



Eden

express & events

www.edencaterers.london

020 7803 1212

orders@edencaterers.london

Who we are

We differentiate ourselves by being able to provide our clients with what they need for any occasion but also by doing it in a uniquely sustainable way. Whether relating to waste, recycling, procurement, seasonality, husbandry or energy we strive to set the best standard.

Sustainability is however of naught if the food is not excellent. We make virtually everything ourselves including jams, chutneys, dressings, cordials using fruits, vegetables and flowers when in abundance and even make our own honey, having bees in our car park. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest.

The essence of good food.

Eden Caterers has developed three distinct brands.

Eden Express

provides a next day, online ordering service, delivering finished food for meetings, conferences, training etc.

Eden Events

provides a supported service of similar menus delivered in the Express site but for bigger events where quotes and help are required in both deciding menus, hiring staff and managing the running of the event.

Eden by Adrian Collischon

is an exclusive catering experience providing creative and stylish food for virtually any event. Adrian will be delighted to design bespoke menus when required.



Breakfast

Spring 2017



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"Never work before breakfast; if you have to work before breakfast, eat your breakfast first." Henry Wheeler Shaw

set breakfasts

(min order of 3)

Power Breakfast

one of each item per person
Homemade granola with berry coulis
Cookie
Freshly squeezed orange juice
£5.20 p/p

Continental Breakfast

one of each item per person
Mini croissant & butter
Mini Danish pastry
Fruit Skewer
Freshly squeezed orange juice
£5.85 p/p

Continental Breakfast with Bagel

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
£7.80 p/p

pastries

Danish Pastry – mini (v) a selection of mini pastries	£1.50
Danish Pastry – large (v) a selection of pastries	£1.95
All Butter Croissant – mini (v) served with butter portions and a knife	£1.35
All Butter Croissant – large (v) served with butter portions and a knife	£1.75
Pain Au Chocolat – mini (v) filled with real chocolate and baked with French butter.	£1.55
Pain Au Chocolat – large (v) filled with real chocolate and baked with French butter.	£1.75
Mini Muffin - 2 per portion (v) Blueberry Mini	£1.80
American Cookies (v) large cookies with a selection of different flavours baked each morning	£1.70
Conserves (vegan, g, d) strawberry jam pots	50p per pot

smoothies

Green Dream Smoothie - 1 litre (vegan, g, d, n) pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet	£13.00
Breakfast Smoothie - 1 litre (v, n) yoghurt, strawberries, granola, chia seeds and honey blitzed in the Nutribullet	£13.00

executive presentation

select executive presentation for special occasions. Food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge.

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breakfast pots

Homemade granola (toasted oats, dried fruit, seeds and nuts) served in two delicious combinations. All breakfast pots come ready to eat, complete with a spoon.

Birchermuesli (v) rolled oats with apple, yoghurt, milk, sultanas, seeds and berries (minimum of 4)	£2.45
Granola & Honey (v, n) homemade granola with creamy natural yoghurt, honey (our own honey in season) and dried fruits	£2.65
Granola & Sour Cherry Compote (v, g) homemade granola and sour cherry compote potted with a rich Greek.	NEW £2.65
Yoghurt Pot with Sour Cherry Compote - 180ml pot (v, g)	NEW £2.10
Yoghurt pot with Honey - 180ml pot (v, g)	£2.10

savouries

Breakfast Savoury Platter enough for up to 10 people. Smoked salmon, ham, cheeses and butter with 5 bagels and 5 croissants. Ideal if your not sure who will want what - let them make their own! Comes with knives.

Mini Bacon Roll Breakfast Platter 15 mini glazed finger rolls with streaky bacon delivered warm to you for immediate service	NEW £32.50 each
Mini Sausage Roll Breakfast Platter 15 mini glazed finger rolls with mini Cumberland sausages delivered warm to you for immediate service	NEW £32.50 each
Mini Mushroom Roll Breakfast Platter (v) 15 mini glazed finger rolls with butter fried button mushrooms delivered warm to you for immediate service	NEW £31.00 each
Brie & Cranberry Mini Flute (v)	£2.40
Ham & Cheese All Butter Croissant - large butter croissant with cheese and English ham.	£3.95
Open Mini Bagel with Smoked Salmon & Cream Cheese (2 open halves per portion)	£3.70
Smoked Salmon & Cream Cheese Mini Cereal Roll	£2.70
Vegetarian Sausage in a Freshly Baked Baguette (v) (H) delivered in hot box.	£3.35
Scrambled Egg and Tomato in a Freshly Baked Baguette (v) (H) delivered in hot box. Min 10	£3.25
Bacon in a Freshly Baked Baguette (H) delivered in hot box.	£3.60
Scrambled Egg & Bacon All Butter Croissant - large an all butter croissant filled with scrambled egg, smoked bacon & roasted tomato. (served cold)	£3.90
Sausage in a Freshly Baked Baguette (H) delivered in hot box.	£3.65
Scrambled Egg and Bacon in a Freshly Baked Baguette (H) delivered in hot box. Min 10	£3.80
Scrambled Egg and Smoked Salmon in a Freshly Baked Seeded Baguette (H) delivered in hot box. Min 10	£4.15

