

*Social
Distancing
Menu
Within*

Eden Caterers

Summer 2021 Brochure



About Eden

Eden Caterers has been creating seasonal, stylish and sustainable food in Central London since 1993. We provide delivered food for all occasions, be it a breakfast meeting or an out-of-the-ordinary wedding.

We change our menus every four months to ensure variety whilst utilising seasonal produce when at its best. We make virtually everything ourselves including jams, chutneys, dressings and cordials. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest.

Our passion is providing great food that is sustainably sourced whilst reducing our impact on the planet. We use naturally-fallen palm leaf platters and PLA food film made from plants and will continue on our mission to be the UK's most sustainable caterer.

We have adapted our menus to suit the 'new normal' and have introduced a Social Distancing Menu to provide clients with our same great-tasting set menus, but on their own individual platters. This should minimise the need for gathering around a buffet table, whilst still ensuring people are fed well, and safely!

We are proud to have been awarded a 3 Star Rating (the highest possible) from the Sustainable Restaurant Association for the past 3 years running and look forward to seeing what the rest of this year brings

Enjoy! *The Eden Team*



Social Distancing Menu

individual set menus designed for socially distant dining

This menu will be served from 1st June to 30th September 2021
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = gluten free, d = dairy free, n = contains nuts
Full Ts & Cs on our website

Introducing our Social Distancing Menu... Whether it's breakfasts, sandwich lunches, hot boxes or a meze platter, we have put together a special selection of our classic client favourites and turned them into individually plated meals for easy ordering. The majority of our standard menus can be packaged individually too so please get in touch if you had any specific menus in mind. All items come with a fork, knife or spoon where required.

BREAKFAST

Breakfast Bag - Bronze - £5.70

minimum of 3

Mini Danish Pastry

x1 per person

Mini Butter Croissant

x1 per person

Freshly Squeezed Orange Juice

x1 per person

Breakfast Bag - Silver - £6.30

minimum of 3

Granola with Honey

x1 per person

Piece of Fruit

x1 per person

Freshly Squeezed Orange Juice

x1 per person

Breakfast Bag - Gold - £7.55

minimum of 6 (to be reheated on site)

Bacon in a Glazed Brioche Roll

x1 per person

Piece of Fruit

x1 per person

Freshly Squeezed Orange Juice

x1 per person

SANDWICH LUNCH

these set menus are also available to order in vegan and vegetarian options, please get in touch to discuss your dietary requirements

Individual Begonia - £5.90

minimum of 3

Sandwich

x1 per person

Cake

x1/2 portion per person

Tortilla Chips

x1/2 portion per person

Individual Azalea - £9.10

minimum of 3

Sandwich

x1.5 per person

Cake

x1.5 per person

Individual Lilac - £10.45

minimum of 3

Sandwich

x1 per person

Finger Buffet

x2 portion per person

Cut Fruit

x1 portion per person

Individual Jasmin - £12.40

minimum of 3

Sandwich

x1 per person

Finger Buffet

x2 per person

Tortilla Chips

x1 portion per person

Fresh Fruit Skewer

x1 per person

Cake

x1 per person

Individual Bay - £13.70

minimum of 3

Sandwich

x1 per person

Finger Buffet

x2 per person

Tortilla Chips

x1/2 a portion per person

Cut Fruit

x1 portion per person

Salad

x1 portion per person

INDIVIDUAL COLD FORK MEAL

Vegetarian - £15.30

minimum of 6

Tomato & Pesto Tart (vegan, d)
New Potato & Chive Salad (vegan, g, d)
Mixed Leaf Summer Salad (vegan, g, d)
Rolls & Butter (v)
Fresh Strawberry Cheesecake (v)

Meat - £18.40

minimum of 6

Chargrilled Herefordshire Chicken (g, d)
Watermelon & Tomato (vegan, g, d)
Rainbow Salad (vegan, d)
Rolls & Butter (v)
Apricot & Frangipane Tart (v, n)

Fish - £18.60

minimum of 6

Smoked Trout with Pickled Red Onion (g, d)
Watermelon & Tomato (vegan, g, d)
Mediterranean Vegetable & Black Rice (vegan, g, d)
Rolls & Butter (v)
Burnt Lemon Flan (v)

Premium - Gardenia - £27.80

minimum of 6

Thai Marinated & Seared Beef with Rocket, Baby Corn & Shaved Carrot (d)
Maple Wood Hot Smoked Salmon, Dill & Beetroot Salad with Crème Fraiche Dressing (g)
Thyme Roasted Root Vegetable Tart (v)
Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad (v, g)
New Potato Salad with Lemon, Chive & Crème Fraiche Dressing (v, g)
Chocolate Salted Caramel Tartlet & Fresh Berries (v)

SALAD PLATE

Vegetarian/Vegan - £12.30

minimum of 6

Rainbow Salad (vegan, d)
Watermelon & Tomato (vegan, g, d)
New Potato & Chive Salad (vegan, g, d)
Mixed Leaf Summer Salad (vegan, g, d)
Rolls & Butter (v)

