



Eden Caterers

Summer 2022 Brochure

To be served from 30th May to September 21st

www.edencaterers.london

020 7803 1212

About Eden

Special Dietary Requirements

The allergen and dietary requirements for your guests is 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.

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.



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 the site.

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 bags and platters of food to match most dietary needs and price points. These can also provide for any remaining wish for a service suited to social distancing.

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, nutrition, colour and interest.

We're Old Hands at This

Eden Caterers has been creating seasonal, stylish and sustainable food in Central London since 1993. We provide delivered food for all occasions, be it an internal breakfast meeting for four or a conference lunch for four hundred.

Enjoy!

The Eden Team





Breakfast deliveries are made from 08:00 to 10:00 Mon-Fri
This menu will be served from 30th May 2022 to 31st September 2022
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts
Adults need around 2000 kcal a day. All calorie and nutritional quantities given are calculated 'per item'
Full Ts & Cs on our website

Breakfast

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

SET BREAKFASTS

Power Breakfast (v)

one of each item per person
Homemade granola with Sour Cherry
Compote (v)
Home Made American Cookie
Freshly squeezed orange juice
£7.00
Min of 3

Continental Breakfast (v)

One of each item per person
Mini croissant & butter
Mini Danish pastry
Fruit Skewer
Freshly squeezed orange juice
£7.85
Min of 3

Continental Breakfast with Open Mini Bagels

One of each item per person
Open mini half bagel with cream cheese &
smoked salmon
Mini croissant & butter
Mini Danish pastry
Fruit skewer
Freshly squeezed orange juice
£11.95
Min of 3

COLD SAVOURIES

Ham, Egg & Spinach Protein Pot (g, d)

Blythburgh slow cooked ham, 2 boiled free range eggs & baby spinach
(171kcal)

£3.75

Egg & Spinach Protein Pot (v, g, d)

2 boiled free range eggs & baby spinach (151kcal)

£2.50

Brie & Cranberry Pugliese Roll (v)

English brie & our own cranberry sauce (142kcal)

£3.20

Cheese & Tomato All Butter Croissant - large (v)

Mature cheddar with sliced salad tomato in a large croissant (497kcal)

£4.45

Ham & Cheese All Butter Croissant - large

butter croissant with cheese and English ham. (507kcal)

£5.25

Ham & Emmenthal All Butter Croissant - mini

sliced emmenthal and honey mustard gammon ham in a mini croissant
(191kcal)

£3.45

Salami & Emmenthal Cereal Roll

Milano salami with sliced Emmenthal (178kcal)

£2.90

Open Mini Bagel with Smoked Salmon & Cream Cheese

2 open halves per portion. (178kcal)

£4.95

Open Mini Bagel with Egg Mayonnaise & Tomato Chutney - 2 per portion

with our homemade tomato chutney. Two pieces per portion (263kcal)

£3.60

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

intense dried tomato flavour with smooth cream cheese. Two pieces per
portion (465kcal)

£3.65

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

£39.95

HOT SAVOURIES

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

sliced roast tomato with fresh field mushroom & vegan mozzarella in a
Cereale Roll
delivered warm for immediate service. Min 6 (297kcal)

£4.90

Vegetarian Sausage in a Glazed Brioche Roll (v)

delivered in hot box. Min 6 (481kcal)

£5.35

Scrambled Egg and Tomato in a Glazed Brioche Roll (v)

delivered in hot box. Min 6 (386kcal)

£4.20

Scrambled Egg & Bacon in a Glazed Brioche Roll

delivered warm for immediate service. Min 6 (495kcal)

£4.85

Scrambled Egg and Smoked Salmon in a Glazed Brioche Roll

delivered in hot box. Min 6 (440kcal)

£5.70

Bacon in a Glazed Brioche Roll

delivered warm for immediate service. Min 6 (489kcal)

£4.80

Sausage in a Glazed Brioche Roll

delivered warm for immediate service. Min 6 (616kcal)

£5.15

Mini Sausage Roll Breakfast Platter

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

£36.75

Mini Bacon Roll Breakfast Platter

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

£36.75

Mini Mushroom Roll Breakfast Platter (v)

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

£36.75

EXTRAS

Sachets - Tomato Sauce (1kcal)

£0.20

Sachets - Brown Sauce (1kcal)

£0.20

PASTRIES

All Butter Croissant - large (v) <i>served with butter portions and a knife (253kcal)</i>	£2.25
All Butter Croissant - mini (v) <i>served with butter portions and a knife (118kcal)</i>	£1.90
Danish Pastry Large (v) (89.32kcal - 131kcal) <i>A selection of danish pastry varieties. One portion is one pastry.</i>	£2.70
Danish Pastry Mini (v) (235.48kcal - 329kcal) <i>A selection of mini danish pastry varieties. One portion is one pastry.</i>	£1.90
Pain Au Chocolat - large (v) <i>filled with real chocolate and baked with French butter. (316kcal)</i>	£2.30
Pain Au Chocolat - mini (v) <i>filled with real chocolate and baked with French butter. (130kcal)</i>	£2.05
Almond Butter Croissant - mini (v, n) <i>filled with almond paste & topped with flaked almonds (319kcal)</i>	£2.25
Pain aux Raisins - large (v) <i>the classic breakfast Viennoise spiral (250kcal)</i>	£2.35
Pain aux Raisins - mini (v) <i>the classic breakfast Viennoise spiral (139kcal)</i>	£1.85
Biscuits - 2 per portion <i>Walkers assorted</i>	£1.20
Granola Healthy Bar (vegan, g, d, n) <i>oats, almonds, seeds, dates, maple syrup, peanut butter & cranberries (321kcal)</i>	£2.25
Homemade American Cookies - 2 per portion (v) <i>a selection of white chocolate & double choc cookies (242kcal)</i>	£1.95
Mini Muffin - 2 per portion (v) <i>Blueberry Mini (219kcal)</i>	£2.10
Conserves (vegan, g, d) <i>Tiptree strawberry mini jar (76kcal)</i>	£0.85

