy and nut free light breakfast (133kcal)</i>	£4.20



Excellent pre-event information and support; timely and accurate delivery of order. Great advance notice of allergen information. The food was well presented, tasted good and the brownies were amazing! I would recommend!

5 Star Google Review

SET BREAKFASTS

Power Breakfast (v)

One of each item per person:

Granola with Sour Cherry Compote (v)
Homemade American Cookie
Freshly squeezed orange juice

£7.35

Min 3

Continental Breakfast (v)

One of each item per person:

Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot
Freshly squeezed orange juice

£9.30

Min 3

Continental Breakfast with Open Mini Bagels

One of each item per person:

Open mini half bagel with smoked salmon cream cheese
Open mini half bagel with egg mayonnaise & tomato
chutney (v)
Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot
Freshly squeezed orange juice

£14.05

Min 3

COLD SAVOURIES

Brie & Cranberry Pugliese Roll (v)

english brie & our own cranberry sauce (151kcal)

£3.35

Cheese & Tomato All Butter Croissant - mini (v)

mature cheddar with sliced salad tomato in a croissant (271kcal)

£3.65

Ham & Emmenthal All Butter Croissant - mini

sliced emmenthal and honey mustard gammon ham in a mini croissant (225kcal)

£4.10

Salami & Emmenthal Cereale Roll

milano salami with sliced emmenthal (178kcal)

£3.20

Open Mini Bagel with Smoked Salmon & Cream Cheese

two open halves per portion (181kcal)

£5.65

Open Mini Bagel with Egg Mayonnaise & Tomato Chutney (v)

with our homemade tomato chutney. two open halves per portion (243kcal)

£3.95

Open Mini Bagel with Sundried Tomato & Cream Cheese (v)

intense dried tomato flavour with smooth cream cheese. two pieces per portion (480kcal)

£4.05

Breakfast Savoury Platter

a selection of mini filled breakfast rolls & croissant to include smoked salmon & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal & salami cereal roll, brie & cranberry mini flutes

£48.00

HOT SAVOURIES

Roast Tomato & Mushroom in a Cereale Bap (vegan, d)

sliced roast tomato with fresh field mushroom & vegan mozzarella in a cereale roll. delivered warm for immediate service. min 6 (297kcal)

£5.10

Vegetarian Sausage in a Glazed Brioche Roll (v)

delivered warm for immediate service. min 6 (400kcal)

£5.10

Mushroom & Tomato on Gluten Free Bread (v, g)

with butter fried button mushrooms, tomatoes & cheddar. delivered warm for immediate service. min 2 (276kcal)

£6.00

Bacon in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (458kcal)

£5.35

Sausage in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (603kcal)

£5.40

Bacon Sandwich on Gluten Free Bread (g, d)

unsmoked, english back bacon in gluten free bread. delivered warm for immediate service. min 2 (427kcal)

£6.00

Mini Sausage Roll Breakfast Platter

15 mini glazed brioche rolls with mini cumberland sausages. delivered warm to you for immediate service

£42.00

Mini Bacon Roll Breakfast Platter

15 mini glazed brioche rolls with streaky bacon. delivered warm to you for immediate service

£43.00

Mini Mushroom Roll Breakfast Platter (v)

15 mini glazed brioche rolls with butter fried button mushrooms. delivered warm to you for immediate service

£43.00

Sachets - Brown or Tomato Sauce

£0.40



Sandwich Lunch

A combination of sandwiches, finger buffet, cakes, fruit & cheese - ideal for groups working through lunch

SET MENUS

these menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. all the sandwiches and buffet items are chosen by us and rotate daily from this season's selection. you simply decide which menu matches your requirements or budget and order for the number of people you are catering for.

the food is served on platters made from palm leaves with a serviette for each guest. unwrapping is the only requirement. minimum order 3

WILLOW

£23.05 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion with salsa dip

Cheese Board

1 portion per person

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

MAGNOLIA

£18.40 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cheese Board

1 portion per person

Cut Fruit

1 mini pot per person

LAUREL

£15.40 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 items per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1.5 per person from homemade selection

CAMELLIA

£15.25 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

4 items per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

CLEMATIS

£14.50 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 items per person varying daily from this season's selection

Italian Olives

40g per portion

Cut Fruit

1 mini pot per person

JASMIN

£14.35 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

ACER

£12.65 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Kettle Crisps

crisps in the bag

Cake

1 per person from home made selection

Cut Fruit

1 mini pot per person

THISTLE

£12.25 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

Cut Fruit

1 mini pot per person

MULBERRY

£12.00 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Kettle Crisps

25g per person with salsa dip

Cake

1.5 per person from homemade selection

MAPLE

£12.00 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 items per person varying daily from this season's selection