Meat - £12.90

minimum of 6

Chargrilled Chicken Rainbow Salad (g, d)
Italian Summer Salad (v, g)
Mediterranean Vegetable & Black Rice (vegan, g, d)
Rainbow Salad (vegan, d)
Rolls & Butter (v)

MEZE SALAD PLATE

Vegetarian - £8.85

minimum of 6

A complete, nutritious and varied vegetarian sharing meal for one, including: Falafel, Egg Mayonnaise, Tomato Salad and Mixed Leaf and Beetroot

Meat - £9.30

minimum of 6

A complete, nutritious and varied sharing meal for one, including: Herefordshire Free Range Chicken, Mixed Leaf, Tomato Salad, Beetroot, New Potato Salad, Prawn Mayonnaise

HOT BOXED MEALS minimum of 6 boxes, can be mixed

These boxed meals are designed to be eaten hot but can be ordered and delivered to you either hot, ready to eat straight away, or cold for you to reheat when it suits you. Suitable for students who need a wholesome meal whilst at University, those who cannot work from home.

	COLD DEL	HOT DEL
Macaroni Cauliflower with Caramelised Onion (v) <i>the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion</i>	£4.50	£5.50
Vegan Rogan Josh with Rice (vegan, g, d) <i>an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry</i>	£5.00	£6.50
Moroccan Vegetable Tagine & Couscous (vegan, d) <i>pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger & cumin, served with couscous</i>	£5.00	£6.00
Vegetable Thai Green Curry & Rice (vegan, g, d, n) <i>peppers, broccoli, baby corn and cashew nut in a lime and coriander chilli coconut sauce, served with rice</i>	£5.20	£6.20
Fusilli with Mushroom (v) <i>oyster, chestnut & button mushrooms tossed with fresh tarragon, bella lodi and cream</i>	£4.50	£5.50
Vietnamese Chicken Curry with Rice (g, d) <i>classic Vietnamese with lemon grass, ginger, potatoes, spring onion, carrot, chilli, fish sauce, bay leaf, coriander and coconut milk</i>	£6.50	£7.50
Chilli Con Carne & Rice (g, d) <i>chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic Mexican dish</i>	£6.00	£7.00
Sri Lankan Beef & Potato Curry (g, d) <i>cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the spinach, potatoes and braised beef</i>	£7.80	£8.80
Tarragon Chicken & Rice (g) <i>chicken with fresh tarragon, cream and lemon. Served with long grain rice</i>	£6.50	£7.50

BOXED SALADS no minimums apply

Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette</i>	£5.90
Mediterranean Vegetable & Black Rice (vegan, g, d) <i>with rocket & maple balsamic dressing</i>	£6.30
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£5.95
Chargrilled Chicken Rainbow Salad (g, d) <i>chicken fillets marinated in chilli & coriander tossed with mint, chickpeas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£6.40
Hot Smoked Honey Salmon Niçoise (g, d) <i>hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing</i>	£6.85

BOXED
by eden



We are still serving our regular menus both on sharing platters and individual plates or bags so if this menu does not have all that you need please see the rest of our Summer brochure.

ALL MENU
ITEMS CAN BE
PACKAGED SUITABLE
FOR SOCIAL
DISTANCING

Breakfast deliveries are made from 07.45 to 09.00 Mon-Fri

This menu will be served from 1st June to 30th September 2021

Allergen information is available on our website and is supplied with your order

Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts

Full Ts & Cs on our website

Executive Presentation - food will come on smart white platters.

There is a 10% surcharge.

Breakfast

A stunning selection of hot & cold savouries, breakfast pots and more for a great way to start the day

SET BREAKFASTS

Minimum order of 3

Power Breakfast

one of each item per person

Homemade Granola with Sour Cherry Compote (v)

Homemade American Cookie

Freshly squeezed orange juice

£6.60 p/p

Continental Breakfast

one of each item per person

Mini croissant & butter

Mini Danish pastry

Fruit Skewer

Freshly squeezed orange juice

£7.35 p/p

Continental Breakfast with Bagel

one of each item per person

Open mini half bagel with cream cheese & smoked salmon

Mini croissant & butter

Mini Danish pastry

Fruit skewer

Freshly squeezed orange juice

£11.25 p/p

FRUIT

Fresh Fruit Individual Salad Pot (vegan, g, d)	£2.95
Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal fruit chunks on sticks	£1.80
Cut Fruit - per person (vegan, g, d)	£2.80
Cut Fruit Platter - for 8-12 people (vegan, g, d)	£21.00
Large Whole Fruit Platter - for 10-15 people (vegan, g, d)	£19.50
Small Whole Fruit Platter - for 5-10 people (vegan, g, d)	£15.00
Whole Fruit Portion	£1.70

BREAKFAST POTS

All breakfast pots come ready to eat, complete with a spoon.