fruit

Fresh Fruit Individual Salad Pot (vegan, g, d) seasonal fruit - in a pot, ready to eat complete with a spoon	£2.85
Fresh Fruit Skewer - 1 per portion (vegan, g, d)	£1.55
Small Whole Fruit Platter (vegan, g) (for 5-10 people)	£14.00
Large Whole Fruit Platter (vegan, g) (for 10-15 people)	£18.50
Cut Fruit Platter (vegan, g) (for 8-12 people) several peeled & pipped fruits ready to eat.	£17.50
Cut Fruit (vegan, g) per person peeled & pipped, cut fruits ready to eat.	£2.50 p/p

disposables

Paper plate	13p	Clear disposable cup	13p
Disposable teaspoon	8p	Paper cup (hot drink)	13p

To order: Express website or email

Order deadline: 14.30 prior working day

Breakfast deliveries are made from 07.30 to 09.00 Mon-Fri

This menu will be served from 1st Feb 2017 to 31st May 2017

(H) = delivered hot in a hot box or bag

Allergen information is on our website and is supplied with your order

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

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

Most but not all items are subject to VAT

Prices may be subject to a venue commission

Please see our full terms and conditions on our website

Working Lunch

Spring 2017



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"A man may be a pessimistic determinist before lunch and an optimistic believer in the will's freedom after it."
Aldous Huxley

sandwiches

vegetarian

- Kale & Sweet Potato on Multi Seed Bloomer (vegan, d) sweet potato puree with quinoa tapenade and steamed kale. £3.05
- Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d) English beetroot with chickpeas, lemon, tahini and garlic with rocket £3.10
- Brie & Cranberry on Tunnbrod (v) English brie & our own cranberry sauce £3.10
- Cheddar & Pickle on Roasted Barley Baguette (v) farmhouse cheddar with homemade root vegetable pickle on a stone baked baguette £3.55
- Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v) steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing £3.45
- Egg & Tomato on Malted Grain (v) free range egg mayonnaise & tomato £3.00
- Cheddar & Pickle on Malted Grain (v) farmhouse cheddar with homemade root vegetable pickle £2.95
- Kale & Sweet Potato on Gluten Free Bread (v, g, d) sweet potato puree with quinoa tapenade and steamed kale. £3.40

meat

- Egg & Bacon in a Baguette egg mayonnaise with crispy bacon £3.30
- Rare Roast Beef with Horseradish on Malted Grain thinly sliced roast beef with horseradish cream & mixed leaves £3.40
- Pastrami with Emmenthal in a Seeded Bagel peppered pastrami with emmenthal and sweet mustard £3.60
- Chicken & Houmous in a Wrap (d, n) Free range Gloucestershire chicken with our beetroot houmous and lettuce £3.20
- Roast Rosemary Chicken on Malted Grain roast chicken with rosemary mayonnaise and baby leaf £3.35
- Blythburgh Farm Gammon Ham & Mustard on White Bread honey & mustard baked free range gammon with English mustard £3.60
- Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette baked gammon with mustard, marmalade & baby spinach £3.95
- Rare Roast Beef with Horseradish on Gluten Free Bread (g) thinly sliced roast Aberdeen Angus beef with horseradish cream & mixed leaves £3.80

fish

- Prawn Cocktail on Malted Grain prawns, lettuce and a cocktail mayonnaise £3.60
- Asian Salmon & Spinach in Tunnbrod (d) baby spinach leaves with salmon poached in ginger, lime, coriander and chilli. £3.85
- Smoked Mackerel & Ricotta in a Spinach Wrap with nutmeg, capers and mixed leaves. £3.50
- Smoked Salmon & Cream Cheese on Malted Grain with cream cheese and black pepper £3.95
- Smoked Salmon & Cream Cheese on Gluten Free Bread (g) with cream cheese and black pepper £3.95