Kettle Crisps

25g portion per person with salsa dip

Fruit

1.5 pieces of whole fruit per person

LILAC

£10.70 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

ROWAN

£10.55 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Tortilla Chips

25g per person with salsa dip

Cut Fruit

1 mini pot per person

AZALEA

£10.20 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

HAWTHORN

£9.75 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

SET SANDWICH PLATTERS

Classic Sandwich Platter (6 sandwiches) <i>one each of six different classic sandwiches from this season's selection</i>	£27.00
Contemporary Sandwich Platter (6 sandwiches) <i>one each of six different contemporary sandwiches from this season's selection</i>	£28.50
Mixed Sandwich Platter (6 sandwiches) <i>one each of six different mixed style of sandwiches from this season's selection</i>	£27.50
Vegetarian Sandwich Platter (6 sandwiches) <i>one each of six different vegetarian sandwiches from this season's selection</i>	£26.00
Vegan Sandwich Platter (6 sandwiches) <i>six vegan sandwiches in two varieties from this season's selection</i>	£28.20
Meat Sandwich Platter (6 sandwiches) <i>six meat sandwiches in six varieties from this season's selection</i>	£29.00
Fish Sandwich Platter (6 sandwiches) <i>six fish sandwiches in three varieties from this season's selection</i>	£33.00
Wrap Platter (6 wraps) <i>six wraps in three varieties from this season's selection</i>	£28.15
Sandwich Platter on Gluten Free Bread (6 sandwiches) <i>six sandwiches in two varieties, which have no gluten containing ingredients, from this season's selection</i>	£28.85
Halal Sandwich Platter (6 sandwiches) <i>six halal sandwiches from this season's selection</i>	£29.00
Small Classic Sandwich Platter (3 sandwiches) <i>one each of three different classic sandwiches from this season's selection</i>	£13.90
Small Contemporary Sandwich Platter (3 sandwiches) <i>one each of three different contemporary sandwiches from this season's selection</i>	£14.00
Small Mixed Sandwich Platter (3 sandwiches) <i>one each of three different mixed style of sandwiches from this season's selection</i>	£14.00
Small Vegetarian Sandwich Platter (3 sandwiches) <i>one each of three different vegetarian sandwiches from this season's selection</i>	£12.50
Small Vegan Sandwich Platter (3 sandwiches) <i>three vegan sandwiches in two varieties from this season's selection</i>	£13.35
Small Meat Sandwich Platter (3 sandwiches) <i>three meat sandwiches in three varieties from this season's selection</i>	£14.50
Small Fish Sandwich Platter (3 sandwiches) <i>three fish sandwiches in three varieties from this season's selection</i>	£16.50
Small Wrap Platter (3 sandwiches) <i>three wraps in three varieties from this season's selection</i>	£14.05
Small Sandwich Platter on Gluten Free Bread (3 sandwiches) <i>three sandwiches with no gluten containing ingredients in two varieties from this season's selection</i>	£15.00
Small Halal Sandwich Platter (3 sandwiches) <i>three halal sandwiches from this season's selection</i>	£13.90

SET FINGER BUFFET PLATTERS

Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£27.00
Vegetarian Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£25.00
Vegan Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£24.00
Finger Buffet Platter - no gluten ingredients <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£26.50
Small Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.50
Small Vegetarian Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£12.50
Small Vegan Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£12.00
Small Finger Buffet Platter - no gluten ingredients <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.10

BOXED SANDWICHES

Beetroot Houmous & Rocket in Ciabatta - Boxed (vegan, d) <i>english beetroot with chickpeas, lemon, tahini and garlic with pepperonata and rocket (437kcal)</i>	£4.55
Beetroot Houmous & Rocket on Gluten Free Bread - Boxed (vegan, g, d) <i>english beetroot with chickpeas, lemon, tahini and garlic with rocket on gluten free bread (303kcal)</i>	£4.55
Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain - Boxed (v) <i>farmhouse cheddar with sliced tomato and cucumber (462kcal)</i>	£4.15
Egg & Tomato on Malted Grain - Boxed (v, d) <i>free range egg mayonnaise & tomato (460kcal)</i>	£3.95
Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer - Boxed (v) <i>steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing (457kcal)</i>	£4.75
Roast Rosemary Chicken on Malted Grain - Boxed (d) <i>roast chicken with rosemary mayonnaise and baby leaf (277kcal)</i>	£4.55
Blythburgh Farm Gammon Ham & Mustard on Malted Grain - Boxed (d) <i>honey & mustard baked free range gammon with english mustard (266kcal)</i>	£4.40
Smoked Mackerel & Ricotta in a Piedmont Baguette - Boxed <i>with nutmeg, capers and tomato (460kcal)</i>	£5.15

SANDWICHES

VEGAN

Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d) **NEW!**

curried chickpea & chutney with our own houmous and baby spinach in a wrap (338kcal)

Beetroot Houmous & Rocket in Ciabatta (vegan, d)

english beetroot with chickpeas, lemon, tahini and garlic with pepperonata and rocket (415kcal)

Beetroot Houmous & Rocket on Gluten Free Bread (vegan, g, d)

english beetroot with chickpeas, lemon, tahini and garlic with rocket on gluten free bread (303kcal)

VEGETARIAN

Cheddar & Pickle in a Piedmont Baguette (v)

farmhouse cheddar with homemade root vegetable pickle on a Piedmont baguette (618kcal)

Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)

farmhouse cheddar with sliced tomato and cucumber (462kcal)

Egg & Tomato on Malted Grain (v, d)

free range egg mayonnaise & tomato (460kcal)

Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)

steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing (497kcal)