Free From Birchemuesli (vegan, g, d) gluten free rolled oats **£3.90**

with apple, soya yoghurt, soya milk, sultanas, seeds and berries (min of 4)

Birchemuesli (v) rolled oats with apple, yoghurt, milk, sultanas, seeds and berries (minimum of 4) **£3.10**

Orange & Coconut Granola with Berry Coulis (v, n) Greek yoghurt with raspberry coulis and our summer granola **£3.25**

Orange & Coconut Granola with Honey (v, n) Greek yoghurt with honey and our summer granola (jumbo oats, hazelnuts, pumpkin, chia and sunflower seeds, dried cranberry, coconut, almonds, walnuts & orange) **£3.25**

Yoghurt Pot with Sour Cherry Compote - 180ml pot (v, g) **£3.10**

Yoghurt Pot with Raspberry Coulis - 180ml pot (v, g) **£3.10**

Yoghurt Pot with Honey - 180ml pot (v, g) **£3.10**

Soya Yoghurt Pot with Raspberry Coulis - 180ml pot (vegan, g, d) **£4.20**

Soya Yoghurt Pot with Sour Cherry Compote - 180ml pot (vegan, g, d) **£4.00**

Soya Yoghurt Pot with Honey - 180ml pot (v, g, d) **£4.10**

Trail Mix with Soya Yoghurt & Raspberry Coulis (vegan, g, d, n) **£4.65**

HOT SAVOURIES

Mini Bacon Roll Breakfast Platter

15 mini glazed brioche rolls with streaky bacon delivered warm to you for immediate service

£34.50 each

Mini Sausage Roll Breakfast Platter

15 mini glazed brioche rolls with mini Cumberland sausages delivered warm to you for immediate service

£34.50 each

Mini Mushroom Roll Breakfast Platter (v)

15 mini glazed brioche rolls with butter fried button mushrooms delivered warm to you for immediate service

£34.50 each

Roast Tomato & Mushroom in a Cereale Roll (vegan, d)

sliced roast tomato with fresh field mushrooms & vegan mozzarella in a cereale roll, delivered in hot box. Min 10

£4.90

Vegetarian Sausage in a Glazed Brioche Roll (v)

delivered in hot box. Min 10

£5.35

Scrambled Egg and Tomato in a Glazed Brioche Roll (v)

delivered in hot box. Min 10

£3.80

Scrambled Egg & Bacon All Butter Croissant - large

an all butter croissant filled with scrambled egg, smoked bacon & roasted tomato, delivered in a hot box. Min 10

£5.20

Scrambled Egg and Bacon in a Glazed Brioche Roll

delivered in hot box. Min 10

£4.85

Scrambled Egg and Smoked Salmon in a Glazed Brioche Roll

delivered in hot box. Min 10

£5.30

Bacon in a Glazed Brioche Roll

delivered in hot box. Min 10

£4.60

Sausage in a Glazed Brioche Roll

delivered in hot box. Min 10

£5.15

COLD SAVOURIES

Breakfast Savoury Platter (enough for up to 6 people) **£37.00**

a selection of mini filled breakfast rolls & croissant to include smoked salmon & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal & salami cereal roll, brie & cranberry mini flutes

Ham, Egg & Spinach Protein Pot (g, d) **£3.75**

Blythburgh slow cooked ham, 2 boiled free range eggs & baby spinach

Egg & Spinach Protein Pot (v, g, d) **£2.25**

2 boiled free range eggs & baby spinach

Brie & Cranberry Mini Flute (v) **£3.10**

Cheese & Tomato All Butter Croissant - large (v) **£4.35**

Ham & Cheese All Butter Croissant - large **£5.25**

butter croissant with cheese and English ham

Open Mini Bagel with Smoked Salmon & Cream Cheese **£4.85**

(2 open halves per portion)

Open Mini Bagel with Egg Mayonnaise & Tomato Chutney - 2 per portion (v) **£3.00**

PASTRIES

All Butter Croissant — large (v) **£2.05**

served with butter portions and a knife

All Butter Croissant — mini (v) **£1.70**

served with butter portions and a knife

Danish Pastry — large (v) **£2.20**

a selection of pastries

Danish Pastry — mini (v) **£1.90**

a selection of mini Danish pastries

Pain Au Chocolat — large (v) **£2.10**

filled with real chocolate and baked with French butter

Pain Au Chocolat — mini (v) **£1.95**

filled with real chocolate and baked with French butter

Almond Butter Croissant - mini (v, n) **£2.05**

filled with almond paste & topped with flaked almonds

Homemade American Cookies - 2 per portion (v) **£1.95**

a selection of white chocolate & double choc cookies

Granola Healthy Bar (vegan, g, d, n) oats, almonds, seeds, date, **£2.05**

maple syrup, peanut butter & cranberries

Biscuits - 2 per portion **£1.10**

Walkers allsorted

Mini Muffin - 2 per portion (v) **£2.00**

Blueberry Mini

Conserves (vegan, g, d) **£0.85 each**

strawberry jam pots

SMOOTHIES

Beetroot & Raspberry Smoothie - 1 litre (vegan, g, d) **£10.00**

with banana & soya milk

Kiwi & Apple Smoothie - 1 litre (vegan, g) **£9.00**

a refreshing fruity smoothie

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There is a 10% surcharge.*

Sandwich Lunch

A combination of Sandwiches, Finger Buffet, Cakes, Fruit & Cheese - ideal for working lunches

These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are selected by us, unless named, and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for. The food, as standard, is served on platters made from palm leaves with a serviette for each guest. Unwrapping is the only requirement.