BREAKFAST CEREAL & YOGHURTS

Orange & Coconut Granola with Raspberry Coulis (v, n) <i>Greek yoghurt with raspberry coulis and our Summer granola (jumbo oats, hazelnuts, pumpkin, chia and sunflower seeds, dried cranberry, coconut, almonds, walnuts and orange) (463kcal)</i>	£3.35
Trail Mix with Soya Yoghurt & Raspberry Coulis (vegan, g, d, n) <i>Our own seeds, nuts and dried fruit mix makes a yummy vegan, gluten and dairy free light breakfast. (288kcal)</i>	£4.35
Birchermuesli (v) <i>rolled oats with apple, yoghurt, milk, sultanas, seeds and berries (minimum of 4) (175kcal)</i>	£3.20
Free From Birchermuesli (vegan, g, d) <i>gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries (minimum of 4) (133kcal)</i>	£3.90
Yoghurt pot with Honey (v, g) <i>(286kcal)</i>	£3.20
Yoghurt Pot with Raspberry Coulis (v, g) <i>Greek yoghurt and sharp fruit coulis for a fresh start (224kcal)</i>	£3.20
Soya Yoghurt Pot with Honey (v, g, d) <i>A free from treat. Gluten, dairy and nut free light breakfast. (194kcal)</i>	£4.10
Soya Yoghurt Pot with Plum Compote (vegan, g, d) <i>A vegan & free from treat. Gluten, dairy and nut free light breakfast. (163kcal)</i>	£4.10
Soya Yoghurt Pot with Raspberry Coulis (vegan, g, d) <i>A vegan & free from treat. Gluten, dairy and nut free light breakfast. (133kcal)</i>	£4.20

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Full T&S on our website



Sandwich Lunch

A combination of Sandwiches, Finger Buffet, Cakes, Fruit & Cheese - ideal for groups working through lunch

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 selected by us and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for. The food, as standard, is served on platters made from palm leaves with a serviette for each guest. Unwrapping is the only requirement.

WILLOW

Willow **£18.60**
Sandwiches including 1.5 rounds per person varying daily from this season's selection **p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Kettle Crisps
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person
Cheese Board 1 portion per person

MAGNOLIA

Sandwiches including 1 round per person varying daily from this season's selection **£16.20**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list **p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cut Fruit 1 portion per person
Cheese Board 1 portion per person

LAUREL

Sandwiches 1 round per person varying daily from this season's selection **£13.70**
Finger Buffet 3 items per person selected by us from this season's list **p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cake & dessert mini homemade selection, 1.5 per person

CAMELLIA

Sandwiches including 1 round per person varying daily from this season's selection **£14.20**
Finger Buffet 4 items per person selected by us from this season's **p/p**
Cut Fruit 1 portion per person

CLEMATIS

Sandwiches including 1 round per person varying daily from this season's selection **£13.10**
Finger Buffet 3 items per person selected by us from this season's list **p/p**
Italian Olives
Fresh Fruit Skewer 1 per person

WISTERIA

Sandwiches including 1 round per person varying daily from this season's selection **£12.80**
Finger Buffet 3 items per person selected by us from this season's list **p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person

JASMIN

Sandwiches including 1 round per person varying daily from this season's selection **£12.80**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list **p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person
Cake mini homemade selection, 1 per person

Please Note: Jasmin also available in the following options:
No Gluten Ingredients
Vegan
Vegetarian
All Meat
All Fish
Please enquire when ordering.

THISTLE

Sandwiches including 1.5 round per person varying daily from this season's selection **£11.25**
Cake mini homemade selection, 1.5 per person **p/p**
Cut Fruit 1 portion per person

ACER

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£11.20**
Crisps **p/p**
Cake mini homemade selection, 1 per person
Fresh Fruit Skewer 1 per person

MAPLE

Sandwiches including 1 round per person varying daily from this season's selection **£11.20**
Finger Buffet 2 items per person selected by us from this season's list **p/p**
Kettle Crisps (vegan, g) (40g per portion) with salsa dip
Fruit 1.5 pieces of whole fruit per person

LILAC

Sandwiches including 1 round per person varying daily from this season's selection **£10.60**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list **p/p**
Cut Fruit 1 portion per person

ROWAN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£10.55**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip **p/p**
Cut Fruit 1 portion per person

MULBERRY

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£10.20**
Kettle Crisps (vegan, g) (40g per portion) **p/p**
Cake mini homemade selection, 1.5 per person

HIBISCUS

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.90**
Kettle Crisps (vegan, g) (40g per portion) **p/p**
Fresh Fruit Skewer 1 per person

AZALEA

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.20**
Cake mini homemade selection, 1.5 per person **p/p**

HAWTHORN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.20**
Cut Fruit 1 portion per person **p/p**

SET SANDWICH PLATTERS

Classic Sandwich Platter (6 sandwiches)

One each of six different classic sandwiches from this season's selection.

Contemporary Sandwich Platter (6 sandwiches)

One each of six different contemporary sandwiches from this season's selection.

Mixed Sandwich Platter (6 sandwiches)

One each of six different mixed style of sandwiches from this season's selection.

Vegetarian Sandwich Platter (6 sandwiches)

One each of six different vegetarian sandwiches from this season's selection.

Vegan Sandwich Platter (6 sandwiches)

Six vegan sandwiches in three varieties from this season's selection.

Meat Sandwich Platter (6 sandwiches)

Six meat sandwiches in six varieties from this season's selection.

Fish Sandwich Platter (6 sandwiches)

Six fish sandwiches in four varieties from this season's selection.

Wrap Platter (6 wraps)

Six wraps in three varieties from this season's selection.

Gluten Free Sandwich Platter (6 sandwiches)

Six gluten free sandwiches in six varieties from this season's selection.

Open Sandwich Platter (12 pieces)

A visual and tasty feast. Six baguette, bagel and ciabatta open style sandwiches with a range of vegetarian, meat and fish fillings. 12 items on each platter.

Small Classic Sandwich Platter (3 sandwiches)

One each of three different classic sandwiches from this season's selection.

Small Contemporary Sandwich Platter (3 sandwiches)

One each of three different contemporary sandwiches from this season's selection.

Small Mixed Sandwich Platter (3 sandwiches)

One each of three different mixed style of sandwiches from this season's selection.

Small Vegetarian Sandwich Platter (3 sandwiches)

One each of three different vegetarian sandwiches from this season's selection.

Small Vegan Sandwich Platter (3 sandwiches)

Three vegan sandwiches in three varieties from this season's selection.

Small Meat Sandwich Platter (3 sandwiches)

Three meat sandwiches in three varieties from this season's selection.

Small Fish Sandwich Platter (3 sandwiches)

Three fish sandwiches in three varieties from this season's selection.

Small Wrap Sandwich Platter (3 sandwiches)

Three wraps in three varieties from this season's selection.

Small Gluten Free Sandwich Platter (3 sandwiches)

Three sandwiches with no gluten containing ingredients in three varieties from this season's selection.