set sandwich platters 6 rounds on one platter

- NEW Open Sandwich Platter (12 pieces) two each of the following: Asian Salmon with Rocket on Roasted Barley Baguette, Beetroot Houmous on Sourdough Baguette, Blythburgh Gammon & Marmalade on Mini Bagel, Kale & Sweet Potato on Sourdough, Pastrami & Emmenthal on Mini Bagel, Prawn Cocktail on Roasted Barley Baguette £28.00 platter
- Rustic Platter six speciality bread and roll sandwiches: Pastrami with Emmenthal, Egg & Bacon, Blythburgh Farm Gammon Ham & Spinach x 2 Cheddar & Pickle x 2 £24.00 platter
- Wrap Platter two each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap, Smoked Mackerel & Ricotta in a Spinach Wrap Chicken & Houmous in a Wrap £19.00 platter
- Classic Sandwich Platter One each of the following: Roast Rosemary Chicken, Rare Roast Beef with Horseradish, Prawn Cocktail, Blythburgh Farm Gammon Ham & Mustard, Egg & Tomato, Cheddar & Pickle £20.00 platter
- Contemporary Sandwich Platter One each of the following: Smoked Mackerel & Ricotta in a Spinach Wrap, Blythburgh Farm Gammon Ham & Spinach, Brie & Cranberry, Kale & Sweet Potato, Pastrami with Emmenthal, Cheddar & Pickle £22.00 platter
- Mixed Sandwich Platter One each of the following: Prawn Cocktail, Blythburgh Farm Gammon Ham & Mustard, Egg & Tomato, Beetroot Houmous & Rocket in a Spinach Tortilla Wrap, Chicken & Houmous in a Wrap, Smoked Mackerel & Ricotta in a Spinach Wrap £20.50 platter
- Meat Sandwich Platter One each of the following: One each of the following: Roast Rosemary Chicken, Rare Roast Beef with Horseradish, Blythburgh Farm Gammon Ham & Mustard, Blythburgh Farm Gammon Ham & Spinach, Chicken & Houmous in a Wrap, Pastrami with Emmenthal £23.00 platter
- Fish Sandwich Platter Six rounds including: Smoked Mackerel & Ricotta in a Spinach Wrap, Smoked Salmon & Cream Cheese, Prawn Cocktail x 2 Asian Salmon & Spinach x 2 £26.00 platter
- Vegetarian Sandwich Platter (v) One each of the following: Egg & Tomato, Cheddar & Pickle, Beetroot Houmous & Rocket in a Spinach Tortilla Wrap, Beetroot, Spinach & Goat's Cheese, Brie & Cranberry, Kale & Sweet Potato £17.50 platter
- Finger Buffet Platter Three of each of the following finger buffet on one platter (12 in total): Sushi Roll, broccoli & emmenthal cheese tart, Beef Kofta with Mint Yoghurt Chicken Brochette with Rosemary & Lime £20.55 Platter
- Vegetarian Finger Buffet Platter Three of each of the following finger buffet on one platter (12 in total): Pizza, Samosa, Falafel, Sticky Squash Skewer £20.50 Platter

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finger buffet

vegetarian

- Samosa (vegan, d) packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case £1.70
 - Sticky Squash & Sesame (vegan, d) baked soy and honey smothered squash with sesame seeds on a skewer £1.65
 - Falafel with Beetroot Houmous - 2 per portion (vegan, g, d) sweet potato falafel with turneric and cumin topped with beetroot houmous £1.70
 - Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d) with salsa dip £0.95
 - Kettle Crisps - 40g portion (vegan, g, d) with salsa dip £1.10
 - Cheesy Paprika Puff - 2 per portion (v) onion, breadcrumbs, cheddar, chives, thyme, parsley and double cream with a puff pastry case £1.70
 - Greek Pastry (v) spinach, feta cheese, pinenuts, nutmeg and parsley in crisp filo pastry £1.70
 - Broccoli & Emmenthal Cheese Tart (v) the Swiss king of cooking cheeses with an English vegetable viscount. A royal marriage £1.65
 - Mini Pizza with Rocket (v) foccaccia base with tomato sauce, rocket and grated bella lodi £1.80
 - Sushi Roll (v) mix of traditional maki sushi with pickled ginger and soy £1.80
- ### meat
- Cheddar Scone with Chorizo home baked cheddar scone with a mascarpone and chorizo filling £1.70
 - Beef Kofta with Mint Yoghurt (g) kofta made with onion, parsley, cumin and paprika served with a mint yoghurt dip. £1.70
 - Cocktail Sausages with Honey - 3 per portion (d) honey and mustard coated cumberlands £1.65
 - Chicken Brochette with Rosemary & Lime (g, d) chicken breast in a rosemary & lime marinade £1.75
- ### fish
- Salmon Tartlet - 2 per portion salmon and spinach with sambal oleok chilli. £1.80
 - Prawn & Ricotta Filo Cup with Chilli & Lemon Dressing prawn, ricotta, spring onion, lemon and chilli in a filo pastry cup £1.70
 - Smoked Mackerel Crostini smoked mackerel with lemon, crème fraiche & horseradish on crostini £1.60

fruit

- Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal fruit chunks on sticks £1.55 each
- Cut Fruit - per person (vegan, g, d) £2.50 p/p
- Cut Fruit Platter - for 8-12 people (vegan, g, d) £17.50 each
- Large Whole Fruit Platter - for 10-15 people (vegan, g, d) £18.50 each
- Small Whole Fruit Platter - for 5-10 people (vegan, g, d) £14.00 each

cakes

- Cake Platter eight cakes from the selection below £14.30
- Ginger Cake Lyles syrup, free range eggs, butter and ginger; only what it needs. £1.80
- Egg Custard Tart (v) those yummy Portuguese specialities £1.85
- Marmalade Polenta Cake (v, g, n) gluten free polenta cake with our homemade marmalade glaze. £1.80
- Rhubarb Tartlet - 2 per portion (v) poached English of course £2.15
- Orange Posset Pot (v, g) orange & cream dainty mini dessert £1.85
- Walnut Brownie (v, n) dark, thick and gooey £1.75
- Chocolate & Date Flapjack (vegan, d) chopped dates, dark chocolate with maple syrup, coconut and jumbo oats £1.75
- Mini Muffin - 2 per portion (v) Blueberry Mini £1.80

cheese

- A British Cheeseboard (v, n) Isle of Mull Mature Cheddar, Shropshire Orange Curd Blue, Croxton Manor English Brie served with celery, grapes, oatcakes and crackers £4.00 p/p



everything on this menu is homemade by our chefs

executive presentation

select executive presentation for special occasions. Food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge.