MEAT

Jerk Chicken & Red Cabbage Pickled Slaw in a Wrap (d) **NEW!**

sensational jerk marinated chicken with pickled red cabbage in a tomato wrap (361kcal)

Roast Rosemary Chicken on Malted Grain (d)

roast chicken with rosemary mayonnaise and baby leaf (423kcal)

Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)

honey & mustard baked free range gammon with english mustard (266kcal)

Roast Rosemary Chicken on Gluten Free Bread (g, d)

roast chicken with rosemary mayonnaise and baby leaf (362kcal)

FISH

Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d) **NEW!**

teriyaki marinated salmon with an asian misso & ginger slaw (362kcal)

Smoked Salmon & Cream Cheese on Malted Grain

with cream cheese and black pepper (372kcal)

Smoked Mackerel & Ricotta in a Piedmont Baguette

with nutmeg, capers and tomato (460kcal)

Everything went perfectly - the food was delicious, and the quantities just right. Delivery was on time and everything was clearly labelled (e.g. meat, vege, vegan etc). You can't ask for more than that!

5 Star Google Review

FINGER BUFFET

VEGAN

Falafel with Beetroot Houmous (vegan, g, d)

sweet potato falafel with turmeric and cumin topped with beetroot houmous (54kcal)

Samosa (vegan, d)

a fried south asian pastry, packed full of fresh vegetables and potatoes (132kcal)

Squashage Roll (vegan, d) **NEW!**

packed with butternut, puy lentils and butterbeans (231kcal)

Queen Olives (vegan, g, d)

aromatised large queen olives on sticks. four per portion (33kcal)

Tomatade Bruschetta (vegan, d) **NEW!**

our homemade tomatade made from semi dried tomatoes, oil, tarragon and thyme on a crisp bruschetta (42kcal)

VEGETARIAN

Spinach & Feta Pinwheels (v) **NEW!**

a delicious greek savory with spinach and feta (114kcal)

Broccoli & Emmenthal Cheese Tart (v)

the swiss king of cooking cheeses with an english vegetable viscount. a royal marriage (302kcal)

MEAT

Chicken Satay Brochette (g, d, n)

peanut and soy marinated chicken with fresh ginger, garlic, coriander & chilli (84kcal)

Cocktail Sausages with Honey (d)

honey and mustard coated pork cumberlands. three per portion (170kcal)

Cheddar Scone with Chorizo

home baked cheddar scone with a mascarpone and chorizo filling (257kcal)

FISH

Salmon Brochette with Honey and Mustard (g, d)

salmon coated in coarse mustard and honey still soft after a brief baking (90kcal)

Salmon Tartlet (d)

salmon and spinach with sambal oelek chilli. two per portion (152kcal)

BITES

Kettle Crisps with Dip - Small Platter (vegan, g, d)

for 3-5 guests. with homemade salsa dip (617kcal)

Kettle Crisps with Dip - Large Platter (vegan, g, d)

for 6-8 guests. with homemade salsa dip (1230kcal)

Tortilla Chips with Dip - Small Platter (vegan, g, d)

for 3-5 people. with homemade salsa dip (584kcal)

Tortilla Chips with Dip - Large Platter (vegan, g, d)

for 6-8 people. with homemade salsa dip (1166kcal)

Handcooked Crisps in the Bag (vegan, g, d)

from fairfields farm (202kcal)

£1.85

£2.15

£2.00

£2.20

£1.95

£1.95

£2.05

£2.05

£2.05

£2.10

£2.75

£2.40

£6.50

£12.50

£6.50

£12.00

£1.60

CAKES & POTS

Lemon & Chia Drizzle Cake (vegan, d) NEW! <i>light sponge cake with fresh lemon and chia seeds (290kcal)</i>	£2.45
Healthy Seed Bar - Free From (vegan, g, d) <i>sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (300kcal)</i>	£2.50
Apricot Flapjack (v) <i>deliciously oaty, chewy, tart and sweet (313kcal)</i>	£1.95
Rhubarb Tartlet (v) <i>poached english of course with crème patissiere. two per portion (118kcal)</i>	£2.55
Banana & Sticky Toffee Cake (v, n) <i>topped with sliced banana and a sticky toffee glaze (358kcal)</i>	£2.05
Seville Orange Marmalade Polenta Cake (v, g, n) NEW! <i>gluten free polenta cake with our homemade marmalade glaze. (361kcal)</i>	£2.05
Walnut Brownie (v, n) <i>dark, thick and gooey (513kcal)</i>	£2.35
Mini Muffins (v) <i>blueberry mini. two per portion (219kcal)</i>	£2.10
Sour Cherry Cheesecake - Mini Pot (v) <i>sour cherries with cream cheese, cream and a digestive crust (218kcal)</i>	£2.35
Mandarin Cheesecake - Mini Pot (v) <i>mandarins with lemon cream cheese and a digestive crust (273kcal)</i>	£2.40
Lemon Posset - Pot (v, g) <i>lemon juice, double cream...and a little sugar (537kcal)</i>	£3.90
Sour Cherry Cheesecake - Pot (v) <i>sour cherries with cream cheese, cream and a digestive crust (415kcal)</i>	£4.00
Mandarin Cheesecake - Pot (v) <i>mandarins with lemon cream cheese and a digestive crust (365kcal)</i>	£4.00

