

The Collection

By Adrian Collischoon

I'm very pleased to present The Collection, Spring 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 Collischoon



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 Spring Collection Prices

Includes...

- *Elegant cutlery and crockery to enhance the dining experience*
- *Event Manager as your point of liaison, overseeing the set up and service*
- *An attentive and impeccable waiting team for set up, serving your drinks and attending to the guests.*

3 Course Dinner

£112.00 per head

Canapé Reception

£30.32 per head

Canapé & Mini Bowl Reception

£48.55 per head

Mini Bowl Reception

£63.20 per head

Cold Fork

£30.25 per head

Hot Fork Buffet

£83.75 per head

Finger Buffet

£22.75 per head

Afternoon Tea

£24.75 per head

Barbecue

£56.05 per head.

Picnic

£46.65 per head inc VAT *Price based on multiples of 4. (Includes champagne and basket)*

All prices are indicative & based on 50 guests, unless otherwise indicated

All prices inclusive of VAT.



Mini Bowls – Spring Collection

£5.00 per bowl

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
Marinated Seafood Salad

Vegetarian

Thyme Roasted Root Vegetables with Beetroot Humous
Shitake Mushroom & Udon Noodles with a Chilli & Ginger Broth
Beer & Emmental Soup with Sour Dough

Risottos

Basil & Slow Roast Tomato & Mozzarella (v)
Clam & Mussel
Chilli & Crab Risotto with Coriander

Salads

Greek Salad with Grilled Marinated Feta & Glazed Red Onions (v)
Pickled Baby Vegetable Salad with Char Grilled Sour Dough (v)

Sweets

Tiramisu
Pannacotta, Passion Fruit & Rosewater Jelly (seasonal)
Espresso Brûlée with Marshmallow Froth

All prices are subject to VAT



Canapé - Spring Collection

Meat

- Asian Duck - Seared Duck with Honey, Soy, Chilli & Ginger (h) (d) £2.65
- Confit Duck Leg Croquette & Truffle Hollandaise Dip (h) £3.25
- Pink Peppercorn Beef Carpaccio & Salsa Verde (g, d) £2.40
- Beef Yakitori Spoons (d) £2.65
- Spicy Beef Salad Waffle Cones (n) £3.15
- Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Chilli Cress £3.15
- Crisp Chicken Skin & Chicken Liver Parfait on Sour Dough Crostini £2.75
- Sherry Marinated Chicken & Sherry Cream Foam Shots (h) (g) £2.30
- Deconstructed Minted Lamb Pie Spoons (h) £2.30
- Slow Cooked Lamb with Chilli & Pomegranate (h) (g, d) £2.65
- Serrano Ham & Cantaloupe Melon Caviar Spoons (g, d) £2.65
- Pork Belly, Crackling and Celeriac Puree Spoons (h) (g) £2.65
- Mini Chorizo Sliders (h) £3.15

Fish

- Sea Bass Ceviche Spoon & Skin Crisp (g, d) £2.75
- Sake Marinated Salmon with Soy, Ginger & Chilli Dip (d) £2.30
- Prawn Tempura Wasabi Toasts (h) (d) £2.30
- Jersey Scallops with Warm Lobster Cream (h) (g) £2.65
- Deep Fried Tempura Oyster (h) (d) £3.35

Vegetarian

- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v) £2.65
- Char Grilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g) £2.20
- Quail Eggs with Smoked & Spiced Maldon Salt (v, g, d) £2.10
- Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v) £2.30
- Savoury Sage Shortbread with Aubergine & Shallot Puree topped with a Deep Fried Sage Leaf (v) £2.30

Something Sweet

- Mascarpone & Glacé Fruit Cannoli (v) £2.65
- Cherry Picker (v, n) £3.10
- PX I Love you.... (v, n) £3.85
- Selection of Homemade Macaron de Paris (v, n) £2.65
- Rhubarb Ice Cream Cones (v, n) £3.05
- Salted Caramel & Chocolate Tartlet (v) £2.65

All prices are subject to VAT



Continental Breakfast Menu

£13.88 per person

Selection of Mini Danish, Pain Au Chocolate & All Butter Plain Croissant (v)

Mini Yoghurt Shots with Homemade Granola, Plum Compote or London Honey (v)