£24.50

£26.00

£25.00

£23.00

£22.00

£27.00

£30.00

£26.00

£25.75

£25.00

£12.00

£13.00

£12.50

£11.50

£11.00

£13.50

£15.00

£13.00

£14.00

SET FINGER BUFFET PLATTERS

Finger Buffet Platter

Three portions of four varieties of finger buffet from the current season's selection, served on one palm leaf platter

£25.00

Vegetarian Finger Buffet Platter

Three portions of four vegetarian varieties of finger buffet from the current season's selection, served on one palm leaf platter

£23.00

Vegan Finger Buffet Platter

Three portions of four vegan varieties of finger buffet from the current season's selection, served on one palm leaf platter

£22.00

Gluten Free Finger Buffet Platter

Three portions of four vegan varieties of finger buffet from the current season's selection, served on one palm leaf platter

£23.50

BOXED SANDWICHES

Houmous & Olive Tapenade on Gluten Free Bread - boxed (vegan, g, d)

our own houmous & olive tapenade with sliced cucumber & grated carrot (281kcal)

£4.20

Cucumber, Caper & Mint in a Piedmont Baguette - boxed (v)

mint, spring onion, capers and cream cheese with rocket and cucumber (434kcal)

£3.80

Cheddar & Rhubarb Chutney on Malted Grain - boxed (v)

farmhouse cheddar with homemade rhubarb & ginger chutney (536kcal)

£3.90

Egg Mayonnaise & Cress on Malted Grain - boxed (v, d)

free range eggs and cress (489kcal)

£3.30

Rare Roast Beef with Caramelised Onions on Malted Grain - boxed (d)

thinly sliced roast beef with slow cooked caramelised onions and grain mustard (359kcal)

£4.20

Roast Chicken & Cucumber on Malted Grain - boxed (d)

with baby leaf & lemon mayonnaise (396kcal)

£4.15

Italian Salami & Pepperonata in a Flaguette - boxed (d)

Italian salami with homemade pepperonata & rocket (188kcal)

£4.50

Salmon & Chickpea Chilli Mustard in a Piedmont Baguette - boxed (d)

flaked fresh salmon with a chickpea chilli mustard mayonnaise and crisp rocket (483kcal)

£4.70

SANDWICHES

VEGAN

Falafel & Baba Ganoush Wrap (vegan, d)

homemade falafel with aubergine puree, cucumber, mixed leaves, mint & lemon dressing in a tomato wrap (413kcal)

Coronation Cauliflower on Malted Grain (vegan, d, n)

light curried cauliflower with fresh orange, mango chutney coriander & almonds bound in vegan mayonnaise (351kcal)

Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d)

our own houmous & olive tapenade with sliced cucumber and grated carrot (387kcal)

Houmous & Olive Tapenade on Gluten Free Bread (vegan, g, d)

our own houmous & olive tapenade with sliced cucumber & grated carrot (281kcal)

VEGETARIAN

Mozzarella, Tomato, Olive & Basil in Ciabatta (v)

mozzarella with sliced beef tomato, olive & basil with a balsamic dressing (606kcal)

Cucumber Capers & Mint in a Piedmont Baguette (v)

mint, spring onion, capers and cream cheese with rocket and cucumber (434kcal)

Cheddar & Rhubarb Chutney on Malted Grain (v)

farmhouse cheddar with homemade rhubarb & ginger chutney (536kcal)

Egg Mayonnaise & Cress on Malted Grain (v)

free range egg mayonnaise & tomato (490kcal)

Veggie New Yorker on Multi Seed Bloomer (v)

Emmenthal cheese, sauerkraut, rocket & dijon mayo (524kcal)

MEAT

Rare Roast Beef with Caramelised Onions on Malted Grain

thinly sliced roast beef with slow cooked caramelised onions and grain mustard (328kcal)

Roast Chicken & Cucumber on Malted Grain

roast chicken with rosemary mayonnaise and baby leaf (394kcal)

Italian Salami & Pepperonata in a Flaguette

Italian salami with homemade pepperonata & rocket (188kcal)

Chicken & Bacon Wrap (d) **NEW**

crisp streaky bacon, fillet and thigh chicken with mixed leaves, tomato and cracked black pepper (401kcal)

Blythburgh Farm Gammon Ham & Mustard on Malted Grain

honey & mustard baked free range gammon with English mustard (393kcal)

Cajun Chicken with Lettuce & Tomatade on Multi Seed Bloomer

cajun marinated chicken with lettuce, tomatade & mayonnaise on multi seed bloomer. (447kcal)

Italian Salami & Peppers on Genius Bread (g)

Italian salami with homemade pepperonata & rocket (338kcal)

FISH

Smoked Mackerel & Ricotta in a Spinach Wrap

smoked mackerel in a crème fraiche, horseradish and lemon dressing (347kcal)

Salmon, Chickpea Chilli Mustard & Rocket in a Piedmont Baguette

flaked fresh salmon with a chickpea chilli mustard mayonnaise and crisp rocket (483kcal)

Smoked Salmon, Cucumber & Dill on Malted Grain

with a dill dressing and black pepper (302kcal)

Prawn & Rocket on Malted Grain

in a mustard and lemon juice mayo (343kcal)

Smoked Mackerel on Genius Bread (g)

chopped smoked mackerel with lemon, crème fraiche, horseradish and mixed leaf (431kcal)

FINGER BUFFET

VEGAN

Queen Olives - 4 per portion (vegan, g, d)

aromatised large queen olives on sticks

£1.95

£3.20

Samosa (vegan, d)

packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case (65kcal)

£1.95

£3.10

Tapenade Bruschetta (vegan, d)

ciabatta bruschetta with our caper, black olive and garlic tapenade (44kcal)

£1.65

£3.30

Kettle Crisps with Salsa Dip - 40g portion (vegan, g, d)

with salsa dip (207kcal)

£2.00

£4.10

Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d)

with homemade salsa dip (198kcal)

£1.40

£3.30

Kettle Crisps in the Bag (vegan, g, d) (202kcal)

£1.50

Ready Salted Crisps - Burts (vegan, g, d) (208kcal)

£1.50

£3.70

VEGETARIAN

Spinach Roulade (v, g)

layers of spinach with ricotta and sun dried tomato. (97kcal)

£1.60

£3.30

Mini Pizza with Mozzarella (v)

thin & crispy with mozzarella and pepperonata (53kcal)

£1.70

£3.75

Feta, Cherry Tomato & Basil Tart (v)

A classic summer tart of feta, sweet tomato & fresh basil baked till golden (258kcal)