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Order deadline:
16:30 prior working day for assured delivery time
To order: email or on our Express website
This menu is served from
1st Feb 2017 to 31st May 2017
Prices may be subject to a venue commission
Set Menus and some items are subject to VAT



Working Lunch Set Menus Spring 2017



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"Manhattan is a narrow island off the coast of New Jersey devoted to the pursuit of lunch." Raymond Sokolov

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, unless named, 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 (minimum of 3). The food, as standard, is served on black, recyclable platters with a serviette for each guest. Unwrapping is the only requirement. There is an "Executive Presentation" option. See below for details.

willow

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

£14.50
p/p

magnolia

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

£13.50
p/p

wisteria

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

£11.05
p/p

laurel

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

£11.05
p/p

clematis

Sandwiches 1 round per person varying daily from this season's selection
Finger Buffet 3 items per person selected by us from this season's list.
Italian Olives
Fresh Fruit Skewer 1 per person

£11.50
p/p

camellia — a menu with extra finger buffet

Sandwiches including 1 round per person varying daily from this season's selection
Finger Buffet 4 items per person selected by us from this season's list.
Cut Fruit 1 portion per person

£11.95
p/p

jasmin

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

£10.15
p/p

jasmin — gluten free NEW

Sandwiches including 1 gluten free round per person
Finger Buffet 2 per person
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cake 1 per person
Chocolate Strawberry

£10.15
p/p

maple

Sandwiches 1 round per person varying daily from this season's selection
Finger Buffet 2 items per person selected by us from the current menu
Kettle Crisps (vegan, g) (40g per portion) with salsa dip
Fruit 1.5 pieces of whole fruit per person

£9.40
p/p

lilac

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

£9.15
p/p

thistle

Sandwiches including 1.5 round per person varying daily from this season's selection
Cake & dessert mini homemade selection, 1.5 per person
Cut Fruit 1 portion per person

£9.00
p/p

acer

Sandwiches including 1.5 round per person varying daily from this season's selection
Crisps
Cake & dessert mini home made selection, 1 per person
Fresh Fruit Skewer 1 per person

£8.75
p/p

rowan

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

£8.50
p/p

mulberry

Sandwiches including 1.5 rounds per person varying daily from this season's selection
Kettle Crisps (vegan, g) (40g per portion)
Cake & dessert mini homemade selection, 1.5 per person

£7.35
p/p

hawthorn

Sandwiches including 1.5 rounds per person varying daily from this season's selection
Cut Fruit 1 portion per person cut for easy eating

£7.65
p/p

hibiscus

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

£7.50
p/p

azalea

Sandwiches including 1.5 rounds per person varying daily from this season's selection
Cake & dessert mini homemade selection, 1.5 per person

£6.75
p/p

There is a minimum order of three of any set menu

executive presentation

Needing a very smart presentation? Select or ask for "Executive Presentation". Your food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge for this service.

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 Order deadline: 16:30 prior working day
 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 items are subject to VAT at 20%
 Prices may be subject to a venue commission.
 Please see our full terms and conditions on our website

Fork & Salads

Spring 2017



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everything on this menu is homemade by our chefs

"He's (Prince Charles) very relaxed at the table, throwing his salad around willy-nilly. I didn't find him stiff at all." Madonna

12:00 prior day order deadline

fork buffet

Whether a party, meeting or conference our Fork Buffets provide 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.

There is a minimum order of eight guests

jacaranda

Roast Lemon & Thyme Chicken Breast (g, d)

Spiced Prawns & Smoked Salmon with Wasabi & Lime Kale & Butternut Frittata (v, g)

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter (v)

Bakewell Tart (n)

the delicious Derbyshire almond flan, served with cream

£21.50 pp or £23.00 pp inc cutlery & crockery

birch

Blythburgh Farm Slow Roast Ham with Marmalade Dressing (g, d)

Steamed River Trout with Hazelnuts (g, d, n)

Honey Roast Carrot & Parsnip (v)

with barley, olives, seeds and balsamic dressing

Cous Cous with Roasted Roots (vegan, d)

celeriac, beetroot, squash, pomegranate and pumpkin seeds with vinaigrette

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter (v)

Dark Chocolate & Orange Ganache Tartlet (v)

Belgian dark chocolate, double cream and orange zest in a crisp sweet pastry

£21.50 pp or £23.00 pp inc cutlery & crockery

oak

Aberdeen Angus Outdoor Reared Beef (g)

rare roast with creamed horseradish

Fresh Salmon with Mirin (g, d)

Mirin glazed salmon with citrus infused carpaccio of cucumber

Orange, Walnut & Stilton Salad (v, g, n)

chopped walnut with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil

New Potato Salad (vegan, g, d)

with spring onion and French dressing

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter (v)

French Apple Flan with Cream (v)

brambley and braeburn with apricot glaze on crunchy pastry, served with pouring cream

£21.50 pp or £23.00 pp inc cutlery & crockery

16:30 prior day order deadline
sharing salad bowls

These salads are delivered in beautiful serving bowls with tongs. Each bowl is designed to be part of a selection. We recommend selecting a minimum of three salad bowls to give a complete meal for six guests. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please hire from us if needed.

meat & fish sharing salad bowls

Chargrilled Chicken with Beans & Broccoli - 6-8 portions (g) free range chicken with haricot and butter beans, chargrilled broccoli, £22.00 baby leaves, dried cranberries & minted yoghurt.

