

Eden by Adrian Collischoon

Eden by Adrian Collischoon is an exclusive experience for dinners, weddings and receptions. Sophisticated menus that are meticulously presented and prepared using the freshest of ingredients are designed to offer an unforgettable experience.

Bespoke menus can be created, offering complete flexibility that can be tailored to suit each and every client, who wish to have something different, be it fusion or themed.

The following pages list typical menus and prices which reflect our seasonal menus. For a bespoke quote or any menu enquiries, please do not hesitate to get in touch.



The Summer Collection Prices

3 Course Dinner

£91.00 per head

Canapé Reception

£31.50 per head

Mini Bowl Reception

£35.00 per head

Canapé & Mini Bowl Reception

£46.50 per head

Cold Fork

£43.50 per head

Hot Fork Buffet

£52.00 per head

Finger Buffet

£30.00 per head

Afternoon Tea

£40.00 per head

Barbecue

£50.00 per head.

Picnic

£44.50 per head inc VAT

Price based on multiples of 4. (Includes champagne and basket)

**All prices are subject to VAT. Price is based on 50 guests. Includes equipment, staff and deliveries (based on a 6 hour shift)*



Mini Bowls

£5.00 per bowl

**Full bowl food list available upon request*

Meat

Pan Seared Duck Glazed with Hoi Sin & Coconut Rice

Thai Spiced Beef with Coriander and Spring Onion Noodles

Lamb Chump, Pumpkin & Kale

Chicken Korma with Homemade Naan

Minted Braised Lamb & Root Vegetables

Fish

Soy cooked Salmon with Crispy Noodle Salad

Pea & Mint Soup with Scallop Garnish & Truffle Oil

Brazilian Fish Stew served with fresh Spices and Coconut Milk

Crayfish Ravioli with Lobster Cream & Vanilla Foam

Chilli & Crab Risotto with Coriander

Vegetarian

Thyme Roasted Root Vegetables with Beetroot Humous (v)

Shitake Mushroom & Udon Noodles with a Chilli & Ginger Broth (v)

Beer & Emmental Soup with Sour Dough (v)

Basil & Slow Roast Tomato & Mozzarella (v)

Greek Salad with Grilled Marinated Feta & Glazed Red Onions (v)

Sweets

Tiramisu

Pannacotta, Passion Fruit & Rosewater Jelly (seasonal)

Espresso Brûlée with Marshmallow Froth

All prices are subject to VAT



Canapés

**Full canapé list available upon request*

Meat

Confit Duck Leg Croquette & Truffle Hollandaise Dip £3.25

Spicy Beef Salad Waffle Cones £3.15

Sherry Marinated Chicken & Sherry Cream Foam Shots £2.30

Deconstructed Minted Lamb Pie Spoons £2.30

Serrano Ham & Cantaloupe Melon Caviar Spoons £2.65

Pork Belly, Crackling and Celeriac Puree Spoons £2.65

Fish

Sea Bass Ceviche Spoon & Skin Crisp £2.75

Sake Marinated Salmon with Soy, Ginger & Chilli Dip £2.30

Jersey Scallops with Warm Lobster Cream £2.65

Deep Fried Tempura Oyster £3.35

Vegetarian

Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar £2.65

Char Grilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato £2.20

Quail Eggs with Smoked & Spiced Maldon Salt £2.10

Twice Baked Isle of Mull Cheddar Soufflé Spoons £2.30

Something Sweet

Mascarpone & Glacé Fruit Cannoli £2.65

Cherry Picker £3.10

PX I Love you.... £3.85

Selection of Homemade Macaron de Paris £2.65

Rhubarb Ice Cream Cones £3.05

Salted Caramel & Chocolate Tartlet £2.65

All prices are subject to VAT



Afternoon Tea Set Menu

£23.50 per person

A Selection of Dainty Finger & Sandwiches on Artisan Breads

Fillings to include:

Gin Cured Gravdax with Dill Marinated Cucumber

Ham with Grain Mustard

Cream Cheese & Cucumber Poached Lemon Salmon

Beef with Horseradish & Watercress

Egg Mayonnaise & Cress

A Selection of Mini Vegetarian Tartlets

Glazed Fruit Tartlets Filled with Crème Patissiere

Parisian Macarons

Homemade Marshmallow

Mini Clotted Cream & Jam Scones

A lovely optional extra...