CAKE PLATTER

Cake Platter <i>eight cakes from this season's selection on one platter</i>	£18.80
Small Cake Platter <i>four cakes from this season's selection on one platter</i>	£9.40

CHEESE

A British Cheeseboard - for 6 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£39.10
A British Cheeseboard - for 3 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£19.55

FRUIT

Cut Fruit - Mini Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (21kcal)</i>	£1.95
Cut Fruit - Pot (vegan, g, d) <i>seasonal fruit – in a pot, ready to eat complete with a spoon (35kcal)</i>	£3.50
Cut Fruit - 6 Mini Pots (vegan, g, d) <i>fresh seasonal cut fruit in 6 mini pots, complete with a skewer for each (126kcal)</i>	£11.75
Cut Fruit - 12 Mini Pots (vegan, g, d) <i>fresh seasonal cut fruit in 12 mini pots, complete with skewers for each (252kcal)</i>	£23.45
Whole Fruit Small Platter - for 5-10 people (vegan, g, d) <i>a selection of seasonal whole fruit</i>	£16.50
Whole Fruit Large Platter - for 10-15 people (vegan, g, d) <i>a selection of seasonal whole fruit</i>	£21.50





Forks & Salads

Healthy and delicious salads with our own dressings

SHARING SALAD PLATTER

3-4 PORTIONS 6-8 PORTIONS

these salads are served on palm leaf platters with serving tongs provided. each platter is designed to be part of a selection; we recommend selecting a minimum of three salads to give a complete meal for six to eight guests. forks, knives and plates are not included.

MEAT & FISH

Chargrilled Chicken with Beans & Broccoli Salad (g) chicken with barlotti, haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt (621/1156kcal)	£12.00	£24.00
Smoked Mackerel, Beetroot & Puy Lentil Salad (g, d) with mixed leaves & lemon dressing (807/1614kcal)	£12.00	£24.00

VEGAN

Oriental Raw Vegetable Salad (vegan, g, d) with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing (273/545kcal)	£10.95	£21.50
Freekeh, Chickpea & Chargrilled Aubergine Salad (vegan, d) with baby spinach, red quinoa, cherry tomato & maple balsamic dressing (823/1646kcal)	£10.50	£21.00
Wild Rice Salad (vegan, g, d, n) with mint, apricot, pistachio, rocket, spring onion with a lemon and herb dressing (636/1271kcal)	£10.50	£21.00
New Potato Salad (vegan, g, d) with spring onion and lemon & herb dressing (445/890kcal)	£8.50	£18.00
Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d) four seasonal leaves with a lemon and herb dressing (182/363kcal)	£7.50	£14.50

VEGETARIAN

Broccoli & Cauliflower Salad with Feta (v, g) cauliflower and broccoli tiny florets with feta, tomato, black olives and a maple balsamic dressing (857/1714kcal)	£11.50	£21.50
Tuscan Tortellini Salad (v) NEW! cheese tortellini, fresh baby spinach and sunblushed tomatoes with a sweet balsamic dressing (1165/2164kcal)	£13.85	£27.00

BREAD

Roll & Butter - Cold Fork (v) morning baked dinner roll with butter (169kcal)	£2.45
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SALAD BOXES

generous individual boxes complete with a fork and dressing

Wild Rice Salad with Roasted Roots (vegan, g, d, n) with mint, apricot, pistachio, rocket, spring onion with a lemon and herb dressing (283kcal)	£6.30
Oriental Raw Vegetable Salad (vegan, g, d) with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing (234kcal)	£6.65
Tuscan Tortellini Salad (v) NEW! cheese tortellini, fresh baby spinach and sunblushed tomatoes with a sweet balsamic dressing (666kcal)	£7.95
Chargrilled Chicken with Beans & Broccoli Salad (g) chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt (370kcal)	£6.85
Smoked Mackerel, Beetroot & Puy Lentil Salad (g, d) with mixed leaves & lemon dressing (480kcal)	£6.95

MEZE SALAD

to provide a complete, nutritious and varied sharing meal for six

Meze Sharing Vegetarian - 5-7 people (v, n) a selection of eight different vegetarian, seasonal salads all in one large bowl. served with dressings and artisan rolls. comes with serving utensils.	£60.00
Meze Sharing Vegan - 5-7 people (vegan, d, n) a selection of eight different vegan, seasonal salads all in one large bowl. served with dressings and artisan rolls. comes with serving utensils.	£57.50
Meze Sharing Traditional - 5-7 people (n) a selection of eight different, seasonal salads all in one large bowl. served with dressings and artisan rolls. comes with serving utensils.	£70.00

DISPOSABLES

Paper Plate - Large	£0.15
Fork or Knife - Compostable	£0.10

COLD FORK BUFFET

whether a party, meeting or conference these set menus provide a selection of great tasting food which is best eaten sitting down with a knife and fork. it is for those slightly smarter occasions when you want great presentation and very tasty food. minimum order 6



JACARANDA

Roast Lemon & Thyme Chicken Breast (g, d)

herefordshire chicken marinated in lemon and thyme (163kcal)

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli (213kcal)