£1.85

£3.75

Chilli Cornbread Muffins (v)

A polenta flour muffin with corn, mature cheddar and chillis with a mascarpone, jalapenos & coriander filling (158kcal)

£1.70

£3.95

Tomato & Basil with Bella Lodi (v, g) **NEW**

sun dried tomato rolled in basil and shaved bela lodi (188kcal)

£1.75

£4.25

£3.75

MEAT

Chicken Brochette with Chilli & Oregano (g)

free range chicken marinated in lemon, chilli, oregano & garlic served with a feta & yoghurt dip (133kcal)

£2.00

£4.20

Cocktail Sausages with Chutney - 3 per portion (d)

cumberland cocktails with mango chutney, dijon mustard and lemon juice. (168kcal)

£1.80

£3.95

£4.20

Scotch Egg with Chilli - 1/2 per portion

homemade scotch egg with chilli, sage and free range eggs (732kcal)

£2.05

£4.30

Bella Lodi Chicken Strip

free range chicken breast in bella lodi breadcrumbs with lemon & parsley mayonnaise dip (124kcal)

£1.80

£4.45

FISH

Salmon Brochette with Chilli & Ginger (g, d)

coriander, chilli, ginger, lemon and paprika marinade (93kcal)

£2.45

£4.45

Trout, Crème Fraiche & Pomegranate Tartlet - 2 per portion

fresh Dorset trout with crème fraiche, dill & pomegranate in a delicate pastry case. (80kcal)

£2.20

£4.40

CAKES & POTS

Strawberry Crumble Slice (vegan, d) <i>oats, ginger, fresh Kent strawberries with a crunchy crumble topping (416kcal)</i>	£1.80
Cherry & Walnut Flapjack (v, n) <i>golden syrup, butter and condensed milk coat the jumbo oats, all topped off with glace cherries and walnuts then baked. (311kcal)</i>	£1.80
Chocolate & Date Flapjack - Free From (vegan, g, d) <i>chopped dates, dark chocolate with maple syrup, coconut and jumbo oats (322kcal)</i>	£2.35
Coconut & Passion Fruit Drizzle Cake (v) <i>moist coconut loaf cake generously drizzled with zingy passion fruit syrup (461kcal)</i>	£2.10
Raspberry Tartlet - 2 per portion (v) <i>fresh raspberries, white chocolate and cream with free range eggs in a dainty pastry case. (182kcal)</i>	£2.95
Blueberry Cheesecake (v) <i>fresh blueberries with a cream cheese topping (353kcal)</i>	£1.90
Orange Polenta Loaf (v, g, n) <i>fresh juice and zest of navel oranges with free range eggs, almond, butter and polenta. (368kcal)</i>	£2.00
Blondie Brownie (v) <i>blond, rich Belgian (400kcal)</i>	£2.00
Mini Muffin - 2 per portion (v) <i>Blueberry Mini (219kcal)</i>	£2.10
Granola Healthy Bar (vegan, g, d, n) <i>oats, almonds, seeds, dates, maple syrup, peanut butter & cranberries (321kcal) (321kcal)</i>	£1.95
White Chocolate & Raspberry Mousse - Mini Pot (v, g) <i>raspberry coulis lightly whipped with white chocolate and cream (160kcal)</i>	£1.90
Lemon Cheesecake - Mini Pot (v) <i>lemon juice and zest for a mini flavour punch (158kcal)</i>	£1.90
White Chocolate & Raspberry Mousse - Pot (v, g) <i>lemon juice, double cream...and a little sugar. (578kcal)</i>	£2.95
Mandarin Cheesecake - Pot (v) <i>raspberry coulis lightly whipped with white chocolate and cream - irresistible (358kcal)</i>	£2.95
Lemon Cheesecake - Pot (v) (365kcal)	£2.95
Fresh Strawberries - Pot (vegan, g, d) <i>On their own. As they should be. (36kcal)</i>	£3.50

CHEESE

A British Spring Cheeseboard - per person <i>Lincolnshire Poacher, Shropshire Orange Curd Blue, Perl Wen served with celery, grapes, oatcakes and crackers (427kcal)</i>	£4.90 P/P
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FRUIT

Cut Fruit - Pot (vegan, g, d) <i>seasonal fruit – in a pot, ready to eat complete with a spoon (35kcal)</i>	£2.95
Cut Fruit - Mini Pot (vegan, g, d) <i>seasonal fruit – in a pot, ready to eat complete with a spoon (21kcal)</i>	£1.85
Cut Fruit - 5 Mini Pots Platter (vegan, g, d) <i>Fresh seasonal cut fruit in 5 mini pots on one platter. Complete with skewers for each (105kcal)</i>	£9.50
Cut Fruit - 11 Mini Pots Platter (vegan, g, d) <i>Fresh seasonal cut fruit in 11 mini pots on one platter. Complete with skewers for each (231kcal)</i>	£21.00
Whole Fruit Large Platter - for 10-15 people (vegan, g, d) <i>A selection of seasonal whole fruit (1212kcal)</i>	£19.50
Whole Fruit Small Platter - for 5-10 people (vegan, g, d) <i>A selection of seasonal whole fruit (767kcal)</i>	£15.00
Chocolate Strawberry (v, g) <i>English strawberries dipped in dark chocolate (39kcal)</i>	£1.75

CAKE PLATTER

Cake Platter <i>eight cakes from this season's selection on one platter</i>	£17.50 P/P
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Individual & Dietary

A wooden bowl filled with a variety of food items including bread, chips, salsa, fruit, and brownies. The bowl is made of light-colored wood and is filled with a variety of food items. On the left, there are several slices of bread, some with toppings. In the center, there are several golden-brown chips. To the right, there is a small bowl of red salsa, a small bowl of fruit (melon, orange, grapes), a small bowl of brownies, and a small bowl of what looks like a baked item, possibly a tart or a small pizza. The background is a plain, light-colored surface.

Introducing our Individual & Dietary Menu... Whether it's breakfasts or lunches we have put together a special selection of our favourites and turned them into individually plated meals to meet all dietary requirements for easy ordering. All items come with a fork, knife or spoon where required.

