

Christmas

By Adrian Collischo

I'm very pleased to present The Christmas Collection 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 Collischo



Christmas Canapé Collection

Meat

- Seared Pigeon & Pomegranate £2.20
- Pork Tenderloin with Crispy Sage & Celeriac Slaw £2.00
- Hot Smoked Duck with Bay Risotto £2.20
- Deconstructed Black Pudding, Apple & Bacon Pies £2.50
- Turkey Confit Croquettes with Truffle Mayonnaise Dip £2.00
- Chicken Liver & Morrel Parfait Pancetta Crisp Ciabatta Crostini £2.20
- Pink Peppercorn Beef Carpaccio & Salsa Verde £2.20

Fish

- Gin & Juniper Gravdax Blinis with Crème Fraiche £2.00
- Smoked Trout, Crème Fraiche Celeriac Rosti £2.00
- Plaice Ceviche Spoons with Lime & Chilli £2.20
- Star Anise Cured Salmon with Beetroot Dressing £2.20
- Herb Crusted Salmon & Hollandaise Dip £2.20
- Seared Monkfish with Spinach & Nutmeg Shot £2.50
- Jersey Scallops with Butternut Puree £2.50

Vegetarian

- Goats Cheese Pops coated in Fresh Herbs or Pink Peppercorns £2.00
- Quail Eggs with Smoked & Spiced Malden Salt £1.90
- Sage & Chestnut Arancini £1.90
- Artichoke with Caramelised Red Onion & Toasted Parmesan £1.90
- Char-grilled Polenta, Smoked Garlic Tapenade, Fresh Basil & Shaved Tomato £2.10

Sweet

- Clementine Choc Ice Pops £2.40
- Winter Fruit Tartlet Glazed with Cinnamon & Port Syrup £2.40
- Sugar Salted Pistachio & Macadamia Tartlets £2.50
- Lavender Infused Brownie Squares £2.40
- Sherry Trifle Shot £2.40
- Mini Mince Pies £2.20
- Mini Iced Christmas Pudding £2.40

All prices are subject to VAT



Christmas Mini Bowls

£5.00 per mini bowl

Fish

Wild Mushroom & King Prawn Linguine

Char-grilled Blackened Salmon Niçoise

Hot Smoking Maple Salmon, with Baby Beets & Saffron Foam

Meat

Vibrant Herb & Brioche coated Lamb fillet with Creamed Spinach, Baby Carrot & Baby Beetroot

Christmas Dinner Salad

Sage Stuffed Ballotine of Turkey with Lambs Tongue Lettuce, Dried Cranberry, Smoked Sausage with a Port Dressing & Parmesan Tuile

Mini Christmas Dinner

Roast free range turkey, turned carrot, mini chateau potatoes, button brussels & sage & apricot stuffing, sausage wrapped in bacon with rich red wine jus

Vegetarian

Sautéed Chinese Leaves with Brussel Sprouts, Chestnut & Chilli with Toasted Pine-nuts

Deconstructed Wild Mushroom Wellington with Pumpkin Puree & Parsnip Crisp
Roast Pumpkin & Tofu Couscous with Courgette Ribbons & Toasted Sunflower Seeds (v)

All prices are subject to VAT



Christmas Finger Buffet & Sharing Platters

£22.50pp - 8 pieces per person

£16.80pp - 6 pieces per person

Savoury Selections

(Choice of 8)

Turkey & Stuffing Skewers with Cranberry Dip

Prawn & Crayfish Cocktail Shots with Baby Gem Lettuce

Poached Salmon & Spinach Gateaux

Savoury Chive Scones with Mascarpone & Beetroot Gravadlax

Cranberry, Walnut & Stilton Tartlet (v)

Chestnut, Pork & Cranberry Pressed Pie

Honey Roasted Root Vegetable Skewer with Thyme (v)

Horseradish Marinated Beef & Wild Mushroom Crostini

Home Smoked Mozzarella, Courgette & Red Pepper Filo Parcel
& Humous Dip (v)

Balsamic Marinated Salmon with Olive Oil Powder Dip

Lemon, Parsley & Garlic Corn Fed Chicken Filo Cups with Parmesan Crisps

Mackerel Sliders with Red Pepper Salsa

Something Sweet....