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with a lemon and herb dressing (52kcal)

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and italian dressing (218kcal)

Tuscan Tortellini Salad (v) **NEW!**

cheese tortellii, fresh baby spinach and sunblushed tomatoes with a sweet balsamic dressing (283kcal)

Sour Cherry Cheesecake - Pot (v)

sour cherries with cream cheese, cream and a digestive crust (415kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£26.50 per person

BIRCH

Spiced Prawns & Smoked Salmon with Wasabi & Lime

smoked salmon & north atlantic prawn rolls with wasabi cocktail sauce (171kcal)

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli (213kcal)

Freekeh, Chick Pea & Chargrilled Aubergine Salad (vegan, d)

with baby spinach, red quinoa, cherry tomato & maple balsamic dressing (214kcal)

Wild Rice Salad (vegan, g, d, n)

with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing (182kcal)

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with a lemon and herb dressing (52kcal)

Lemon Posset (v, g)

lemon juice, double cream.. and a little sugar (480kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£25.50 per person

SYCAMORE (vegetarian)

Root Vegetable Tarte Tatin (vegan, d)

sweet spring roots, baked with crisp puff pastry, fresh thyme and butter glaze (196kcal)

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale and chilli (213kcal)

Oriental Raw Vegetable Salad (vegan, g, d)

with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing (191kcal)

New Potato Salad (vegan, g, d)

with spring onion and lemon & herb dressing (119kcal)

Mixed Leaf Salad with Lemon & Herb Dressing (vegan, g, d)

four seasonal leaves with a lemon and herb dressing (52kcal)

Mandarin Cheesecake - Pot (v)

mandarins with lemon cream cheese and a digestive crust (365kcal)

Rolls & Butter

morning baked dinner roll with butter (169kcal)

£21.50 per person

Forks and Salads - Cutlery & Crockery Hire (Packs of 10) £49.50

All the crockery and cutlery needed, for ten people, for service of these menu



Dietary & Individual

A meal for one person with different versions, designed to meet most dietary and budget requirements

INDIVIDUAL VEGAN & FREE FROM

BREAKFAST BAG

a small carrier bag with a mix of "free from" breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. All items come with a fork, knife or spoon where required.

Breakfast Bag - Vegan & Free From

£7.80

a free from Bircher muesli, piece of fruit and a freshly squeezed orange juice. Free From has no ingredients containing dairy, gluten or nuts

LUNCH PLATTER

a mix of "free from" sandwiches, finger buffet, cake and fruit all served on one palm leaf platter. designed to be one person's meal and satisfying a range of dietary requirements.

"free from" has no ingredients that contain gluten, nuts or dairy.

Individual Bronze Lunch - Vegan & Free From

£8.00

one sandwich (4 quarters). one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Silver Lunch - Vegan & Free From

£10.50

one sandwich (4 quarters). one item of finger buffet. a small portion of tortilla chips with salsa dip. one piece of cake and a mini bunch of grapes. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Gold Lunch - Vegan & Free From

£13.30

one sandwich (4 quarters). one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

SALAD PLATE

Salad Plate - Vegan & Free From

£13.00

a salad for one. three varieties of vegan and free from salads on one platter. salads change seasonally. complete with a compostable knife and fork

INDIVIDUAL VEGAN

BREAKFAST BAG

a small carrier bag with a mix of vegan breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. All items come with a fork, knife or spoon where required.

Breakfast Bag - Vegan

£8.20

a vegan yoghurt pot (changes seasonally) a piece of fruit and a freshly squeezed orange juice

LUNCH PLATTER

a mix of vegan sandwiches, finger buffet, cake and fruit all on one platter. Designed to be one person's meal and satisfying a range of dietary requirements.

Individual Bronze Lunch - Vegan

£8.00

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan and served on one palm leaf platter

Individual Silver Lunch - Vegan

£10.50

two halves of sandwich in two varieties (4 quarters). one item of finger buffet. A small portion of tortilla chips with salsa dip. One piece of cake and a mini bunch of grapes. all items are vegan and served on one palm leaf platter

Individual Gold Lunch - Vegan

£14.20

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan and served on one palm leaf platter





Boxed Meals

Our Boxed Meals are the simplest, most cost effective and very delicious, option for many hot meal requirements – lunch, supper or overnight working

BOXED MEALS

COLD DELIVERY HOT DELIVERY

choose either delivered cold, to be kept in a refrigerator till needed, then to be reheated in a microwave (3 minutes) or delivered hot, ready to serve. minimum order 6

VEGETARIAN

Fusilli with Mushroom (v) £5.50 £6.50
oyster, chestnut & button mushrooms with fresh tarragon, bella lodi and cream, served with fusilli pasta (561kcal)

Macaroni Cauliflower with Caramelised Onion (v) £5.95 £6.95
the wonderful classic with english cauliflower, mature cheddar, coleman's english mustard, cayenne pepper, all topped with caramelised onion (637kcal)

VEGAN

Fragrant Squash & Chickpea Curry with Rice (vegan, g, d) £7.00 £8.00
with pineapple, ginger and coriander. Served with rice (553kcal)

Moroccan Vegetable Tagine & Couscous (vegan, d) £6.20 £7.20
squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous (546kcal)