This menu will be served from 30th May 2022 to 31st September 2022
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = gluten free, d = dairy free, n = contains nuts
Adults need around 2000 kcal a day. All calorie and nutritional quantities given are calculated 'per item'
Full Ts & Cs on our website

Regular

Vegan & Free From

Vegan

BREAKFAST BAG

A small carrier bag with a mix of breakfast items to suit a range of dietary requirements. One bag is designed to be one person's light breakfast

BRONZE - Breakfast Bag

Mini Danish Pastry
Mini Butter Croissant
Piece of Fruit
Freshly Squeezed Orange Juice

£7.00

SILVER - Breakfast Bag - Vegan & Free From free from meat, fish, dairy, gluten & nuts

Free From Birchermuesli (vegan, g, d)
Piece of Fruit
Freshly Squeezed Orange Juice

£7.20

GOLD - Breakfast Bag - Vegan

Trail Mix with Soya Yoghurt & Mango Coulis (vegan, g, d, n)
Piece of Fruit
Freshly Squeezed Orange Juice

£7.50

LUNCH PLATTER

A mix of sandwiches, finger buffet, cake and fruit all on one 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. All the food for each person will be on one palm leaf platter

Individual BRONZE Lunch - Regular

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion

£7.25

Individual SILVER Lunch - Regular

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion
Cake - 1 piece per person
Grapes - mini bunch

£9.55

Individual GOLD Lunch - Regular

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 2 per person.
Kettle Crisps with Salsa Dip - 25g portion
Cake - 2 pieces per person
Fresh Fruit - mini pot of cut fruit

£13.00

Individual BRONZE Lunch - Vegan & Free From

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion

£7.25

Individual SILVER Lunch - Vegan & Free From

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion
Cake - 1 piece per person
Grapes - mini bunch

£9.55

Individual GOLD Lunch - Vegan & Free From

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 2 per person.
Kettle Crisps with Salsa Dip - 25g portion
Cake - 2 pieces per person
Fresh Fruit - mini pot of cut fruit

£12.50

Individual BRONZE Lunch - Vegan

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion

£7.25

Individual SILVER Lunch - Vegan

Sandwich - 2 x 1/2 rounds per platter. Fillings change daily
Finger Buffet - 1 per person.
Tortilla Chips with Salsa Dip - 25g portion
Cake - 1 piece per person
Grapes - mini bunch

£9.55

Individual GOLD Lunch - Vegan

Sandwich - 2 x 1/2 rounds per platter from this season's selection
Finger Buffet - 2 per person.
Kettle Crisps with Salsa Dip - 25g portion
Cake - 2 pieces per person
Fresh Fruit - mini pot of cut fruit

£12.50

SALAD PLATE

Salad Plate - Regular

A salad for one. Four varieties of salad on one platter with a roll and butter. Salads change seasonally. Complete with a compostable knife and fork

£12.70

Salad Plate - Vegan & Free From

A salad for one. Three varieties of vegan and free from salads on one platter with a roll and butter. Salads change seasonally. Complete with a compostable knife and fork

£12.00

Salad Plate - Vegan

A salad for one. Four varieties of vegan salad and a roll on one platter. Salads change seasonally. Complete with a compostable knife and fork

£12.50

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Hot Bowl Meals

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

Great for parties, meetings or conferences. Bowls can be eaten standing or sitting. Bowls & forks 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.

VEGETARIAN

Fusilli with Mushroom - Bowl Meal (v)

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta (609kcal)

Teriyaki Noodles with Cashews - Bowl Meal (v, d, n)

egg noodles rolled in red peppers with mangetout, onion and cashew nuts cooked with a soy, honey, teriyaki and peanut butter sauce (530kcal)

VEGAN

Vegan Rogan Josh with Rice - Bowl Meal (vegan, g, d)

An aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry. (854kcal)

Moroccan Vegetable Tagine & CousCous - Bowl Meal (vegan, d)

Squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous. (401kcal)

Vegetable Thai Green Curry & Rice - Bowl Meal (vegan, g, d, n)

peppers, broccoli and baby corn with the lemongrass, ginger, lime, coconut milk and cashew nuts. Served with long grain rice (619kcal)

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

Red lentil, spinach, sweet potato, coriander & chilli dhal with a coconut & ginger crust (704kcal)

Aubergine, Tomato & Basil Penne - Bowl Meal (vegan, d)

Roasted aubergine in a rich tomato and basil sauce through penne pasta (470kcal)

FISH

Harissa Salmon & Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing. (624kcal)

BOWL MEAL MINI BOWL

MEAT

BOWL MEAL MINI BOWL

£7.00 £4.55

Lasagne Bolognese

a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi (820kcal)

£10.33 £6.00

£8.00 £5.20

Spaghetti Carbonara with Chicken - Bowl Meal

Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese (639kcal)

£8.00 £5.20

Tarragon Chicken & Rice - Bowl Meal (g)

free range chicken with fresh tarragon, cream and lemon. Served with long grain rice (859kcal)

£9.50 £5.90

£8.50 £5.00

Paella with Peppers, Mushroom & Chorizo - Bowl Meal (g)

Arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon (977kcal)

£9.50 £6.00

£8.00 £4.90

Coconut & Coriander Chicken & Rice - Bowl Meal (g, d, n)

Succulent chicken in coconut, peanuts, lemon & cumin. Served with rice (657kcal)

£9.00 £5.85

£8.00 £4.90

Vietnamese Chicken Curry & Rice - Bowl Meal (g, d)

Classic Vietnamese with lemon grass, ginger, potatoes, spring onion, carrot, chilli, fish sauce, bayleaf, coriander and coconut milk (573kcal)

£9.50 £5.90

£8.00 £4.90

£7.50 £4.55

£11.50 £7.15

Our Boxed Meals are the simplest, most cost effective and very delicious, option for many hot meal requirements – lunch, supper or overnight working. 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. If delivered hot we recommend they are eaten within 20 minutes of delivery if not kept warm in some other way.