Ayala Brut Majeur £29.50

Homemade Lemonade £5.10 per litre

Elderflower Pressé £3.45 per litre (*June - Sept*)

Ginger & Lemongrass Pressé £3.45 per litre (*Oct-May*)

All prices are subject to VAT



Sharing Boards

A Luxury Slate of Continental Cheese & Artisan Breads

£6.85 per head (minimum of 8 guests)

Homemade Lebeh marinated in Lemon & Thyme

Channel Island Brie

Colston Bassett Stilton

West Country 12 month Goats Milk Cheddar

Cornish Yarg

Served with Poached Pear, Apple & Honeyed Walnuts

Cured Meat Board

£8.40 per head (minimum of 8 guests)

Speck, Mortadella, Milano Salami, Parma Ham, Sliced Chorizo

Served with Artisan Bread, Olive Oil & Balsamic

Open Sandwich

£9.25 per head (minimum of 8 guests)

A selection of delicate open sandwiches on Artisan bread Crostini

Poached Salmon, Dill & Crème Fraiche with Fresh Lemon

Rare Beef & Wild Mushroom with Tarragon & Horseradish

Beetroot Gravadlax

Sliced Egg Mayonnaise & Micro Watercress

Sushi Board

£10.50 per head (minimum of 8 guests)

A Selection of Handmade Maki, California Rolls & Sashimi

Home Cured & Smoked Fish Board

£10.00 per head (minimum of 8 guests)

Hot smoked Maple Salmon, Gin & Lime Gravadlax, Beetroot Pickled, Traditional

Cold Smoked Salmon & Sea Bass Ceviche with Fresh Lime, Capers & Micro Watercress

All prices are subject to VAT



Sharing Boards

Ploughman's Board

£9.95 per head (minimum of 8 guests)

Traditional York Home Baked Ham, Homemade Pork Pie, Isle of Mull Cheddar served with Dill Pickled Gherkin, Baby Pickled Onion & Root Vegetable Pickle. Served with Crusty Artisan Sourdough Baguette

Anti pasta Board

£8.40 per head (minimum of 8 guests)

Marinated Bocconcini, Olives & Sunblush Tomato, served with Prosciutto, Home Baked Grissini, Roast Peppers, dressed with Marinated Anchovy & Focaccia Romana Garlic Croutons

Handmade Quintessential British snack board

£14.70 per head (minimum of 8 guests)

A Robust Platter of Homemade Caramelised Onion & Thyme Sausage Roll, Black Pudding, Quail Scotch Egg, Chorizo Quail Scotch Egg, Homemade Pork Pie & Salted Confit Crispy Chicken Wing served with Truffled Mayonnaise & Pear Chutney

A Selection of Artisan Homemade Cakes

£5.25 per head (minimum of 5 guests)

Beetroot Macaroon with Chocolate Ganache, Carrot Cake, Glazed Raspberry Tartlet, Fondant Fancy & Salted Caramel Chocolate Tartlet

All prices are subject to VAT



Mediterranean Feast

£42.00 per person

Sharing Starter

(Choice of 1 Sharing Board or Mezze)

Sharing Boards

Sharing Slate of Italian Cured Meats, Grana Padano with Balsamic Syrup, Char Grilled Vegetables, Marinated Bocconcini, Sunblush & Olives, Fresh Figs with Dolce latté & Homemade Grissini

Mezze Platters

Cacik Dip, Humus & Baba Ganoush served with a Selection of Artisan Flat Breads

Mini Kofte with Tomato Salsa, Traditional Borek, Calamari with Black Pepper & Lemon, Char Grilled Halloumi & Roasted Vegetable Skewers & Falafel

Sharing Main Courses

(Choice of 3)

Slow Cooked Lamb Shoulder Shawarma

Charcoal Grilled Lamb Kebab, Smoked Aubergine Puree & Chick Pea Salad with Braised Rice

Chilli Marinated King Prawns with a Tomato, Thyme & Garlic Sauce & Citrus Scented Rice

Slow Roasted Pork with Butternut Squash Purée

Rump of Lamb Niçoise

Pan Fried Sea Bass, Braised Baby Fennel & Broad Bean Risotto

Wild Mushroom & Gorgonzola Tortellini with Pea Foam

Desserts

(Choice of 2)

Lemon Tart

Dark Chilli Chocolate Torte

Tiramisu

Exotic Fruit Pavlova

All prices are subject to VAT



British Feast

£37.00 per person

Beginning

Sharing Boards of:

Retro Prawn Cocktail, Quail Scotch Eggs, Home Cured Beetroot Gravadlax,
Thyme & Red Onion Marmalade Sausage Rolls

Middle

Lemon & Thyme Whole Butter Roast Chicken with Roasted Roots

Roast Sirloin of Beef

Goat Cheese & Wild Woodland Mushroom Tart

All served with Yorkshire Puddings, Roast Potatoes
& Baby Roast Root Vegetables

End

(Choice of 2)

Sticky Toffee Pudding with Caramel Sauce

Banana Glazed Brioche & Butter Pudding with Homemade Custard

Apricot & Frangipane Tart with Toasted Flaked Almonds

All prices are subject to VAT