Vegetable Thai Green Curry & Rice (vegan, g, d) £6.50 £7.50
peppers, broccoli and babycorn with the lemongrass, ginger, lime and coconut milk. served with long grain rice (594kcal)

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d) £6.00 £7.00
red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust (531kcal)

Aubergine, Tomato & Basil Penne (vegan, d) £6.00 £7.00
roasted aubergine in a rich tomato and basil sauce through penne pasta (470kcal)

MEAT

Penne Arrabiata with Chicken £6.50 £7.50
the classic spicy tomato sauce and chicken fillets with penne pasta (524kcal)

Lamb Rogan Josh & Rice (g) £10.50 £11.50
toasted cumin and coriander seeds give depth to the classic curry; served with rice (1046kcal)

Hot & Sour Pork with Rice (g, d) NEW! £9.25 £10.25
slow cooked belly of pork with ginger, chilli, shallots, pak choi and baby corn (808kcal)

Tarragon Chicken & Rice (g) £8.85 £9.85
chicken with fresh tarragon, cream and lemon, served with long grain rice (917kcal)

Vietnamese Chicken Curry (g, d) £8.25 £9.25
classic vietnamese with lemon grass, ginger, potatoes, spring onion, carrot, chilli, fish sauce, bayleaf, coriander and coconut milk (609kcal)

FISH

Harissa Salmon with Mint Jewelled Couscous £11.50 £12.50
harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing (640kcal)

Fresh Salmon Risotto (g) NEW! £9.50 £10.50
flaked salmon fillets with broccoli, peas and bella lodi (983kcal)

The food arrived on time, all necessary utensils were provided, the cold lunch was excellently presented, the hot food was delivered in boxes that kept the food piping hot until we were ready to serve and most importantly you can always get a prompt response to queries from a real person whether you reach out via phone or email!

5 Star Google Review



Hot Bowl Meals

Delicious, wholesome and warming bowl meals - great for events & more

BOWL MEALS

Great for parties, meetings or conferences. Bowls can be eaten standing or sitting. A bowl & fork are supplied for each bowl purchased. The food is delivered to you warm in stainless steel dishes within an insulated hot box which we leave with you. Service is recommended to be no later than 45 minutes after delivery. We provide serving utensils. For larger guest numbers we recommend waiting staff are hired from us to help with service. The equipment will be collected later in the afternoon of the delivery day or the following day. Please ensure it is ready for collection. minimum order 6

VEGETARIAN

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms with fresh tarragon, bella lodi and cream, served with fusilli pasta

£7.00

Macaroni Cauliflower with Caramelised Onion (v)

the wonderful classic with english cauliflower, mature cheddar, coleman's english mustard, cayenne pepper, all topped with caramelised onion

£8.45

VEGAN

Fragrant Squash & Chickpea Curry with Rice (vegan, g, d)

with pineapple, ginger and coriander. Served with rice

£10.50

Moroccan Vegetable Tagine & Couscous (vegan, d)

squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous

£8.70

Vegetable Thai Green Curry & Rice (vegan, g, d)

peppers, broccoli and babycorn with the lemongrass, ginger, lime and coconut milk. served with long grain rice

£9.00

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)

red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust

£8.50

Aubergine, Tomato & Basil Penne (vegan, d)

roasted aubergine in a rich tomato and basil sauce through penne pasta

£8.50

MEAT

Penne Arrabiata with Chicken

the classic spicy tomato sauce and chicken fillets with penne pasta

£9.00

Lamb Rogan Josh & Rice (g)

toasted cumin and coriander seeds give depth to the classic curry; served with rice

£13.00

Hot & Sour Pork with Rice (g, d) **NEW!**

slow cooked belly of pork with ginger, chilli, shallots, pak choi and baby corn

£11.75

Tarragon Chicken & Rice (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice

£11.35

Vietnamese Chicken Curry (g, d)

classic vietnamese with lemon grass, ginger, potatoes, spring onion, carrot, chilli, fish sauce, bayleaf, coriander and coconut milk

£10.50

FISH

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

£14.00

Fresh Salmon Risotto (g) **NEW!**

flaked salmon fillets with broccoli, peas and bella lodi

£13.00





Afternoon Tea

A delightful and delicious selection of sandwiches, treats and tea for special occasions

SET MENUS

we provide a full afternoon tea set menu which includes all that's required for a classic, english afternoon tea including home baked scones, cakes and fine teas. there are two service crockery & cutlery options. we can supply the food and tea with all disposable crockery & cutlery, or we supply with no crockery & cutlery. if you wish to hire china crockery & steel cutlery, that option is available too, see below. all you need to provide is the hot water for the tea and of course the table for service! if you don't have tables, a kettle or urn we can hire them to you. we strongly recommend a waiter/waitress for guest numbers greater than 12. minimum order of 6. none of the afternoon tea options shown above provide the hot water for making the tea

Afternoon Tea - Disposable service equipment

all the food and tea plus everything you need to serve in disposable cups, plates, platters etc (except the kettle!). min 6

£19.25

Afternoon Tea - No service equipment

just the food and tea. no service equipment provided by us; you need to provide it. food is on smart "aqua" platters. min 6