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BOXED
by eden

VEGETARIAN

Fusilli with Mushroom - Boxed Meal (v)

oyster, chestnut & button mushrooms with fresh tarragon, bella lodi and cream, served with fusilli pasta (568kcal)

Cold Delivery

£5.00

Hot Delivery

£6.00

Teriyaki Noodles with Cashews - Boxed Meal (v, d, n)

red peppers with mangetout, onion and cashew nuts cooked with a soy, honey, teriyaki and peanut butter sauce. (530kcal)

£6.20

£7.20

VEGAN

Vegan Rogan Josh with Rice - Boxed Meal (vegan, g, d)

An aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry. (855kcal)

£6.50

£7.50

Moroccan Vegetable Tagine & CousCous - Boxed Meal (vegan, d)

Squash, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin with a spiced couscous (530kcal)

£6.20

£7.20

Vegetable Thai Green Curry & Rice - Boxed Meal (vegan, g, d, n)

peppers, broccoli and babycorn with the lemongrass, ginger, lime, coconut milk with cashew nut. Served with long grain rice. (619kcal)

£6.20

£7.20

Aubergine, Tomato & Basil Penne - Boxed Meal (vegan, d)

roasted aubergine in a rich tomato and basil sauce through penne pasta (470kcal)

£5.70

£7.00

MEAT

Spaghetti Carbonara with Chicken - Boxed Meal

Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese (639kcal)

£6.00

£7.00

Paella with Peppers, Mushroom & Chorizo - Boxed Meal (g)

Arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon (977kcal)

£7.20

£8.20

Tarragon Chicken & Rice - Boxed Meal (g)

free range chicken with fresh tarragon, cream and lemon. Served with long grain rice. (860kcal)

£7.70

£8.70

Coconut & Coriander Chicken & Rice - Boxed Meal (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin; served with rice (657kcal)

£6.70

£8.50

Vietnamese Chicken Curry - Boxed Meal (g, d)

Classic Vietnamese with lemon grass, ginger, potatoes, spring onion, carrot, chilli, fish sauce, bayleaf, coriander and coconut milk. (573kcal)

£7.70

£8.70

FISH

Harissa Salmon & Mint Jewelled Couscous

Harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing. (664kcal)

£9.50

£10.50

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Presentation - All food on this menu will come on our Executive white platters at no extra charge.

Forks & Salads

Healthy and delicious Salads and Buffets perfect for individuals or sharing and very tasty food.
Served on white platters.

SHARING SALAD PLATTER - 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. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please buy disposable ones from us if needed.

MEAT & FISH

Chargrilled Chicken Rainbow Salad - 6-8 portions (g, d)	£24.75
<i>free range chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (2547kcal)</i>	
Pea & Gammon Ham Salad - 6-8 portions (g, d)	£23.00
<i>honey and mustard diced baked ham with peas, potatoes and mixed leaf (1620kcal)</i>	
Prawn & Cannellini Bean Salad - 6-8 portions (d) NEW	£26.00
<i>classic prawn cocktail with cannellini beans, garden peas, chive and lemon (1155kcal)</i>	

VEGAN

Watermelon & Tomato Salad - 6-8 portions (vegan, g, d)	£19.00
<i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts and lemon vinaigrette (560kcal)</i>	
Rainbow Salad - 6-8 portions (vegan, g, d)	£21.00
<i>mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (2568kcal)</i>	
Mediterranean Vegetable & Black Rice - 6-8 Portions (vegan, g, d)	£18.00
<i>with rocket & maple balsamic dressing (801kcal)</i>	
New Potato & Chive Salad - 6-8 portions (vegan, d)	£17.00
<i>with lemon & mint dressing (796kcal)</i>	
Mixed Leaves Summer Salad - 6-8 portions (vegan, g, d)	£15.50
<i>four seasonal leaves with a lemon vinaigrette dressing (168kcal)</i>	

VEGETARIAN

Iranian Fattoush Salad - 6-8 portions (v, g)	£20.00
<i>plum tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (613kcal)</i>	
Italian Summer Salad - 6-8 portions (v, g)	£23.70
<i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (1117kcal)</i>	

SALAD BOXES *generous individual boxes complete with a fork and dressing*

Mediterranean Vegetable & Black Rice Salad (vegan, g, d)	£6.30
<i>with rocket & maple balsamic dressing (203kcal)</i>	
Watermelon & Tomato Salad (vegan, g, d)	£6.50
<i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with a mint & lemon dressing (172kcal)</i>	
Italian Summer Salad (v, g)	£6.40
<i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (375kcal)</i>	
Chargrilled Chicken Rainbow Salad (g, d)	£6.40
<i>chicken fillets marinated in chilli & coriander tossed with mint, chick peas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing (456kcal)</i>	
Prawn & Cannellini Bean Salad (d)	£6.80
<i>classic prawn cocktail with cannellini beans, garden peas, chive and lemon (199kcal)</i>	

MEZE SALAD

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

Meze Sharing Vegetarian - 5-7 people (v)	£57.50
<i>Nine or more vegetarian salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	
Meze Sharing Vegan - 5-7 people (vegan, g, d)	£52.50
<i>Nine or more vegan salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	
Meze Sharing Traditional - 5-7 people	£68.00
<i>Nine or more salad items and mixed salads attractively displayed on a large round bowl with artisan rolls. To serve 5-7 people.</i>	

BREAD

Roll & Butter - Cold Fork (v)	£1.90
<i>morning baked dinner roll with butter (169kcal)</i>	

EQUIPMENT HIRE

Dinner Plate	£0.60
Bowl (full meal size)	£0.80
Fork or Knife	£0.55

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.

JACARANDA

Chargrilled Chilli Marinated Chicken (g, d)

marinated in fresh chilli, coriander & garlic

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon vinaigrette dressing

Iranian Fattoush Salad (v, g)

plum tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing

Rolls & Butter

Apricot & Frangipane Tart (v, n)

Juicy apricot and frangipane baked in an all butter sweet pastry shell, finished with lightly toasted almonds

£25.00pp or £29.00pp inc cutlery and crockery

OAK

Aberdeen Angus Outdoor Reared Beef & Sunblush Tomatoes (g)

finely sliced with micro watercress

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla

New Potato & Chive Salad (vegan, d)

with lemon & mint dressing

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon vinaigrette dressing

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing

Rolls & Butter

Fresh Strawberry Cheesecake (v)

fresh strawberries, cream, cream cheese with vanilla and a digestive base.

£22.00pp or £26.00pp inc cutlery & crockery

BIRCH

Smoked Trout with Pickled Red Onion (g, d)

A filet of our own apple wood smoked English trout with home pickled red onion

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla

Rainbow Salad (vegan, d)

mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing

Mediterranean Vegetable & Black Rice (vegan, g, d)

with rocket & maple balsamic dressing

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

four seasonal leaves with a lemon and herb dressing

Rolls & Butter

Lemon Cheesecake - Pot (v)

lemon juice and zest for a mini flavour punch

£22.00pp or £26.00pp inc cutlery and crockery

SYCAMORE (vegetarian)

Tomato & Pesto Tart (vegan, d)

Plum tomato with salsa verde on puff pastry

Sweet Potato Tortilla (v, g)

sweet potato, red onion, cream and coriander oven baked tortilla

Watermelon & Tomato (vegan, g, d)

chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts and lemon vinaigrette

Iranian Fattoush Salad (v, g)

plum tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds

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

four seasonal leaves with a lemon and herb dressing

Rolls & Butter

White Chocolate & Raspberry Mousse - Pot (v, g) **NEW**

raspberry coulis lightly whipped with white chocolate and cream - irresistible

£21.00 or £25.00pp inc cutlery & crockery

Canapé deliveries are made from 14:00 to 17:00

Canapes are supplied on reusable platters that we will collect after your event.