WILLOW

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£17.60 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Kettle Crisps 1/2 portion per person
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person
Cheese Board 1 portion per person

MAGNOLIA

Sandwiches including 1 round per person varying daily from this season's selection **£15.60 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cut Fruit 1 portion per person
Cheese Board 1 portion per person

CAMELLIA

Sandwiches including 1 round per person varying daily from this season's selection **£13.80 p/p**
Finger Buffet 4 items per person selected by us from this season's list
Cut Fruit 1 portion per person

LAUREL

Sandwiches including 1 round per person varying daily from this season's selection **£13.30 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cake & dessert mini homemade selection, 1.5 per person

CLEMATIS

Sandwiches including 1 round per person varying daily from this season's selection **£12.70 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Italian Olives
Fresh Fruit Skewer 1 per person

WISTERIA

Sandwiches including 1 round per person varying daily from this season's selection **£12.40 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person

JASMIN

Sandwiches including 1 round per person varying daily from this season's selection **£12.30 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person

Please Note: **Jasmin** also available in the following options:
 No Gluten Ingredients
 Vegan
 Vegetarian
 All Meat
 All Fish
 Please enquire when ordering.

THISTLE

Sandwiches including 1.5 round per person varying daily from this season's selection **£10.95 p/p**
Cake & dessert mini homemade selection, 1.5 per person
Cut Fruit 1 portion per person

ACER

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£10.80 p/p**
Crisps
Cake & dessert mini homemade selection, 1 per person
Fresh Fruit Skewer 1 per person

MAPLE

Sandwiches including 1 round per person varying daily from this season's selection **£10.50 p/p**
Finger Buffet 2 items per person selected by us from this season's list
Kettle Crisps (vegan, g) (40g per portion) with salsa dip
Fruit 1.5 pieces of whole fruit per person

LILAC

Sandwiches including 1 round per person varying daily from this season's selection **£10.20 p/p**
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list
Cut Fruit 1 portion per person

ROWAN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£10.15 p/p**
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Cut Fruit 1 portion per person

MULBERRY

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.90 p/p**
Kettle Crisps (vegan, g) (40g per portion)
Cake & dessert mini homemade selection, 1.5 per person

HIBISCUS

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.50 p/p**
Kettle Crisps (vegan, g) (40g per portion)
Fresh Fruit Skewer 1 per person

AZALEA

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.90 p/p**
Cake & dessert mini homemade selection, 1.5 per person

HAWTHORN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.80 p/p**
Cut Fruit 1 portion per person

SET SANDWICH PLATTERS

Our platters are made up of six whole sandwiches, to serve approximately 4 - 6 guests.

<p>Classic Sandwich Platter One each of the following: Blythburgh Farm Gammon Ham & Mustard on White Bread; Cheddar & Rhubarb Chutney on Malted Grain (v); Egg Mayonnaise & Cress on Malted Grain (v); Roast Chicken & Cucumber on Malted Grain; Smoked Salmon, Cucumber & Dill on Malted Grain; Mozzarella, Tomato, Olive & Basil in Ciabatta (v)</p>	<p>£22.00 platter</p>
<p>Contemporary Sandwich Platter One each of the following: Bacon, Lettuce & Tomato in a Tomato Wrap (d); Coronation Cauliflower on Malted Grain (vegan, d, n); Cucumber Caper & Mint on Tunnbrod (v); Italian Salami & Pepperonata Flaguette; Salmon, Chickpea Chilli Mustard & Rocket in a Piedmont Baguette; Veggie New Yorker on Multi Seed Bloomer (v)</p>	<p>£24.00 platter</p>
<p>Mixed Sandwich Platter One each of the following: Egg Mayonnaise & Cress on Malted Grain (v); Cucumber Caper & Mint on Tunnbrod (v); Falafel & Baba Ganoush Wrap (vegan, d); Italian Salami & Pepperonata Flaguette; Prawn & Watercress on Malted Grain; Rare Roast Beef with Caramelised Onions on Malted Grain</p>	<p>£23.00 platter</p>
<p>Vegetarian Sandwich Platter (v) One each of the following: Cheddar & Rhubarb Chutney on Malted Grain (v); Coronation Cauliflower on Malted Grain (vegan, d, n); Egg Mayonnaise & Cress on Malted Grain (v); Cucumber Caper & Mint in a Piedmont Baguette (v); Falafel & Baba Ganoush Wrap (vegan, d); Veggie New Yorker on Multi Seed Bloomer (v)</p>	<p>£21.00 platter</p>
<p>Vegan Sandwich Platter Two each of the following: Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d); Falafel & Baba Ganoush Wrap (vegan, d); Coronation Cauliflower on Malted Grain (vegan, d, n)</p>	<p>£20.00 platter</p>
<p>Meat Sandwich Platter A mixture of the following: Bacon, Lettuce & Tomato in a Tomato Wrap (d); Blythburgh Farm Gammon Ham & Mustard on White Bread; Cajun Chicken with Lettuce & Tomatade on Seeded Baguette; Italian Salami & Pepperonata Flaguette; Rare Roast Beef with Caramelised Onions on Malted Grain; Roast Chicken & Cucumber on Malted Grain</p>	<p>£25.00 platter</p>
<p>Fish Sandwich Platter Six rounds including: Prawn & Watercress on Malted Grain; Salmon, Chickpea Chilli Mustard & Rocket in a Piedmont Baguette (2); Smoked Mackerel in a Spinach Wrap; Smoked Salmon, Cucumber & Dill on Malted Grain (2)</p>	<p>£28.00 platter</p>
<p>Open Sandwich Platter (12 pieces) two each of the following: Houmous & Olive Open Sandwich on Ciabatta (vegan); Egg Mayonnaise & Cucumber Open Sandwich on Seeded Baguette (v); Rare Roast Beef & Caramelised Onion Open Sandwich on Mini Bagel (d); Bacon, Lettuce & Tomato Open Sandwich on Seeded Baguette (d); Prawn Mayonnaise Open Sandwich on Ciabatta; Smoked Salmon & Dill Dressing Open Sandwich on Mini Bagel</p>	<p>£23.00 platter</p>
<p>Rustic Platter six speciality bread and roll sandwiches: Cajun Chicken with Lettuce & Tomatade on Seeded Baguette; Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d); Italian Salami & Pepperonata Flaguette (2); Veggie New Yorker on Multi Seed Bloomer (v)</p>	<p>£24.00 platter</p>
<p>Wrap Platter two each of the following: Falafel & Baba Ganoush Wrap (vegan, d); Bacon, Lettuce & Tomato in a Tomato Wrap (d); Smoked Mackerel in a Spinach Wrap</p>	<p>£24.00 platter</p>