£18.75

Afternoon Tea - Cutlery & Crockery (Pack of 10)

if you would like crockery & cutlery but don't have your own, you can hire from us. hire all the necessary china cups, saucers, plates, cutlery, flasks etc for each guest from us in packs of ten. this price does not include the Afternoon Tea items

£48.50

PER PERSON

Teas

a selection of assorted teas:

english breakfast
earl grey
green tea
peppermint
rooibos chai

includes three rounds, milk & sugar

Sandwiches

a selection of four varieties of sandwiches:

cocktail sandwich - cucumber on malted grain (vegan, d)
cocktail sandwich - roast chicken on malted grain
open mini bagel with smoked salmon & cream cheese
open mini bagel with egg mayonnaise & tomato chutney (v)

Scones

one fruit scone with clotted cream & strawberry jam (v)

Cakes

two pieces of home baked cakes:

banana & sticky toffee cake (v, n)
seville orange marmalade polenta cake (v, g, n)
healthy seed bar - free from (vegan, g, d)
apricot flapjack (v)
rhubarb tartlet (v)
walnut brownie (v, n)





Canapés

Classic combinations meet innovative ingredients for the perfect bite-sized canapés

CANAPÉ SET MENU

one of each canapé per person (min 25)

Lavender - (8 canapés per person)

Pistachio Cake & Peppers (v, n)
Goats Cheese & Cashew (v, n)
Tomatade Sourdough Crostini (vegan, d)
Pumpkin Croquette (vegan, d)
Broccoli Picante (vegan, g, d)
Duck Pancake & Hoisin (d)
Jerk Chicken & Orange Skewer (d)
Salmon Teriyaki (d)

£17.40 per person

Honeysuckle (8 canapés per person)

Feta & Honey Crostini (v)
Beetroot & Broccoli Tartlet (v)
Bella Lodi Shortbread with Basil Pesto (v)
Pumpkin Croquette (vegan, d)
Broccoli Picante (vegan, g, d)
Prosciutto & Pear (g, d)
Smoked Mackerel Sourdough Crostini
Salmon Teriyaki (d)

£17.40 per person

Saffron (8 canapés per person) - Vegetarian

Feta & Honey Crostini (v)
Pistachio Cake & Peppers (v, n)
Beetroot & Broccoli Tartlet (v)
Bella Lodi Shortbread with Basil Pesto (v)
Goats Cheese & Cashew (v, n)
Tomatade Sourdough Crostini (vegan, d)
Pumpkin Croquette (vegan, d)
Broccoli Picante (vegan, g, d)

£17.00 per person

CANAPÉS

canapés are delivered on aqua platters ready to serve. minimum order 25

VEGETARIAN

Feta & Honey Crostini (v)

with fresh thyme and a light garlic oil (56kcal)

Pistachio Cake & Peppers (v, n)

olive and pistachio cake topped with roasted peppers and cream cheese (184kcal)

Bella Lodi Shortbread with Basil Pesto (v)

homemade cheese shortbreads with pesto & oven dried cherry tomato (63kcal)

Goats Cheese & Cashew (v, n)

lemon marinated goats cheese with toasted cashews (47kcal)

VEGAN

Tomatade Sourdough Crostini (vegan, d) **NEW!**

homemade tomatade made from semi dried tomatoes, oil, tarragon and thyme on a crisp sourdough crostini (56kcal)

Pumpkin Croquette (vegan, d)

seasonal squash with a crisp breadcrumb coating (21kcal)

Broccoli Picante (vegan, g, d)

crisp broccoli florets with chilli & garlic (37kcal)

Beetroot & Broccoli Tartlet (vegan, d)

beetroot houmous & fresh broccoli in a tomato pastry tartlet (50kcal)

MEAT

Duck Pancake & Hoisin (d)

with courgette, red pepper, carrot & coriander (46kcal)

Mini Chicken Skewers with Garlic, Coriander & Chilli (g, d)

chicken fillet marinated with our own garlic puree, fresh red chillies and coriander (54kcal)

Prosciutto & Pear (g, d)

fresh pear & rocket rolled in prosciutto (13kcal)

Jerk Chicken & Orange Skewer (d)

juicy orange works well with Jamaican spiced chicken (23kcal)

FISH

Smoked Mackerel Sourdough Crostini

smoked mackerel with lemon, ricotta cheese & capers on crostini (54kcal)

Salmon Teriyaki (d)

scottish salmon fillet flash fried in teriyaki on skewers (41kcal)

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g)

elegant dark chocolate with sharp season's berry mousse (51kcal)

£1.95

Lemon Meringue Tartlet (v)

peaked meringue with homemade lemon curd in a pastry crown (91kcal)

£2.25

Salted Caramel & Almond Truffle (v, n)

an indulgent treat (113kcal)

£1.95

Sheba Chocolate Tartlet (v, n)

the queen's silky rich dark sauce in a crisp case (81kcal)

£2.00

Fruit Kebab (vegan, g, d)

dainty colourful fruits (9kcal)

NIBBLES

Crudités (vegan, g, d)

One platter with enough for 4-7 people. cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous dips (156kcal)