Please do not throw these away!

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Items marked with (h) are delivered cold but can be served hot with chef on site

Full Ts & Cs on our website

Canapés

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

VEGETARIAN

- Feta & Honey Crostini (v)**
with fresh thyme and a light garlic oil. (30kcal)
- Crisp Cheese Risotto Arancini (v)**
seasonal squash with a crisp breadcrumb coating (22kcal)
- Tomato Bruschetta (v)**
slow roasted tomato with basil and balsamic on bruschetta (13kcal)
- Cucumber & Feta with Pomegranate (v, g) **NEW****
dill and feta filled cucumber rounds topped with pomegranite seeds
- Tomato & Chopped Basil with Bella Lodi (v, g) **NEW****
slow dried tomatoes rolled in chopped basil and the exquisite black parmesan, Bella Lodi (188kcal)

VEGAN

- Pea & Mint Crostini (vegan, d)**
poached pea and mint on crisp sour dough crostini (8kcal)
- Caper & Olive Tapenade Bruschetta (vegan, d) **NEW****
sourdough bruschetta with our caper, black olive and garlic tapenade (47kcal)
- Broccoli Picante (vegan, g, d)**
crisp broccoli florets with chilli & garlic (31kcal)

SWEET

- Berry Mousse in Chocolate Cup (v, g)**
elegant dark chocolate with sharp season's berry mousse (53kcal)
- Fresh Fruit Tartlet (v, n)**
seasonal fruits with crème patissiere in sweet pastry (76kcal)
- Salted Caramel & Almond Truffle (v, n)**
An indulgent treat (114kcal)
- Chocolate Strawberry (v, g)**
English strawberries dipped in dark chocolate (39kcal)
- Fruit Kebab (vegan, g, d)**
dainty colourful fruits (9kcal)

MEAT

- £1.95 Duck Pancake & Hoisin (d)** **£2.10**
with courgette, red pepper, carrot & coriander (37kcal)
- £2.10 Bacon & Prune (g, d)** **£1.90**
soft prune baked in English bacon with rosemary
- £1.95 Jerk Chicken & Orange Skewer (d)** **£2.10**
juicy orange works well with Jamaican spiced chicken (19kcal)

FISH

- £1.95 Prawn Cocktail Shell** **£2.10**
classic prawn cocktail in a pastry shell dusted with paprika (56kcal)
- £1.80 Salmon Teriyaki (d)** **£2.20**
Scottish salmon fillet flash fried in teriyaki on skewers (45kcal)

NIBBLES (no minimum)

- £1.90 Crudités (vegan, g, d)** **£2.20**
cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous (37kcal)
- £1.80 Cheese Straws - 2 per portion (v)** **£2.70**
with Coleman's & Bella Lodi (64kcal)
- Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)** **£5.95**
walnut, cashew, hazlenut and peanut (1083kcal)
- £1.90 Mini Bowl - Olive Mix 170g (vegan, g, d)** **£3.90**
green, black, capers and sun dried tomato in olive oil (924kcal)
- £1.90 Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d) (198kcal)** **£1.80**
- Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d) (209kcal)** **£2.50**

Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus

CANAPÉ SET MENU

one of each canapé per person (min 25)

- £16.50 per person -

Honeysuckle (8 canapés per person)

- Goats Cheese & Cashew Crostini (v, n)
- Tomato Bruschetta (v)
- Beetroot & Broccoli Tartlet (v)
- Feta & Honey Crostini (v)
- Preserved Lemon & Broad Bean (vegan, g, d)
- Soya & Honey Beef (d)
- Hot Roast Salmon Sour Bread
- Salmon Teriyaki (d)

Saffron (8 canapés per person)

- Crisp Cheese Risotto Arancini (h) (v)
- Slow Roast Tomato, Basil & Mascarpone (v, g)
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)
- English Fillet (d)
- Bacon & Prune (h) (g, d)
- Duck Pancake & Hoisin (d, n)
- Trout Crostini
- Hot Roast Salmon Sour Bread

Lavender - (8 canapés per person)

- Fig & Stilton on Oatcake (v)
- Feta & Honey Crostini (v)
- Pea & Mint Crostini (vegan, g, d)
- Broccoli Picante (vegan, g, d)
- Teriyaki Beef (d)
- Jerk Chicken & Orange Skewer (d)
- Trout Crostini
- Salmon Teriyaki (h) (d)

Afternoon Tea deliveries are made between 14:00 and 17:00 Mon-Fri
This menu will be served from 30th May 2022 to 31st September 2022
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Afternoon Tea

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

We provide a full afternoon tea set menu which includes all that's required for a classic, English afternoon tea including home baked scones and cakes with fine teas. 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. There are two crockery and cutlery options – China and Steel or Compostable Disposables. Afternoon tea is made for a minimum of 6 people. We strongly recommend a waiter/waitress for guest numbers over 12.

Tea

A selection of four fine teas:

*English Traditional
Earl Grey
Green Tea with Orange & Lotus flower
Peppermint*

*Three cups per person
Milk and sugars are supplied*

Sandwiches

*A selection of four varieties of sandwiches:
Smoked Salmon & Cream Cheese Open Sandwich on Rye Baguette
Cucumber Finger Sandwich (v)
Gloucestershire Roast Chicken Finger Sandwich
Egg Mayonnaise & Cucumber Open Sandwich on Piedmont Baguette (v)*

Scones (v)

1 per person

Fruit Scone with Clotted Cream and Strawberry Jam (v)

Cakes

2 pieces per person

At least three varieties of home baked cakes which change seasonally

Crockery and Steel or Compostable Disposables

The service equipment required to serve all the food and tea is supplied within the price. Choose which style you'd prefer.