Fresh Fruit Salad Jam Jars (v)

Open Mini Bagels of:

Smoked Salmon & Cream Cheese with Lemon & Cracked Black Pepper

Parma Ham, Sun Blush Tomato & Pesto

Brie, Pear Chutney and Rocket (v)

All prices are subject to VAT



Finger Buffet - Spring Collection

£2.60 per piece

Chorizo Scotch Egg

Homemade Thyme & Caramelised Onion Sausage Rolls (h)

Thai Beef Salad Filo Cups

Chilli Salmon Skewers Marinated with Ginger & Coriander (h)

Home Smoked Duck Brioche Pizza with Micro Rocket & Mango (h)

Vietnamese Chicken Rice Pancake Rolls (h)

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 (v)

Plum Tomato & Basil Ciabatta Bruschetta topped with Rocket & Bella Lodi (v)

Cheddar Chive Scone with Humous & Sunblush Tomato (v)

(h) can be served hot

(v) suitable for vegetarians

All prices are subject to VAT



Cold Fork Buffet - Spring Collection

£28.50 per person

Main Selections

(choice of 2)

Maple Wood Hot Smoked Salmon, Dill & Beetroot Salad with Crème Fraiche Dressing

Char Grilled Corn Fed Chicken with Chilli, Roasted Courgette & Chick Pea Couscous

Cajun Baked Salmon & Avocado Salad with Fresh Chilli & Spring Onion with Lime Dressing

Thai Marinated & Seared Beef with Bok Choi, Baby corn, Spring Onion & Shaved Carrot

Vegetarian

(choice of 1)

Roasted Root Vegetable, Humous & Tomato Pastry Tart (v)

Tomato & Caramelized Onion Puff Pastry Flan with Fresh Basil & Pesto Dressing

Feta & Mediterranean Vegetable Frittata

Roasted Baby Root Vegetables with Spiced Tofu & Humous

Sides & Salads

(choice of 2)

New Potato Salad with Lemon, Chive & Crème Fraiche Dressing

Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad

Beetroot & Red Onion Salad with Watercress, Capers & Mint (v)

Quinoa, Rocket & Dried Cranberry Salad with Sunflower Seeds

Desserts

(choice of 1)

Chocolate Truffle Tartlets

Seasonal Cut Fruit Platter

Blueberry Cheesecake Tartlet with Caramel Glaze

Rhubarb & Custard Shots

All prices are subject to VAT



Hot Fork Buffet - Spring Collection

£31.50 per person

Main Selections

(choice of 1)

Braised Minted Lamb & Root Vegetables (d)

Pork Tenderloin with Wild Mushroom, Tarragon & White Wine Cream Reduction (g)

Pesto Roast Salmon Fillet with Roast Cherry Tomato, Pine nuts & Baby Spinach (g)

Roast Chicken Breast with Peas, Pancetta Onions with Red Wine Jus (g, d)

Vegetarian

(choice of 1)

Wild Mushroom Lasagne with Pesto (v)

Rosemary, Red Onion & Brie Puff Pastry Tartlet on Rocket (v)

Squash & Spinach Rotolo with Ricotta & Bella Lodi (v)

Spring Onion, Courgette & Isle of Mull Tart (v)

Sides & Salads

(choice of 2)

Seasonal Steamed Baby Vegetables (vegan, g, d)

New Potato, Tomato & Rocket Salad (vegan, d)

Spring Onion, Baby Watercress & Beetroot Salad with Capers & Lemon Dressing (vegan, d)

Parmentier Potatoes with Red Onion, Thyme & Maldon Salt (vegan, g, d)

Steamed New Potato with Sunblush Tomato & Parsley Butter (v, g)

Roasted Beetroot & Carrot with Thyme (vegan, g, d)

Italian Salad with Sunblush Tomato & Bocconcini (v, g)

Served with a Selection of Artisan Breads & Butter

Desserts

(choice of 1)

Mascarpone & Blueberry Chocolate Cup (v, g)

Chocolate Salted Caramel Tartlet & Fresh Berries (v)

Sour Cherry Glazed Cheesecake Tartlets (v)

Lemon Mousse Pot with Candied Lemon Slice (v, g)