Smoked Dorset Trout with Edamame Beans & Barley - 6-8 portions (d) with celeriac and fennel remoulade, pickled red onion, edamame beans, black barley & lemon dill dressing £24.00

Chorizo with Roasted Peppers and Rocket Salad - 6-8 portions (g) with roasted peppers and rocket, olives and capers £23.00

Farfalle pasta with Smoked Salmon - 6-8 portions (d) baby spinach, lemon zest dressing £25.00

Baby leaf & Beetroot Salad - 6-8 portions (vegan, g) baby leaves with cranberries, chopped fresh beetroot and lemon dressing £17.00

Orange, Walnut & Stilton Salad - 6-8 portions (v, g, n) chopped walnut with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil £22.00

Broccoli & Cauliflower Salad with Feta - 6-8 portions (v, g) cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing £19.00

Kale Salad with Pecans, Bella Lodi and Cranberries - 6-8 portions (v, g, n) curly kale, cranberry, pecan and bella lodi with lemon dressing £24.00

Honey Roast Carrot & Parsnip - 6-8 portions (v) with barley, olives, seeds and balsamic dressing £19.00

Cous Cous with Roasted Roots - 6-8 portions (vegan, d) celeriac, beetroot, squash, pomegranate and pumpkin seeds with vinaigrette £19.00

Wild Rice Salad - 6-8 portions (vegan, g, d, n) with mint, sultanas, rocket and chives with balsamic dressing £20.00

New Potato Salad - 6-8 portions (vegan, g, d) with spring onion and French dressing £17.00

meze salad

Large platter/bowls with at least ten different salad items, bread rolls and butter. Designed to provide a complete, highly nutritious

Meze Vegetarian Salad - Spring - 5-7 people (v) a platter of yummy salads designed to offer a complete, highly nutritious and varied meal. To include bread rolls and a minimum of 10 seasonally changing different salad items £54.00

Meze Traditional Salad - Spring - 5-7 people Traditional Meze a scrumptious cold English plate to include bread rolls and a minimum of 10 different meat, fish and salad items including: roast beef, salmon, chicken, prawns, a variety of salads and sauces £57.00

salad boxes

generous individual boxes complete with a fork and dressing

Cous Cous with Roasted Roots & Beetroot Houmous (vegan, d) celeriac, beetroot, swede and beetroot houmous with pomegranate and pumpkin seeds. Red wine vinaigrette dressing £5.55 each

Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n) curly kale, cranberry, pecan and bella lodi with lemon dressing £5.40 each

Chorizo with Roasted Peppers and Rocket Salad (v, g) with roasted peppers and rocket, olives and capers £5.75 each

Chargrilled Chicken with Beans & Broccoli (g) free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt. £5.55 each

Smoked Dorset Trout with Edamame Beans & Barley (d) with pickled red onion, edamame beans, pearl barley & lemon dill dressing £5.90 each

equipment hire

Dinner Plate or bowl (full meal size)

Fork or knife

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46p each

40p each



To order: Express website or email
Order deadline: times are specific to each meal type.
This menu will be served from 1st Feb 2017 to 31st May 2017
dietary legend: v=vegetarian, g=gluten free, d=dairy free, n=contains nuts
Items marked gluten free have no gluten containing ingredients (ngci)
Allergen information is on our website and is supplied with your order
Most but not all items are subject to VAT
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Desserts

Spring 2017



EDEN

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"We must have a pie. Stress cannot exist in the presence of a pie" David Mamet

set menu

Cake Platter a selection of eight cakes from our current seasonal range **£14.30**

cold desserts

minimum order quantity of 6

Dark Chocolate & Orange Ganache Tartlet (v) Belgian dark chocolate, double cream and orange zest in a crisp sweet pastry **£4.25**

French Apple Flan with Cream (v) bramley and braeburns with apricot glaze are the sharp topping on a crunchy pastry. served with pouring cream **£4.35**

Bakewell Tart (v, n) the delicious Derbyshire almond flan, served with cream **£4.65**

Chocolate Mousse (v, g) dark Belgian chocolate with egg, butter and a shot of espresso coffee **£4.30**

Lemon Cheesecake (v) cream cheese and cream with fresh lemon on a buttery digestive base **£3.65**

Pear & Almond Tart (v, n) fresh pear with frangipane baked in individual tart cases **£4.55**