SET FINGER BUFFET PLATTERS

<p style="text-align: center;">Finger Buffet Platter</p> <p>Three of each of the following finger buffet on one platter (12 in total): Samosa (vegan, d); Mini Pizza with Mozzarella (v); Trout, Crème Fraiche & Pomegranate Tartlet - 2 per portion; Chicken Brochette with Chilli & Oregano (g)</p>	<p>£23.00 platter</p>
<p style="text-align: center;">Vegetarian Finger Buffet Platter</p> <p>Three of each of the following finger buffet on one platter (12 in total): Tapenade Bruschetta (vegan, d); Feta, Cherry Tomato & Basil Tart (v); Chilli Cornbread Muffins (v); Spinach Roulade (v, g)</p>	<p>£22.00 platter</p>

VEGAN

Falafel & Baba Ganoush Wrap (vegan, d)	£3.40
<i>homemade organic falafel with aubergine puree, mixed leaf, mint & lemon dressing</i>	
Coronation Cauliflower on Malted Grain (vegan, d, n)	£3.20
<i>light curried cauliflower with fresh orange, mango chutney coriander & almonds in vegan mayo</i>	
Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d)	£3.10
<i>our own houmous & olive tapenade with sliced cucumber and grated carrot</i>	

VEGETARIAN

Mozzarella, Tomato, Olive & Basil in Ciabatta (v)	£3.90
<i>mozzarella with sliced beef tomato, olive & basil with a balsamic dressing</i>	
Cucumber Capers & Mint on Piedmont Baguette (v)	£3.10
<i>mint, spring onion, capers and cream cheese with rocket and cucumber</i>	
Cheddar & Rhubarb Chutney on Malted Grain (v)	£3.20
<i>farmhouse cheddar with homemade rhubarb & ginger chutney</i>	
Egg Mayonnaise & Cress on Malted Grain (v)	£3.10
<i>free range eggs and cress</i>	
Veggie New Yorker on Multi Seed Bloomer (v)	£3.95
<i>cheddar, rocket, dill & dijon mayo, gherkin & pickled red cabbage</i>	
Cheddar & Rhubarb Chutney on Genius Bread (v, g)	£3.90
<i>farmhouse cheddar with homemade rhubarb & ginger chutney</i>	

MEAT

Rare Roast Beef with Caramelised Onions on Malted Grain	£3.65
<i>thinly sliced roast beef with slow cooked caramelised onions and grain mustard</i>	
Roast Chicken & Cucumber on Malted Grain	£3.95
<i>with baby leaf & lemon mayonnaise</i>	
Italian Salami & Pepperonata Flaguette	£3.80
<i>Italian salami with homemade pepperonata & rocket</i>	
Bacon, Lettuce & Tomato in a Tomato Wrap (d)	£3.30
<i>cured smoked bacon, mixed baby leaf, and sliced tomato with mayonnaise</i>	
Blythburgh Farm Gammon Ham & Mustard on White Bread	£3.95
<i>honey & mustard baked free range gammon with English mustard</i>	
Cajun Chicken with Lettuce & Tomatade on Seeded Baguette	£3.65
<i>cajun marinated Herefordshire chicken with lettuce, tomatade & mayonnaise in seeded baguette</i>	
Italian Salami & Peppers on Genius Bread (g)	£4.00
<i>salami with homemade pepperonata & rocket</i>	