This menu will be served from 30th May 2022 to 31st September 2022
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = gluten free, d = dairy free, n = contains nuts
Adults need around 2000 kcal a day. All calorie and nutritional quantities given are calculated 'per item'
Full Ts & Cs on our website



Drinks

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

COLD DRINKS (order deadline 12:00 prior working day)

Belu - Sparkling Mineral Water - 750ml	£2.95
Belu - Still Mineral Water - 750ml	£2.95
Belu Still - 330ml (each)	£1.50
Belu Sparkling - 330ml (each)	£1.50
Belu Sparkling - 330ml (case of 24)	£30.00
Belu Still - 330ml (case of 24)	£30.00
Cranberry Juice - 1 litre	£3.70
Orange Juice - 1 litre	£4.75
Apple Juice - 1 litre	£3.70
7 Up - 330ml can	£1.55
Coke - 330ml can	£1.55
Coke Diet - 330ml can	£1.55
Tango - 330ml can	£1.55
San Pellegrino - Blood Orange - 330ml can	£1.70
San Pellegrino - Lemon - 330ml can	£1.70
Freshly Squeezed Orange Juice (250ml)	£2.20
Elderflower Presse - Sparkling - 1 litre (vegan, g, d) <i>home made elderflower cordial mixed and bottled with sparkling, filtered water. Ready to serve.</i>	£3.65
Elderflower Presse - Still - 1 litre (vegan, g, d) <i>home made elderflower cordial (when in season) mixed and bottled with still, filtered water. Ready to serve.</i>	£3.45
Green Dream Smoothie - 1 litre (v, g, d, n) (346kcal) <i>pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet</i>	£11.00
Beetroot & Raspberry Smoothie - 1 litre (vegan, g, d) <i>with banana & soya milk (488kcal)</i>	£11.00

HOT DRINKS (order deadline 12:00 prior working day)

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

Coffee - Flask of Decaffeinated (10 cup) with milk and sugar	£14.00
<i>One insulated flask of decaffeinated coffee delivered ready to pour. Enough for ten cups. Comes with dairy milk and sugars</i>	
Coffee - Flask of Organic coffee - 10 cups with milk and sugar (v, g)	£14.00
<i>One insulated flask of coffee delivered ready to pour. Enough for ten cups. Comes with dairy milk and sugars</i>	
Tea - Flask of Hot Water (10 servings)	£10.95
<i>hot water in flasks with a selection of tagged tea bags (Earl Grey, English Breakfast, Herbal) with sugars and organic milk</i>	
Ginger & Lemongrass Drink - Hot - 10 cups (vegan, g, d)	£7.50
<i>Our home made ginger and lemongrass cordial mixed with hot water and delivered in an insulated flask. Will keep warm for over an hour after delivery. Ready to drink (254kcal)</i>	

DISPOSABLES

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

HOUSE WINE

RED

Laurent Miquel - Heritage Vineyards Rouge 2019

Fruit filled aromas with raspberry and red berries. Smooth and elegant on the palate.

£15.50 per 750ml bottle. Minimum of 6.

WHITE

Laurent Miquel - Heritage Vineyards Blanc 2020

Aromas of citrus fruits, lemon peel with a delicate floral overtone. A well balanced, lively refreshing white wine.

£15.50 per 750ml bottle. Minimum of 6.

ROSÉ

Laurent Miquel - Heritage Vineyards Rose 2020

Fragrant, crisp and refreshing, this pale rosé from the languedoc in Southern France is bursting with fresh summer berries.

£16.50 per 750ml bottle. Minimum of 6.

BEERS

Fourpure

Inspired by adventure but made locally in Bermondsey, Fourpure is a London based family brewery who use innovation to create their range of beers.

Fourpure Lager £68.00

24 x 330ml cans

Fourpure Session IPA £68.00

24 x 330ml cans

SPARKLING WINE

Langlois Chateau 'LC' Cremant Brut Saumur, France

Vibrant and racy fruit, bready 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.

£22.85 per 750ml bottle. Minimum of 6.

Langlois Chateau 'LC' Cremant Rosé Saumur, France

Lively and refreshing with good depth with attractive yeast overtones.

£22.35 per 750ml bottle. Minimum of 6.

Artigianale Prosecco Brut Brut Spumante Triviso, Italy

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

£20.80 per 750ml bottle. Minimum of 6.

Ayala Brut Majeur France

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.

£45.95 per 750ml bottle. Minimum of 6.

For a complete package for your event, look no further.

We can provide you with a one-stop solution with everything you need to sell drinks to your clients and pull off a successful service, including staff to serve drinks as well as all necessary equipment to run a fully functioning bar.

Starting from £12.50pp:

Bar Set Up Package based on:

- 100 guests
- 4-11pm
- Staff
- Equipment
- Delivery and Collection

*Please note this package does not include drinks.
Please see our drinks options to complete your bar package.*

What's a bar without the drink?

We are able to supply and sell our own selection of drinks at the bar, with iZettle machines to create a cashless bar.

Alternatively, you can buy the drinks directly from us and either sell them with an uplift or choose to give drinks away for free.

WHAT IS IT?

Coffee by Eden is a pop-up that can be tailored to suit any event requirement. We can provide delicious fresh coffee from our state-of-the-art machine, with coffee supplied exclusively by Doppio, a special coffee warehouse.

Whether you need a breakfast bar at your brand day or a coffee cart for your outdoor summer party, Coffee by Eden can supply the best refreshments for guests.

We can also provide freshly made food for all occasions alongside, with a fully functioning cashless till and staff to serve for a ultimate experience in one package.

We also offer the option to brand our coffee pop-up with your own company logos and identity. We have a dedicated team of event planners and digital designers who can work with you to come up with the design you want. Starts from £35.

RATES - OPTION 1

You hire our machine & barista's for your event but Coffee by Eden will sell to your guests/attendees.

**£540 + VAT
(based on 10 hour service)**

Barista Starter Pack:

- Two 'group' authentic Italian CIME coffee machine
- All necessary equipment for operating a full barista service
- Digital iZettle till system (bespoke programming available) with iZettle wireless card reader
- 2 x Barista's

RATES - OPTION 2

You hire our machine & barista's for your event and pre-purchase a coffee package to give your guests/attendees for free.

**£540 + VAT
(based on 10 hour service)**

Plus:

Coffee Pre-Purchase:

- Coffee 50 - ingredients (milk, sugar, coffee, cups etc) to make 50 espresso based drinks (latte/cappuccino/flat white/espresso)
£90 + VAT
- Coffee 100 - ingredients (milk, sugar, coffee, cups etc) to make 100 espresso based drinks (latte/cappuccino/flat white/espresso)
£170 + VAT
- Coffee 200 - ingredients (milk, sugar, coffee, cups etc) to make 200 espresso based drinks (latte/cappuccino/flat white/espresso)
£335 + VAT



020 7803 1212

www.edencaterers.london

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