

The Collection

By Adrian Collischon

I'm very pleased to present The Collection, Summer 2017. This collection of menus has been created by me to include produce in season and sourced, whenever possible, from the UK.

They all embody my wish to make exciting looking and tasting food drawing styles from around the world using ingredients which meet or better our criteria for sustainability*.

If you do not see something that matches your wishes do please let me know as I am pleased to develop bespoke menus for your occasion.

I hope very much to be able to cook for you soon.

Adrian Collischon



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



Continental Breakfast Menu

£13.20 per person

Fresh Fruit Salad Jam Jars

Selection of Pastries

Mini Danish

Pain Au Chocolate

All Butter Plain Croissant

Mini Yoghurt Shots with:

Homemade Granola

Plum Compote

London Honey

Open Mini Bagels of:

Smoked Salmon & Cream Cheese with Lemon & Cracked Black Pepper

Parma Ham, Sun Blush Tomato & Pesto

Brie, Pear Chutney and Rocket

All prices are subject to VAT



Finger Buffet

£2.60 per piece

Chorizo Scotch Egg

Homemade Thyme & Caramelised Onion Sausage Rolls

Thai Beef Salad Filo Cups

Chilli Salmon Skewers Marinated with Ginger & Coriander

Home Smoked Duck Brioche Pizza with Micro Rocket & Mango

Vietnamese Chicken Rice Pancake Rolls

Gin Gravadlax Crostini with Peppered Mascarpone & Preserved Lemon

Home Cured & Smoked Salmon Niçoise Salad Tartlet with Quail Egg

Savoury Profiterole with Chicken Liver & Brandy Parfait

Mini Spinach, Red Pepper & Cheddar Frittata

Plum Tomato & Basil Ciabatta Bruschetta topped
with Rocket & Bella Lodi

Cheddar Chive Scone with Humous & Sunblush Tomato

All prices are subject to VAT



Cold Fork Buffet

£28.50 per person

Main Selections

(choice of 2)

Garlic Marinated Seared Beef, Char Grilled Courgette & Aubergine Salad with Shaved Parmesan

Poached Salmon Portions with Marinated Cucumber, Baby Leaf Salad & Wasabi Dressing

Smoked Chicken Caesar with Slow Roasted Cherry Tomatoes

Maple & Soy Seared Pork Loin with Blueberry, Baby Spinach, Quinoa & Nectarine Salad with Maple & Chilli Dressing

Vegetarian

(choice of 1)

Slow Roasted Tomato & Goats Cheese Tart with Red Onion Marmalade (v)

Summer Vegetable Tart Tatin with Rocket & Shaved Parmesan

Has Avocado Marinated with Lime & Chilli & Parmesan Crisps on Baby Leaf Salad

Sides & Salads

(choice of 2)

Char grilled Watermelon, Wild Rocket and Feta Salad with a Honey and Balsamic Dressing

Chorizo & Roasted Pepper Salad with Marinated Olives & Char-grilled Artichoke Hearts

Potato, Spring Onion & Lemon Salad

Tomato, Basil & Mozzarella Salad

Desserts

(choice of 1)

Glazed Raspberry Tartlets

Blueberry Crème Brûlée Tartlet

Lemon Tart



Hot Fork Buffet

£31.50 per person

70% meat 30% vegetarian on main courses

Main Selections

(choice of 1)

Warm Corn Fed Chicken Fillet stuffed with Apricot, Rich Red Wine Jus (h)

Roast Salmon Fillet, Wilted Baby Spinach & Warm Lemon Dressing (h)

Vietnamese Style Pork Loin with Oriental Vegetables (h)

Pan Seared Sea Bass, Wilted Spinach with Shallot & White Wine

Vegetarian

(choice of 1)

Roasted Baby Root Vegetables with Pan Fried Halloumi dressed with A Garlic, Flat Parsley & Lemon Dressing (v)

Cherry Tomato Tart Tatin with Fresh Basil, Rocket & Shaved Parmesan Salad (v)

Pea & Mint Risotto with Shaved Bella Lodi (v)

Sides & Salads

(choice of 2)