£2.50 per piece

Clementine & Crème Patissiere Tartlet with Spiced Glaze

Filo Stolen Bites

Homemade Mince Pies

Sherry Trifle Chocolate Cups

Cranberry, Mulled Cider & Orange Waffle Basket

Chocolate, Sweet Ricotta & Candied Fruit Cannoli

All prices are subject to VAT



The Collection Christmas Hot Fork Buffet

£30.00 per person

Main Selections

Traditional Kelly Bronze Turkey with Chipolata wrapped in Streaky Bacon, Apricot Stuffing & Rich Red Wine Jus

Coriander Roasted Root Vegetable Tart with Lightly Spiced Spinach & Chickpea (v)

Salads & Sides

Chestnut Roasted Brussel Sprouts (v)

Thyme Roasted Potatoes (v)

Glazed Beetroot & Turnip

Desserts

Individual Chocolate & Cranberry Mousse

All prices are subject to VAT



Contemporary Christmas Menu

£42.00 per person

Starters

Warm Salad of Gloucestershire Black Pudding, Poached Egg & West Country Pancetta
Deconstructed Stilton & Pear Tartlet with Walnut Dressing (v)
Mosaic of Wild Rabbit with Sweet & Sour Grape Chutney & Toasted Brioche
Goats Cheese Bon Bons & Beetroot Carpaccio with Micro Leaf Salad & Dehydrated Pomodorino Tomato (v)
Home Smoked Trout, Mascarpone, Pecorino & Rocket Salad with Pomegranate Dressing

Main Courses

Medallions of Beef served with Glazed Shallots, Fondant Beetroot and a Fine Leek & Green Bean parcel
Slow Roasted Belly of Pork, Pomme Anna Potatoes & Roasted Root Vegetables
Sea Bass Fillet, Stuffed Savoy Cabbage, Dill Mash & Fish Cream Reduction
English Wild & Field Mushrooms with Leek Velouté, Goats Cheese Bon Bons & Broad Bean Puree (v)
Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Sweet Potato Galette (v)
Slow Roasted Orchard Farm Pork Belly, Roast Pumpkin & Jerusalem Artichoke Purées with Char Grilled Polenta
Wild Mushroom Ravioli with Chive Cream Sauce & Pea Foam (v)

Desserts

'Liquid Chocolate'
chocolate brownie chunks, raspberry sorbet in a white chocolate sphere & hot chocolate sauce
Poached Kentish Pear, Salted Caramel Ganache & Hazelnut Praline Crumbs
'Passion Me'
espresso & chocolate mousse tart with passion fruit sorbet
Tiramisu Shot, Prosecco Jelly & Clementine Pannacotta
Lemon Tart with Limón Cello Macerated Winter Berries

All prices are subject to VAT



Traditional Christmas Menu

£35.00 per person

Starters

Crayfish & Avocado Tian with Micro Leaf Salad

Gin & Juniper Gravadlax with Dill Dressing

Sauté Flat Mushroom with Glazed Goats Cheese, Red Onion Marmalade & Winter Herb Salad (v)

Trio of Salmon

(Hot Oak Smoked Salmon, Soy Marinated Salmon & Beetroot Gravadlax)

Pumpkin Soup, Seared Scallop & Truffle Oil

Main Course

Roast Danbury Kelly Bronze Turkey with Spotted Black Chipolata & Thyme Roasted Root Vegetables

Roast Essex Sirloin with Yorkshire Pudding, Chateaux Potatoes & Chanterelle Carrots

Roast Goose, Goose Confit, Pancetta Baby Brussels & Parsnip Dauphinoise

Roast Root Vegetable Wellington with Port Jus (v)

Slow Baked Wild & Field Mushroom with Tarragon, Glazed Shallots & Madeira Cream Reduction (v)

Roast Wild Duck, Braised Red Cabbage with Cranberries & Port Jus

Steamed Sea Bass with Saffron & Star Anise Nage

Dessert

Homemade Christmas Pudding with Brandy Sauce

Chocolate Marquise with Baileys Ice Cream

Chestnut Vacherin with Sweet Glazed Soft Chestnuts, Clementine Jel & Chocolate Crumbs

Warm Spiced Poached Winter Fruit with Marsala Sabayon

Salted Caramel & Chocolate Mousse Dome with Cinnamon Shard

All prices are subject to VAT



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