£1.95

£1.95

Cheese Straws (v)

with coleman's & bella lodi. two per portion. min 25 (185kcal)

£1.80

£1.95

Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)

walnut, cashew, hazelnut and peanut. min 3 (1083kcal)

£2.10

Mini Bowl - Olive Mix 170g (vegan, g, d)

green, black, capers and sun dried tomato in olive oil. min 3 (940kcal)

£2.10

Mini Bowl - Tortilla Chips (vegan, g, d)

our homemade salsa brings the tortilla chips to life. min 3 (197kcal)

£2.05

Mini Bowl - Kettle Crisps (vegan, g, d)

with salsa dip. min 3 (208kcal)

£2.10

£2.00

£2.50





Drinks

Opt for a homemade smoothie or hire our speciality coffee machine for your next event

COLD DRINKS

Belu - Sparkling Mineral Water 750ml	£3.30
Belu - Still Mineral Water 750ml	£3.30
Belu Still 330ml	£1.70
Belu Sparkling 330ml	£1.70
Cranberry Juice 1 litre	£4.25
Orange Juice 1 litre	£4.75
Apple Juice 1 litre	£4.25
7 Up 330ml can	£1.80
Coke 330ml can	£1.90
Coke Diet 330ml can	£1.80
Tango 330ml can	£1.80
San Pellegrino - Blood Orange 330ml can	£2.15
San Pellegrino - Lemon 330ml can	£2.15
Freshly Squeezed Orange Juice 250ml	£2.55
Ginger & Lemongrass Presse - Still - 1 Litre (vegan, g, d) <i>home made ginger and lemongrass cordial mixed and bottled with still, filtered water. ready to serve (254kcal)</i>	£4.55
Ginger & Lemongrass Presse - Sparkling - 1 litre (vegan, g, d) <i>home made ginger and lemongrass cordial mixed and bottled with sparkling, filtered water. Ready to serve (254kcal)</i>	£4.55
Green Dream Smoothie - 1 litre (v, g, d, n) <i>pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the nutribullet (358kcal)</i>	£12.00
Orange, Carrot & Mango Smoothie - 1 litre (vegan, g, d) <i>the full orange spectrum packs a vitamin and flavour punch (434kcal)</i>	£13.00

HOT DRINKS

hot drinks do not come with cups but disposables are available to buy separately if needed

Flask of Organic Decaffeinated Coffee (vegan, g, d) <i>one insulated flask of fresh decaffeinated coffee delivered ready to pour. enough for ten servings (150ml cup). comes with dairy milk and sugars. does not include disposable cups</i>	£16.50
Flask of Organic Coffee (vegan, g, d) <i>one insulated flask of fresh coffee delivered ready to pour. enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups</i>	£16.50
Flask of Hot Water and Selection of Teas (vegan, g, d) <i>hot water in a flask with a selection of assorted tagged tea bags (english breakfast, earl grey, green tea, peppermint, rooibos chai). enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups</i>	£11.25

DISPOSABLES

Clear Disposable Cup	£0.13
Cup & Stirrer (hot drink)	£0.12





BEERS

Fourpure Lager

inspired by adventure but made locally in Bermondsey, Fourpure is a London based family brewery who use innovation to create their range of beers.
12 x 330ml cans

£35.00

Fourpure Session IPA

12 x 330ml cans

£35.00

Lucky Saint - Alcohol Free Superior Lager

biscuity malts with a smooth pallet and a citrus hop finish
20 x 330ml cans

£44.20

HOUSE WINE

Laurent Miquel - Heritage Vineyards Rouge

fruit filled aromas with raspberry and red berries. Smooth and elegant on the palate. 2019
Launguedoc-Roussillon, France. 750ml bottle. min 6

£18.00

Laurent Miquel - Heritage Vineyards Blanc

aromas of citrus, lemon peel with a delicate floral overtone. a well balanced, lively refreshing white wine. 2020

Launguedoc-Roussillon, France. 750ml bottle. min 6

£18.00

Laurent Miquel - Heritage Vineyards Rose

fragrant, crisp and refreshing, this pale rose from the languedoc in Southern France is bursting with fresh summer berries. 2020

Launguedoc-Roussillon, France. 750ml bottle. min 6

£18.00

SPARKLING WINE

Langlois Chateau 'LC' Cremant Brut

vibrant and racy fruit, bread yeast flavours and zesty appley freshness is accompanied by the waxed lemon flavours of Chenin Blanc - a variety so clearly suited for sparkling production due to its fine acidity. The addition of a fifth Chardonnay gives the fruitiness and depth
Saumur, France. 750ml bottle. min 6

£24.00

Langlois Chateau 'LC' Cremant Rosé

lively and refreshing with good depth with attractive yeast overtones.

Saumur, France. 750ml bottle. min 6

£24.00

Artigianale Prosecco Eco

this natural vegan prosecco is an ecologically conscious wine, using 100% renewable energy sources in its production and favouring classic fermentation techniques.

Traviso, Italy. 750ml bottle. min 6

£22.00

Ayala Brut Majeur

pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness.

France. 750ml bottle. min 6

£48.00

Ayala Brut Majeur NV Magnum

pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness.

France. 1500ml bottle. min 3

£96.00



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