Burnt Lemon Flan (v) sharp fresh lemon with charred sugar crust in shortcrust pastry **£3.95**

Fresh Fruit Salad with Cream - per person (v, g) chopped seasonal fruit served with pouring cream **£3.95**

Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal fruit chunks on sticks

A British Cheeseboard (v, n) Isle of Mull Mature Cheddar, Shropshire Orange Curd Blue, Croxton Manor English Brie served with celery, grapes, oatcakes and crackers **£4.00**

hot desserts

Sold in multiples of 6 portions

Baked Bramley Apple with Cream (v, n) English grown Bramley baked with dried fruit, no added sugar and served with cream. **£4.20**

Treacle Sponge Pudding with Custard (v) classic English syrupy pudding made with Lyles, butter, eggs and demarara. Served with custard **£4.30**

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Bowl Food

Spring 2017



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"The most remarkable thing about my mother is that for thirty years she served the family nothing but leftovers. The original meal has never been found." Calvin Trillin

Whether a party, meeting or conference our bowl food provides great tasting food which can be eaten standing or sitting. They are available in two portion sizes. The "Meal" size provides a main course portion. We suggest two to three of the "Mini" size to provide a meal. It is delivered to your premises or venue ready to serve complete with a bowl and fork for each portion ordered. Staff can be hired to help with service and for some menus, chefs are required. Chafing dishes are also recommended to be hired to ease service, if service will not be soon after delivery or if it will be over an extended period. There is a minimum order of 6 of any one bowl meal and 12 of any mini bowl, If you require help deciding what you need or want to know more about how it works, give us a call.

fish & meat hot bowls

	Mini	Meal
Meat Balls with Pasta beef meatballs cooked in rich tomato sauce with fresh egg pappardelle and shaved bella lodi	n/a	£8.90
Lasagne Bolognese a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi.	n/a	£9.25
Fish Cakes with Seasonal Vegetables salmon, haddock, mackerel and prawns with parsley and spinach to fill the cakes, 2 per portion, served with seasonal vegetables and a Bearnaise sauce	n/a	£9.25
Lamb Rogan Josh & Rice toasted cumin and coriander seeds give depth to the classic curry; served with rice, chutney, yoghurt & naan bread	£4.75	£10.50
Beef in Red Wine with Mash (g) Aberdeen Angus Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms.	£4.55	£9.75
Chilli Con Carne & Rice (g) chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic Mexican. Served with rice.	£4.40	£9.50
Shepherds Pie with Seasonal Vegetables minced lamb with carrot, peas, onion and parsley topped with smooth mash.	£4.80	£8.70
Sausage & Mash Cumberland sausages with mustard mash and caramelised onion gravy.	£4.35	£8.85
Moroccan Chicken with Caponata & Rice (g) free range chicken breast with tomato and aubergine caponata, turmeric & cinnamon rice	£4.60	£9.75
Javanese Chicken & Rice (d, n) free range chicken breast with coconut, peanuts & cumin. Finished with avocado and served with rice	£4.35	£9.50
Chicken Korma & Rice (g, n) free range chicken thigh gently cooked in our own Korma garam masala, coconut, cream, garlic and natural yogurt. Served with a pilaf rice	£4.35	£9.25
Tarragon Chicken & Rice (g) free range chicken with fresh tarragon, cream and lemon. Served with long grain rice.	£4.60	£9.75
Smoked Fishermans Pie with Seasonal Vegetables smoked haddock, salmon, mackerel and prawns with double cream and mash served with seasonal vegetables	£4.70	£10.25

vegetarian hot bowls

	Mini	Meal
Cannelloni with Seasonal Vegetables (v) spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream. Served with seasonal vegetables	n/a	£8.20
Butternut Risotto (v, g) butternut squash risotto made with white wine, bella lodi cheese and double cream. Served with seasonal vegetables	£4.20	£8.90
Thai Green Vegetable Curry & Rice (vegan, g, d, n) peppers, broccoli and baby corn with the lemongrass, ginger, lime, coconut milk and cashew nuts. Served with long grain rice.	£4.20	£8.50
Vegetarian Paella (vegan, g, d) Arborio rice with peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon	£4.30	£8.70
Teriyaki Noodles with Cashews (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.	£4.30	£8.80
Moroccan Vegetable Tagine & Couscous (vegan, d) pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin. Served with minted couscous.	£4.30	£8.80
Fusilli with Mushroom (v) oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta	£3.75	£8.30
Macaroni Cauliflower Cheese Bake (v) the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard and cayenne pepper.	£4.20	£8.00

salad bowls

	Mini	Meal
Smoked Dorset Trout with Edamame Beans & Barley (d) with pickled red onion, edamame beans, pearl barley & lemon dill dressing	£4.10 each	n/a
Chargrilled Chicken with Beans & Broccoli (g) free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt.	£4.00 each	n/a
Broccoli & Cauliflower Salad with Feta Mini Bowl (v, g) cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing	£3.95 each	n/a
Orange, Walnut & Stilton Salad Mini Bowl (v, g, n) chopped walnut with crumbled Colston Basset stilton, orange segments and pousse leaves drizzled with olive oil	£3.85 each	n/a
Cous Cous with Roasted Roots Mini Bowl (vegan, d) celeriac, beetroot, squash, pomegranate and pumpkin seeds with vinaigrette	£3.90 each	