FISH

Smoked Mackerel in a Spinach Wrap	£4.10
<i>smoked mackerel in a crème fraiche, horseradish and lemon dressing</i>	
Salmon, Chickpea Chilli Mustard & Rocket in a Piedmont Baguette	£4.25
<i>flaked fresh salmon, chilli mustard mayonnaise and crisp rocket</i>	
Smoked Salmon, Cucumber & Dill on Malted Grain	£4.35
<i>with a dill dressing and black pepper</i>	
Prawn & Watercress on Malted Grain	£4.35
<i>North Atlantic prawns in a light mustard and lemon mayonnaise with English watercress</i>	
Smoked Mackerel on Genius Bread (g)	£4.40
<i>chopped smoked mackerel with lemon, crème fraiche, horseradish and mixed leaf</i>	

FINGER BUFFET

VEGAN

Queen Olives - 4 per portion (vegan, g, d) aromatised large queen olives on sticks	£1.85
Samosa (vegan, d) packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case	£1.75
Tapenade Bruschetta (vegan, d) ciabatta bruschetta with our caper, black olive and garlic tapenade	£1.65
Kettle Crisps with Salsa Dip - 40g portion (vegan, g, d)	£2.00
Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d)	£1.25

VEGETARIAN

Spinach Roulade (v, g) layers of spinach with ricotta and sun dried tomato	£1.60
Mini Pizza with Mozzarella (v) thin & crispy with mozzarella and pepperonata	£1.70
Feta, Cherry Tomato & Basil Tart (v) a classic summer tart of feta, sweet tomato & fresh basil baked till golden	£1.85
Chilli Cornbread Muffins (v) A polenta flour muffin with corn, mature cheddar and chilli, with a mascarpone, jalapeno & coriander filling	£1.70

MEAT

Chicken Brochette with Chilli & Oregano (g) chicken marinated in lemon, chilli, oregano & garlic served with a feta & yoghurt dip	£2.00
Cocktail Sausages with Chutney - 3 per portion (d) Cumberland cocktails with mango chutney, Dijon mustard and lemon juice	
Scotch Egg with Chilli - 1/2 per portion homemade scotch eggs with chilli, sage and free range eggs	£1.70
Bella Lodi Chicken Strips chicken breast in bella lodi breadcrumbs with lemon & parsley mayonnaise dip	£1.90

FISH

Salmon Brochette with Chilli & Ginger (g, d) coriander, chilli, ginger, lemon and paprika marinade	
Trout, Crème Fraiche & Pomegranate Tartlet - 2 per portion fresh Dorset trout with crème fraiche, dill & pomegranate in a delicate pastry case	£2.45
Smoked Haddock & Turmeric Arancini - 2 per portion fresh smoked haddock, turmeric & bella lodi in crisp breadcrumbs	£1.90
	£2.10

CAKES

Cake Platter	£17.00
<i>eight cakes from the selection below</i>	
Cherry & Walnut Flapjack (v, n)	£1.70
<i>golden syrup, butter & condensed milk coat the jumbo oats, topped off with glace cherries and walnuts then baked</i>	
Strawberry Crumble Slice (vegan, d)	£1.80
<i>oats, ginger, fresh Kent strawberries with a crunchy crumble topping</i>	
Coconut & Passion Fruit Drizzle Cake (v)	£1.80
<i>moist coconut loaf cake generously drizzled with zingy passion fruit syrup</i>	
Raspberry Tartlet - 2 per portion (v)	£2.95
<i>fresh raspberries, white chocolate and cream with free range eggs in a dainty pastry case</i>	
Blueberry Cheesecake (v)	£1.90
<i>fresh blueberries with a cream cheese topping</i>	
Orange Polenta Loaf (v, g, n)	£1.90
<i>fresh juice and zest of navel oranges with free range eggs, almond, butter and polenta</i>	
Brownie (v)	£1.80
<i>dark, rich Belgian</i>	
Mini Muffin - 2 per portion (v)	£1.90
<i>Blueberry Mini</i>	
White Chocolate & Raspberry Mousse - Mini Pot (v, g)	£1.90
<i>fresh raspberry coulis lightly whipped with white chocolate & cream</i>	
Panna Cotta with Summer Fruit Jelly - Mini Pot (v, g)	£2.20
<i>vanilla and cream with fresh fruit jelly</i>	
Strawberry Cheesecake - Mini Pot (v)	£1.95
<i>fresh strawberries with cream cheese, cream & a digestive crust</i>	

FRUIT

Fresh Fruit Individual Salad Pot (vegan, g, d)	£2.95
Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal fruit chunks on sticks	£1.80
Cut Fruit - per person (vegan, g, d)	£2.80
Cut Fruit Platter - for 8-12 people (vegan, g, d)	£21.00
Large Whole Fruit Platter - for 10-15 people (vegan, g, d)	£19.50
Small Whole Fruit Platter - for 5-10 people (vegan, g, d)	£15.00
Whole Fruit Portion	£1.70
Chocolate Strawberry (v, g)	£1.75