Cucumber, Chilli & Cos Lettuce Salad with Avocado & Lime Dressing

Tomato, Basil & Mozzarella Salad

Panzanella Salad

Tabbouleh Salad

Potato, Spring Onion & Lemon Salad

Iranian Fattoush

Desserts

(choice of 1)

Glazed Raspberry Tartlets

Lemon Tartlet with Red Berries

Mini Vanilla Pannacotta with Caramelised Orange

Mini Raspberry Crème Brûlée



The Classic Collection

Starters

£7.90

Free Range Chicken Liver Parfait with Sautéed British Woodland Mushroom & Sherry Dressing

Smoked Salmon & Pressed Salmon Terrine

Basil Linguine with Chilli & Garlic King Prawns

Somerset Goats Cheese & Watercress Salad with Pomegranate Dressing (v)

Main Courses

£18.40

Pan Roasted Salmon with Samphire, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction

Slow Cooked Orchard Farm Belly of Pork, Whispering Lake Shiraz Jus & Moroccan Spiced Puy Lentils

Oven Roasted Corn Fed Chicken, Dauphinoise Potato with Ribbons of Carrot & Courgette

Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Fondant Beetroot Galette (v)

Desserts

£7.70

Burnt Lemon Tart

Valrhona Chocolate Mousse with Fresh Kent Raspberries

Vanilla Pannacotta & Vodka Macerated Summer Berries

Platted British Cheese Course

All prices are subject to VAT



The Contemporary Dining Menu

£42.00 per person

Starters

Seared Scallops on Pea Pannacotta with Prawn Foam & Caviar

Brixham Crab Thai Salad with Nam Jim & Pak Choi

Wild Mushroom Ravioli and Seasonal Vegetable Consommé with Truffle Oil (v)

Chicken Confit & Duck Liver with Beetroot Wafers & Watercress Emulsion

Main Courses

Pan Roasted Black Bream, Crushed Jersey Royals & Truffled Pea Sauce with Shitake

Maple & Chilli Seared Duck, Roast Sweet Potato Puree & Kumquat Jam

Pressed Pork Belly, Fondant Potato Slice, Braised Garden Peas & Sherry Jus

Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Yoghurt Dressing

Desserts

'Matcha'

Matcha & White Chocolate Delice with Matcha & Coconut Ice Cream

'The Gin & Tonic'

Lime Posset Shot, Tonic & Lemon Jelly & Gin Sorbet

The Summer Plate'

Hot Raspberry Soufflé, Raspberry Bavaois & Raspberry Trifle Shot

'A Classic'

Summer pudding with Homemade Clotted Cream & Jasmine Blossom

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



Barbecue Menu

£32.00 per person

Main BBQ Selections

(Choice of 4)

Balsamic Chicken & Sun Blush Tomato Skewers

Piri-Piri Chicken Steaks

Selection of Gourmet Sausages (*Chorizo, Cumberland & Pork & Leek*)

Spicy Lamb Mince Kofte

Homemade Gourmet Beef Burgers & Brioche Bun

(We can also make a bespoke burger to your requirements)

Lamb Shish with Pepper & Onions

Lime, Chilli & Coriander Salmon

Thai Spiced Sea Bass Fillets

Aged Sirloin Steak (4oz)

Stuffed Field Mushrooms

Spicy Lentil & Bean Burgers

Roasted Vegetable & Halloumi Skewers

Corn on the Cob

All BBQ's are served with a Selection of Mustard's & Sauces

Salads & Side Dishes

(Choice of 4)

Roasted Vegetable Paella (warm)

Minted New Potatoes (warm)

Mint, Olive & Tomato Couscous

Roasted Mediterranean Vegetables with Aged Modena Balsamic

Tomato, Basil & Mozzarella Salad

Greek Salad with Watermelon

Classic Caesar Salad

Baby Leaf Salad

Lemon, Spring Onion, Cracked Black Pepper & Potato Salad

Oriental Vegetable Noodle Salad with Sesame Oil & Soy

All prices are subject to VAT



Picnic Menu

£32.00 per person

Smoked Salmon & Cream Cheese Sourdough Baguette
Isle of Mull & Leek Tart
Selection of Fine British Cheese & Homemade Chutney
Chargrilled Courgette, Lemon & Avocado Salad
Watercress & Marinated Cherry Tomato Salad with Pesto

Red Berry Jelly with Lavender Pannacotta Jam Jar
Seasonal Fruit Skewer

Complete the perfect picnic with one of optional extras....

