

"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." JRR Tolkein

Unless a chef is hired, canapés are delivered on platters ready to serve. Make your own selection from the column on the left or choose one of our set menus on the right.

There is a minimum order of 25 of any item.

		,	
vegetarian		canapé set menus	
Goats Cheese & Cashew (v, n) lemon marinated goats cheese with toasted cashews	£1.92	one of each canapé per person	
Feta & Honey Crostini (v)	£1.87	saffron	
with fresh thyme and a light garlic oil.		Slow Roast Tomato Basil & Bella Lodi (v, g)	
Pea & Mint Crostini (vegan, d)	£1.82	Jerk Chicken & Orange Skewer (d)	
poached pea and mint on crisp ciabatta crostini		Posh Prawn Cocktail (d)	
Fig & Stilton on Oatcake (v)	£1.90	Smoked Lamb with Artichoke Puree	
fig puree & Colston Basset on homemade oatcake		Crisp Cheese Risotto Arancini (v)	
Bella Lodi Shortbread with Basil Pesto (v)	£1.82	Chargrilled Courgette & Red Peppers with Houmous (vegan))
homemade cheese shortbreads with pesto	L1.02	English Fillet & Coleman's (d)	
Aubergine with Pomegranate (v, g)	£1.92	Trout Crostini	
seared aubergine with yoghurt, mint and pomegranate	£1.72		
	£1.82	£15.00 p/p	
Crisp Cheese Risotto Arancini (h) (v) feta, tomato and tarragon fried risotto cake	£1.02	honeysuckle	
		Tomato Bruschetta (v)	
Tomato Bruschetta (v)	£1.82	Feta & Honey Crostini (v)	
slow roasted tomato with basil and balsamic on bruschetta		Bella Lodi Shortbread with Basil Pesto (v)	
Slow Roast Tomato, Basil & Mascarpone (v, g)	£1.82	Salmon Teriyaki (d)	
with grated bella lodi and lemon zest		Goats Cheese & Cashew (v) (n)	
Broccoli Picante (h) (vegan, g, d) crisp broccoli florets with chilli & garlic	£1.70	Soya & Honey Beef (d)	
	04.00	Hot Roast Salmon Sour Bread	
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)	£1.82	Aubergine with Pomegranate (v, g)	
pan fried peppers and homemade houmous on blackened courgette			
meat			
English Fillet (h) (d)	£1.99	lavender	
Essex beef flash fried with Coleman's		Szechuan Chicken (g, d)	
Candied Bacon, Apple & Blue	£1.90	Broccoli Picante (vegan, g)	
blue cheese with candied bacon and apple on puff pastry		Trout Crostini	
Szechuan Pepper Chicken (d)	£1.87	Crostini with Pea & Mint (vegan)	
pan fried and served with chilli jam	C4 07	Brie, Pear & Cinnamon Confiture (v)	
Prosciutto & Pear (g, d) fresh pear & rocket rolled in prosciutto	£1.97	Teriyaki Beef (h) (d)	
Cured Ham Crostini	£1.92	Fig & Stilton on Oatcake (v)	
Gloucestershire ham with mascarpone	21.72	Posh Prawn Cocktail (d)	
Bacon & Prune (h) (g, d)	£1.87	£14.90 p/p	
soft prune baked in English bacon with rosemary		nibbles	
Teriyaki Beef (h) (d)	£1.95		
fillet of beef flash fried in teriyaki with spring onion		Crudités (vegan, g, d)	£1.80
Duck Pancake & Hoisin (d, n)	£1.95	Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) walnut, cashew,	£4.50
with cucumber and spring onion	C4 07	hazlenut and peanut Mini Bowl - Olive Mix 170g (vegan, g, d) green, black, capers and	£3.50
Soya & Honey Beef (d) flash grilled filet on a skewer with edamame bean or chilli	£1.97	sun dried tomato in olive oil	E3.30
Smoked Lamb with Artichoke Puree	£1.99	Tortilla Chips with Salsa dip (v)	£1.00
home smoked pink & tender lamb on crostini	,	Kettle Crisps (v)	£1.10
Chicken Mousse & Parma Ham Roulade (g)	£1.92		
with pesto & bella lodi		sweet	
Jerk Chicken & Orange Skewer (d) juicy orange works well with Jamaican spiced chicken	£1.82	Lemon Meringue Tartlet (v)	£1.70
		peaked meringue with homemade lemon curd in a pastry crown	
fish		Fruit Kebab (vegan, g, d)	£1.70
Posh Prawn Cocktail (d)	£1.90	dainty colourful fruits	
prawn encrusted gem lettuce cup		Sheba Chocolate Tartlet (v, n)	£1.80
Hot Roast Salmon Sour Bread	£1.99	the queen's silky rich dark sauce in a crisp case	0
Hebridean salmon with ricotta and lime on sour bread		Fresh Fruit Tartlet (v, n)	£1.70
Salmon Teriyaki (h) (d)	£1.99	seasonal fruits with crème patissiere in sweet pastry Berry Mousse in Chocolate Cup (v, g)	£1.80
organic salmon fillet flash fried in teriyaki on skewers Chorizo & Prawn Skewer (g)	£1.92	elegant dark chocolate with sharp season's berry mousse	21.00
charred and yummy pairing	E1.74		N
Trout Crostini	£1.90	everything on this menu is homemade by our chefs	\rightleftarrows
Dorset trout with goat's cheese and chervil		Order deadline	

t: 020 7803 1212

e: orders@edencaterers.london

dietary legend: v= vegetarian, g = gluten free, d = dairy free, n=contains nuts

Items marked gluten free have no gluten containing ingredients (ngci)



Order deadline:

12:00 three working days prior to the delivery day Canapés are only delivered after 14:00.

To order: Call us to discuss This menu is served from 1st Feb 2017 to 31st May 2017 Allergen information is on our website and is supplied

with your order All prices are subject to VAT