CHEESE

A British Summer Cheeseboard (v)	£4.90
<i>Quickes Double Gloucester, Trevarrian Cornish Brie, Wensleydale & Apricot with celery, grapes, oatcakes and crackers</i>	p/p

This menu will be served from 1st June to 30th September 2021
Allergen information is available on our website and is supplied with your order
Dietary legend: v = vegetarian, g = no gluten ingredients, d = dairy free, n = contains nuts
Full Ts & Cs on our website
*Executive Presentation - food will come on smart white platters.
There is a 10% surcharge.*

ALL MENU
ITEMS CAN BE
PACKAGED SUITABLE
FOR SOCIAL
DISTANCING



Forks & Salads

Healthy and delicious Salads and Buffets perfect for individuals or sharing

SHARING SALAD BOWLS - 6-8 PORTIONS

These salads are delivered in beautiful serving bowls with tongs. Each bowl is designed to be part of a selection. We recommend selecting a minimum of three salad bowls to give a complete meal for six to eight guests. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please hire from us if needed.

MEAT & FISH SHARING SALAD BOWLS

Chargrilled Chicken Rainbow Salad (g, d) <i>chicken marinated in chilli & coriander tossed with mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£24.75
Pea & Gammon Ham Salad (g, d) <i>honey and mustard diced baked ham with peas, potatoes and mixed leaf</i>	£23.00
Steamed Trout Garden Salad (d) <i>steamed Dorset trout with mixed leaf, green beans, tomato & radish with mint & lemon dressing</i>	£25.50

VEGETARIAN SHARING SALAD BOWLS

Iranian Fattoush Salad (v, g) <i>plum tomato, radish, cucumber, spring onions with fresh lemon, garlic & mint topped with yoghurt & pomegranate seeds</i>	£20.00
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£23.70

VEGAN SHARING SALAD BOWLS

Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts & lemon vinaigrette</i>	£19.00
Rainbow Salad (vegan, g, d) <i>mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£21.00
Mediterranean Vegetable & Black Rice (vegan, g, d) <i>with rocket & maple balsamic dressing</i>	£18.00
New Potato & Chive Salad (vegan, d) <i>with lemon & mint dressing</i>	£17.00
Mixed Leaves Summer Salad (vegan, g, d) <i>four seasonal leaves with a lemon vinaigrette dressing and fresh herbs</i>	£14.50

EQUIPMENT HIRE

Dinner Plate	£0.60
Bowl (full meal size)	£0.80
Fork or Knife	£0.55 each

SALAD BOXES generous individual boxes complete with a fork and dressing

Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette</i>	£5.90
Mediterranean Vegetable & Black Rice (vegan, g, d) <i>with rocket & maple balsamic dressing</i>	£6.30
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£5.95
Chargrilled Chicken Rainbow Salad (g, d) <i>chicken fillets marinated in chilli & coriander tossed with mint, chickpeas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£6.40
Hot Smoked Honey Salmon Niçoise (g, d) <i>hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing</i>	£6.85

INDIVIDUAL COLD FORK ITEMS

minimum 6 of any item, order deadline: 12:00 2 working days prior

Aberdeen Angus Outdoor Reared Beef & Sunblush Tomatoes (g) <i>finely sliced with micro watercress</i>	£4.25
Chargrilled Herefordshire Chicken (g, d) <i>marinated in fresh chilli, coriander & garlic</i>	£6.50
Smoked Trout with Pickled Red Onion (g, d) <i>a filet of our own apple wood smoked English trout with home pickled red onion</i>	£5.50
Sweet Cured Salmon (g, d) <i>Orange, lime & Maldon salt cured salmon, steamed & garnished with spring onion & micro coriander</i>	£6.75
Tomato & Pesto Tart (vegan, d) <i>fresh tomato & pesto baked on a puff pastry tart with fresh basil</i>	£3.35
Roasted Vegetable & Quinoa Tart (v) <i>roast peppers, courgette & aubergine in a short pastry tart, baked with cream & egg</i>	£3.80
Sweet Potato Tortilla (v, g) <i>with red onion and coriander</i>	£3.35
Rolls & Butter (v) <i>morning baked dinner rolls with butter</i>	£1.30

MEZE SALAD

to provide a complete, nutritious and varied sharing meal for six.