All prices are subject to VAT



The Classic Collection Spring

Starters

£7.90

Orchard Farm Ham Hock Terrine with Poached White Raisins & Pear Chutney

Confit Corn Fed Chicken Croquettes with Gloucestershire Old Spot Pancetta, Poached Hen

Egg & Lemon Thyme Dressing

Home Cured Beetroot Gravadlax with Chargrilled Olive Bread & Aioli

Green Bean & Tomato Tartare Salad (v)

Main Courses

£18.40

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

Braised Lamb Shank with Olive Oil Mash & Baby Roots

Deconstructed Essex Beef & Ale Pie with Guinness Shot & Savoy Cabbage Bubble & Squeak

Roast Supreme of Chicken, Sweet Potato Dauphinoise & Glazed Root Vegetables

English Wild & Field Mushrooms with Leek, Goats Cheese Bon-Bons & Broad Bean Puree (v)

Desserts

£7.70

Chocolate Marquis with Salted Caramel Sauce

Fine Kentish Braeburn Apple Tart & Apricot Ice Cream

Saffron & Vanilla Crème Brûlée

Platted British Cheese Course

All prices are subject to VAT



The Contemporary Dining Menu Spring

£42.00 per person

Starters

Razor Clam Ceviche with Limon, Chilli Cress & Pomegranate Salad
Smoked Beef Carpaccio with Truffled Artichoke Puree & Watercress
Home Smoked Dorset Trout with Endive & Orange
Twice Baked Goats Cheese Soufflé with Chilli & Rhubarb Chutney (v)

Main Courses

Herb Crusted Kent Lamb Fillet, Smoked Carrot Puree, Glazed Golden & Red Baby Beetroot with Mushroom Scented Jus
Roast Barbary Duck with Rainbow Chard, Warm Pickled Beetroot & Roast Squash Puree with New Potato Crisps
Pan Roasted Turbot, Steamed Mussels & Clams with Warm Watercress Cream
Chargrilled Cauliflower Steak, Gorgonzola Risotto, Pea Puree & Black Ash Truffle Oil (v)

Desserts

A Celebration of Rhubarb
Rhubarb Sorbet, Vanilla & Rhubarb Parfait & Rhubarb Jel
Textures of Spring
Beetroot & Valrhona Ganache with Salted Caramel Crumbs & Yuzu Ice Cream
Black Forrest & Cherry Picker Marquise with Sour Cherry Compote
'The Orangery'
Orange Panna Cotta, Blood Orange Jelly & Marmalade Ice Cream

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 Macaroons

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 Lebneh 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

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

All prices are subject to VAT



Sharing Boards

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 (v)

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 (v)

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)
King Prawn Skewers Marinated with Chilli & Garlic
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 2017

White

Old Vines Chenin Blanc 2014 Stellenbosch, South Africa	£15.00
Rheingau Riesling Schloss Schonborn 2013 Rheingau, Germany	£18.50
Sancerre, Domaine du Nozay 2014 Loire, France	£25.10
Sauvignon Blanc, Cakebread Cellars 2014 Napa Valley, USA	£37.70
Puligny-Montrachet, Domaine Henri Darnat 2013 Burgundy, France	£55.00

Red

Anwilka Vineyardws Petit Frère 2010 Helderberg, South Africa	£16.55
Fleurie Grand-Pré, Domaine Lathuiliere Gravallon 2014 Beaujolais, France	£19.70
Mercrey Vieilles Vignes Albert Sounit 2013 Burgundy, France	£31.40
Pinot Noir Muddy Water 2013 Waipara, New Zealand	£38.60
Château Grand-Puy Ducasse 2010 Bordeaux, France	£62.20

Rose

Gribble Bridge Rose Biddenden Vineyards 2014 Kent, England	£18.80
Château la Tour de l'Éveque Rosé 2014 Provence, France	£17.25

Sparkling

Sylvoz Prosecco Le Colture Brut NV Veneto, Italy	£18.10
Delamotte Brut NV Champagne, France	£41.75
Wiston Estate Cuvée Brut 2010 West Sussex, England	£51.90

Sweet

Noble Late Harvest Semillon, Nelson Estate 2013 Paarl, South Africa	£20.40
Château Briatte 2009 Bordeaux, France	£35.85

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