** chef recommended for service



everything on this menu is homemade by our chefs

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Order deadline: 12:00 prior working day
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Afternoon Tea

Spring 2017



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"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."
Henry James, *The Portrait of a Lady*

We provide a full afternoon tea set menu which includes all your guests will desire 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. Afternoon tea can be for a minimum of 6 up to 200 people. We strongly recommend a waiter/waitress for guest numbers over 12.

afternoon tea set menu

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

Four varieties of cocktail sandwiches each one cut into 3 fingers
3 fingers per person
smoked salmon
cucumber (v)
chicken
egg mayonnaise (v)

Scones (v) 1 per person
Home baked scones with clotted cream and
strawberry jam

Cakes 2 pieces per person
At least three varieties of home baked cakes
which change seasonally

Equipment

The equipment required to serve all the food and tea is supplied within the price. A kettle or urn to heat the water is not supplied but can be hired.
Equipment supplied is: cups, saucers and teaspoons, hot water flasks, sugar bowls, milk jugs, side plates, knives, serving platters

£12.25 per person + VAT (min of 6)

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To order: Express website or email
Order deadline: 12:00 prior working day
This menu is delivered 14:00 to 17:00 Mon-Fri
This menu will be served from 1st Feb 2017 to 31st May 2017
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"If more of us valued food and cheer and song above hoarded gold, it would be a merrier world." JRR Tolkien

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

Goats Cheese & Cashew (v, n) lemon marinated goats cheese with toasted cashews	£1.92
Feta & Honey Crostini (v) with fresh thyme and a light garlic oil.	£1.87
Pea & Mint Crostini (vegan, d) poached pea and mint on crisp ciabatta crostini	£1.82
Fig & Stilton on Oatcake (v) fig puree & Colston Basset on homemade oatcake	£1.90
Bella Lodi Shortbread with Basil Pesto (v) homemade cheese shortbreads with pesto	£1.82
Aubergine with Pomegranate (v, g) seared aubergine with yoghurt, mint and pomegranate	£1.92
Crisp Cheese Risotto Arancini (h) (v) feta, tomato and tarragon fried risotto cake	£1.82
Tomato Bruschetta (v) slow roasted tomato with basil and balsamic on bruschetta	£1.82
Slow Roast Tomato, Basil & Mascarpone (v, g) with grated bella lodi and lemon zest	£1.82
Broccoli Picante (h) (vegan, g, d) crisp broccoli florets with chilli & garlic	£1.70
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) pan fried peppers and homemade houmous on blackened courgette	£1.82

meat

English Fillet (h) (d) Essex beef flash fried with Coleman's	£1.99
Candied Bacon, Apple & Blue blue cheese with candied bacon and apple on puff pastry	£1.90
Szechuan Pepper Chicken (d) pan fried and served with chilli jam	£1.87
Prosciutto & Pear (g, d) fresh pear & rocket rolled in prosciutto	£1.97
Cured Ham Crostini Gloucestershire ham with mascarpone	£1.92
Bacon & Prune (h) (g, d) soft prune baked in English bacon with rosemary	£1.87
Teriyaki Beef (h) (d) fillet of beef flash fried in teriyaki with spring onion	£1.95
Duck Pancake & Hoisin (d, n) with cucumber and spring onion	£1.95
Soya & Honey Beef (d) flash grilled filet on a skewer with edamame bean or chilli	£1.97
Smoked Lamb with Artichoke Puree home smoked pink & tender lamb on crostini	£1.99
Chicken Mousse & Parma Ham Roulade (g) with pesto & bella lodi	£1.92
Jerk Chicken & Orange Skewer (d) juicy orange works well with Jamaican spiced chicken	£1.82

fish

Posh Prawn Cocktail (d) prawn encrusted gem lettuce cup	£1.90
Hot Roast Salmon Sour Bread Hebridean salmon with ricotta and lime on sour bread	£1.99
Salmon Teriyaki (h) (d) organic salmon fillet flash fried in teriyaki on skewers	£1.99
Chorizo & Prawn Skewer (g) charred and yummy pairing	£1.92
Trout Crostini Dorset trout with goat's cheese and chervil	£1.90

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h - Can be served hot
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canapé set menus

one of each canapé per person

saffron

Slow Roast Tomato Basil & Bella Lodi (v, g)
Jerk Chicken & Orange Skewer (d)
Posh Prawn Cocktail (d)
Smoked Lamb with Artichoke Puree
Crisp Cheese Risotto Arancini (v)
Chargrilled Courgette & Red Peppers with Houmous (vegan)
English Fillet & Coleman's (d)
Trout Crostini