Wiston Estate Cuvée Brut 2010 £51.90

A delightful sparkling wine from The Wiston Estate in the South Downs.
With a classic blend of Chardonnay, Pinot Noir and Pinot Meunier.
Refreshing and fine, with the fragrance and fruit of an English orchard

Traditional Luxury Wicker Hamper £ 54.60

A beautiful handmade wicker hamper complete with full place settings for four guests, wine glasses, table cloth & napkins for you to keep and use time & time again

All prices are subject to VAT



Fine Wine List

White

Old Vines Chenin Blanc 2014 Stellenbosch, South Africa	£15.15
Rheingau Riesling Schloss Schonborn 2013 Rheingau, Germany	£18.65
Sancerre, Domaine du Nozay 2014 Loire, France	£25.10
Sauvignon Blanc, Cakebread Cellars 2014 Napa Valley, USA	£37.95
Puligny-Montrachet, Domaine Henri Darnat 2013 Burgundy, France	£55.15

Red

Anwilka Vineyardws Petit Frère 2010 Helderberg, South Africa	£16.70
Fleurie Grand-Pré, Lathuiliere-Gravallon 2014 Beaujolais, France	£19.85
Mercurey Vieilles Vignes Albert Sounit 2013 Burgundy, France	£31.55
Pinot Noir Muddy Water 2013 Waipara, New Zealand	£38.75
Château Grand-Puy Ducasse 2010 Bordeaux, France	£62.35

Rose

Gribble Bridge Rose Biddenden Vineyards 2014 Kent, England	£18.95
Château la Tour de l'Éveque Rosé 2014 Provence, France	£17.40

Sparkling

Sylvoz Prosecco Le Colture Brut NV Veneto, Italy	£18.30
Delamotte Brut NV Champagne, France	£41.95
Wiston Estate Cuvée Brut 2010 West Sussex, England	£52.10

Sweet

Noble Late Harvest Semillon, Nelson Estate 2013 Paarl, South Africa	£20.55
Château Briatte 2009 Bordeaux, France	£36.00

All prices are subject to VAT



The S Word

For us, sustainability is a big subject. It informs every decision we make and steers how we interact with the people and organisations we engage with, the world's resources we use in order to fulfil our business and the waste we produce in so doing. Chiefly our objective is to ensure that we engage with everyone fairly and honestly, additionally that we minimise both our impact on the world's resources and any harmful waste we produce.

We have achieved a lot in improving our sustainable credentials but are the first to confess that there is always more to do. It's a journey with no destination.

Below are a few things we do and would encourage all to try to do some if not all of them:

- . Send no waste to landfill, everything is recycled.
- . Buy only UK meat and fish (except crustaceans)
- . Use as much UK seasonal produce as possible
- . Minimise our water and energy use
- . Use only recycled plastic
- . Keep our own bees
- . Make our own jams, chutneys and cordials from UK produce whilst in season and in abundance
- . Always be completely honest with everyone we engage with
- . Repair rather than renew, buy 2nd hand when possible



Hugh Walker
Managing Director



A Few Kind Words

“Just wanted to say once again how grateful we are for all your hard work on Saturday. Your ears must have been burning since Saturday with the plaudits that you and your team have received. Everyone loved the food, which was exquisite, and were all so impressed that such a lovely meal had been prepared away from your professional kitchen. People really appreciated the attentive but unobtrusive service; it was absolutely immaculate, and we know that those standards aren't achieved without a total commitment to first class service and a keen attention to detail. Thank you so much for looking after us and making Saturday such a really special day; it makes being 60 seem worthwhile!”

Private Client

“I would like to say a huge THANK YOU to you both, and the whole team, for the fantastic work you did for our event. The evening was, once again, a roaring success which we could never achieve if we didn't have such a professional catering/ events company to rely on. We have received a huge number of compliments, the food and cocktails went down a storm and your team of staff did an amazing job - which is not easy with the number of people in the room! The quality and presentation of the food was outstanding, with so much attention to detail, and the standard of service was impeccable.”

Howard de Walden

