

A flat-lay photograph of white hydrangea flowers and green foliage on a white background. The flowers are arranged in a circular pattern around the central text. The leaves are vibrant green and have serrated edges. The overall composition is clean and elegant.

Weddings

by *Adrian Collischon*

Weddings

By Adrian Collischoon

From the traditional to the contemporary. Indulge in beautifully designed menus 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. The following pages list typical menus and prices which reflect the menus presented.

Adrian Collischoon



Classic Dinner Reception

£76.00 per person

Bread

Selection of Artisan Bread with Butter

Starters

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

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

Burnt Lemon Tart

Valrhona Chocolate Mousse with Fresh Kent Raspberries

Vanilla Pannacotta & Vodka Macerated Summer Berries

Platted British Cheese Course

Tea, Coffee & Petit Fours

Selection of Petit Fours served with Tea and Coffee

**All prices are subject to VAT. Price is based on 100 guests. Includes equipment, staff and deliveries (based on a 6 hour shift)*



Contemporary Dinner Reception

£84.00 per person

Bread

Selection of Artisan Bread with Butter

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 & White Chocolate Delice with Matcha & Coconut Ice Cream

Lime Posset Shot, Tonic & Lemon Jelly & Gin Sorbet

Hot Raspberry Soufflé, Raspberry Bavarois & Raspberry Trifle Shot

Summer pudding with Homemade Clotted Cream & Jasmine Blossom

Tea, Coffee & Petit Fours

Selection of Petit Fours served with Tea and Coffee

**All prices are subject to VAT. Price is based on 100 guests. Includes equipment, staff and deliveries (based on a 6 hour shift)*



Canapé Reception

£28.00 per person

**Full canapé list available upon request*

Meat

Duck Liver Parfait with Clementine Jelly

Carpaccio of Beef with Slow Roasted Tomato

Serrano Ham & Cantaloupe Melon Caviar Spoons

Free Range Chicken with Lemon & Black Pepper, Chervil Filo Cup

Slow Cooked Lamb Spoons with Balsamic & Strawberry Crisp

Fish

Sake Marinated Salmon with Soy, Ginger & Chilli Dip

Pernod Cured Salmon with Blueberries & Mascarpone

Prawn Tempura Wasabi Toasts

Jersey Scallops with Warm Lobster Cream

Vegetarian

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

Black n Blue - Kentish Blackberry, Oxford Blue Sphere with Hazelnut Praline
& London Honey Spun Sugar

Pea & Mint Ice Cream Waffle Cones

Quail Eggs with Smoked & Spiced Malden Salt

Something Sweet.....

Lavender Infused Chocolate Brownie

Raspberry Bavaois with Mascarpone Chocolate Cup

Mini Apple Crumble with a Crème Anglaise Dip

Tiramisu Chocolate Cup

**All prices are subject to VAT. Price is based on 100 guests with 8 canapés (6 savoury & 2 sweet) per person. Includes equipment, staffing & deliveries (based on a 4 hour shift)*



Mini Bowl Reception

£32.00 per person

**Full mini bowl list available upon request*

Meat

Chilli & Maple Duck with Pak Choi & Shitake

Thai Spiced Beef with Coriander and Spring Onion Noodles

Vietnamese Chicken Curry with Sticky Rice

Minted Braised Lamb & Root Vegetables

Fish

Soy cooked Salmon with Crispy Noodle Salad

Pea & Mint Soup with Scallop Garnish & Truffle Oil

Cornish Crab & Tea Smoked Mackerel Salad with Duck Egg

Crayfish Ravioli with Lobster Cream & Vanilla Foam

Vegetarian

Tempura Vegetable with Nam Jim

Shitake Mushroom & Udon Noodles with a Chilli & Ginger Broth

Beer & Emmental Soup with Sour Dough

Greek Salad with Grilled Marinated Feta & Glazed Red Onions

Sweets

Tiramisu

Pannacotta, Passion Fruit & Rosewater Jelly (seasonal)

Espresso Brûlée with Marshmallow Froth

Raspberry & Vanilla Crème Brûlée

**All prices are subject to VAT. Price is based on 100 guests with 3 mini bowls per person.*

Includes equipment, staffing & deliveries (based on a 4 hour shift)



A Few Kind Words

“We used Eden to cater the food for our wedding and they did a fantastic job. We initially tried a couple of different caterers which didn't really fit the bill, but once we found Eden and tasted the food we knew we were set. Eden was great and accommodated all our different suggestions and requests. The food was more than we could have ever wished for. Eternally grateful to Eden and would recommend other couples who want memorable food at their wedding or event to have a chat with Eden.”

Wedding Client

“We thought the team were exceptional, the staff were very friendly and provided great service, Dante your main manager was exceptionally helpful and on top of things. The food was brilliant! Great quantities, high quality, very much what expected and nicely presented. It was highly praised by our guests... I ate more than a few of those pea ice creams! Thanks for all your help. I want to stress again that we were *very* happy overall with food, staff and support - thank you and to the full team”

Wedding Client



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