£15.00 p/p

honeysuckle

Tomato Bruschetta (v)
Feta & Honey Crostini (v)
Bella Lodi Shortbread with Basil Pesto (v)
Salmon Teriyaki (d)
Goats Cheese & Cashew (v) (n)
Soya & Honey Beef (d)
Hot Roast Salmon Sour Bread
Aubergine with Pomegranate (v, g)

lavender

Szechuan Chicken (g, d)
Broccoli Picante (vegan, g, d)
Trout Crostini
Crostini with Pea & Mint (vegan)
Brie, Pear & Cinnamon Confiture (v)
Teriyaki Beef (h) (d)
Fig & Stilton on Oatcake (v)
Posh Prawn Cocktail (d)

£14.90 p/p

nibbles

Crudités (vegan, g, d)	£1.80
Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) walnut, cashew, hazelnut and peanut	£4.50
Mini Bowl - Olive Mix 170g (vegan, g, d) green, black, capers and sun dried tomato in olive oil	£3.50
Tortilla Chips with Salsa dip (v)	£1.00
Kettle Crisps (v)	£1.10

sweet

Lemon Meringue Tartlet (v)	£1.70
peaked meringue with homemade lemon curd in a pastry crown	
Fruit Kebab (vegan, g, d)	£1.70
dainty colourful fruits	
Sheba Chocolate Tartlet (v, n)	£1.80
the queen's silky rich dark sauce in a crisp case	
Fresh Fruit Tartlet (v, n)	£1.70
seasonal fruits with crème patissiere in sweet pastry	
Berry Mousse in Chocolate Cup (v, g)	£1.80
elegant dark chocolate with sharp season's berry mousse	

everything on this menu is homemade by our chefs



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

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Drinks
Spring 2017



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"Coffee is the favourite drink of the civilised world" Thomas Jefferson (1743–1826)

cold drinks

Hildon Sparkling - 330ml (each)	£0.95
Hildon - Still Mineral Water - 1 litre	£2.00
Hildon - Sparkling Mineral Water - 1 litre	£2.00
Hildon Still - 330ml (each)	£0.95
Freshly Squeezed Orange Juice (250ml) A 250ml individual bottle	£1.80
Orange Juice (1 litre) 1 litre chilled carton pure squeezed fruit - not made from concentrates.	£3.20
Apple Juice (1 litre) 1 litre chilled carton pure squeezed fruit - not made from concentrates.	£3.00
Cranberry Juice (1 litre) 1 litre chilled carton pure squeezed fruit - not made from concentrates.	£2.80
Citrus Blast (vegan, g) - 1 litre	£13.00
Ginger & Lemongrass Presse (1 litre) (Oct-May) homemade with root ginger and fresh lemongrass – ready to drink	£3.45
San Pellegrino–Blood Orange (330ml)	£1.30
San Pellegrino–Lemon (330ml)	£1.20
Tango - 330ml can	£0.80
7 Up - 330ml can	£0.80
Coke (330ml can)	£0.80
Coke Diet (330ml can)	£0.80

hot drinks

Pot of Fresh Coffee (10 cups) delivered hot in insulated coffee pots. Sugars & organic milk supplied	£12.00 per pot
Pot of Tea (10 cups) Hot water in flasks, with a selection of tagged tea bags (Earl Grey, English Breakfast, Herbal), sugars and organic milk.	£10.00 per pot
Ginger & Lemongrass Drink - Hot (10 cups) homemade with root ginger and fresh lemongrass. Delivered hot in insulated flasks.	£5.50 NEW per pot

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Alcoholic Drinks

Spring 2017



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"Beer is proof that God loves us and wants us to be happy." Benjamin Franklin

house wine

White

Langlois Chateau, Chenin Blanc, Saumur, France

A lifted fresh and approachable, fruity Saumur which offers the freshness of its chalky soil with the white flowers and honeyed characteristics of its grape varietal.

£10.50 per 750ml bottle. Minimum of 6

Red

Baron de Baussac Carignan Vieilles

Vin de Pays de L'Herault, South of France

An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Deep and inky red in colour, the wine is crammed with black cherry fruit

£10.50 per 750ml bottle. Minimum of 6

Rosé

Langlois Chateau Cabernet, Saumur, France

Salmon-pink in colour with a nose of fresh red fruit and sour candies.

Deliciously juicy on the palette, fruity and long-lasting.

£12.75 per 750ml bottle. Minimum of 6

Bubbles

Sparkling White Wine

Langlois Cremant de Loire Brut, France

Vibrant and racy fruit, bread yeast flavours and zesty apple 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.

£16.20 per 750ml bottle. Minimum of 6

Sparkling Rose Wine

Langlois Cremant de Loire Brut Rose, France

Pale salmon pink in colour, with aromas of fresh strawberries and red berry fruit. Full bodied and rich on the palate, with fine bubbles and persistent mousse. Raspberries, cream and vanilla dominate, leading to a long, lingering finish.

£16.20 per 750ml bottle. Minimum of 6

Champagne

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. The Pinot Noir that gives the wine richness and a long finish while the Chardonnay adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness and roundness.

£29.50 per 750ml bottle. Minimum of 6

beer

Peroni Nastro Azzurro £55 case of 24 (£2.29 per 330ml bottle)

Fuller's London Pride £32.00 case of 12 (£2.67 per 568ml bottle)

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