Meze Sharing Traditional - for 5-7 people <i>mixed leaf, tomato salad, beetroot, new potato salad, prawn mayonnaise, smoked mackerel with lemon crème fraiche, rosemary roasted chicken, Blythburgh ham, rare roast Angus beef, Horseradish, Coleman's & freshly baked rolls</i>	£65.50
Meze Sharing Vegetarian - for 5-7 people <i>mixed leaf, beetroot, new potato salad, tomato salad, English mozzarella, Iranian Fattoush, rainbow salad, chargrilled broccoli with chilli, egg mayonnaise, falafel & freshly baked bread rolls</i>	£55.00
Meze Sharing Vegan - for 5-7 people (vegan, d, n) <i>beetroot, mixed leaves, potato & chive salad, watermelon & tomato salad, Mediterranean vegetable & black rice salad, cucumber, mixed bean salad, chargrilled broccoli with chilli, oriental vegetable salad, marinated olives & couscous with roasted roots</i>	£50.00

SET MENU

Cake Platter

a selection of eight cakes from our current seasonal range in the Sandwich Lunch menu

£17.00

COLD DESSERTS

minimum order quantity of 6

Apricot & Frangipane Tart (v, n)

£5.20

juicy apricot and frangipane baked in an all butter sweet pastry shell, finished with lightly toasted almonds

Summer Berry Pavlova (v, g)

£3.95

homemade meringue with whipped cream and fresh summer berries

Chocolate Mousse (v, g)

£4.70

dark Belgian chocolate with egg, butter and a shot of espresso coffee

Burnt Lemon Flan (v)

£4.25

sharp fresh lemon with charred sugar crust in shortcrust pastry

Fresh Strawberry Cheesecake (v)

£4.60

fresh strawberries, cream, cream cheese with vanilla and a digestive base

Fresh Fruit Salad with Cream - per person (v, g)

£4.25

chopped seasonal fruit served with pouring cream

Lemon Cheesecake (v)

£4.00

cream cheese and cream with fresh lemon on a buttery digestive base

Chocolate Strawberry (v, g)

£1.75

English strawberries dipped in dark chocolate

A British Summer Cheeseboard (n)

£4.90

Quickes Double Gloucester, Trevarrian Cornish Brie, Wensleydale & Apricot with celery, grapes, oatcakes and crackers

HOT DESSERTS

sold in multiples of 6 portions

Baked Bramley Apple with Cream—6 portions (v, n)

£25.50

English grown Bramley baked with dried fruit, no added sugar and served with cream

Treacle Sponge Pudding with Custard—6 portions (v)

£25.80

classic English syrupy pudding made with Lyles, butter, eggs and demarara, served with custard

Whether a party, meeting or conference our Fork Buffets provide great tasting food which is best eaten sitting down with a knife and fork. It is for those slightly smarter occasions when you want great presentation and very tasty food.

JACARANDA

Chargrilled Herefordshire Chicken (g, d)
marinated in fresh chilli, coriander & garlic
Sweet Cured Salmon (g, d)

Orange, lime & Maldon salt cured salmon, steamed & garnished with spring onion
& micro coriander

Sweet Potato Tortilla (v, g)
with red onion and coriander

Iranian Fattoush Salad (v, g)

plum tomato, radish, cucumber, spring onions with fresh lemon, garlic & mint topped with
yoghurt & pomegranate seeds

Mixed Leaves Summer Salad (vegan, g)
with a lemon and herb dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Apricot & Frangipane Tart (v, n)

apricot baked in sweet frangipane with a sticky apricot glaze & toasted almonds

£24.30pp or £27.75pp inc cutlery and crockery

SYCAMORE (VEGETARIAN)

Tomato & Pesto Tart (vegan, d)
fresh tomato & pesto baked on a puff pastry tart with fresh basil

Sweet Potato Tortilla (v, g)
with red onion and coriander

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing

New Potato & Chive Salad (vegan, d)
with lemon & mint dressing

Mixed Leaves Summer Salad (vegan, g)
with a lemon and herb dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Summer Berry Pavlova (v, g)

homemade meringue with whipped cream and fresh summer berries

£20.30pp or £23.75pp inc cutlery & crockery

BIRCH

Blythburgh Farm Slow Cooked Ham with Rhubarb (g, d)
thinly sliced with homemade rhubarb chutney & English watercress
Tomato & Pesto Tart (vegan, d)

fresh tomato & pesto baked on a puff pastry tart with fresh basil
Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing

Mediterranean Vegetable & Black Rice (vegan, g, d)

with rocket and maple balsamic dressing

Mixed Leaves Summer Salad (vegan, g)

with a lemon and herb dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Burnt Lemon Flan (v)

sharp fresh lemon with charred sugar crust in shortcrust pastry

£21.30pp or £24.75pp inc cutlery and crockery

OAK

Aberdeen Angus Outdoor Reared Beef & Sunblush Tomatoes (g)
finely sliced with micro watercress

Roasted Vegetable & Quinoa Tart (v)

roast peppers, courgette & aubergine in a short pastry tart, baked with cream & egg

Watermelon & Tomato Salad (vegan, g, d)

watermelon, tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and
lemon vinaigrette

New Potato & Chive Salad (vegan, d)
with lemon & mint dressing

Mixed Leaves Summer Salad (vegan, g)

with a lemon and herb dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Fresh Strawberry Cheesecake (v)

English strawberries with vanilla bean, cream cheese and cream on a digestive crust

£21.30pp or £24.75pp inc cutlery & crockery



PREMIUM COLD FORK SET MENU

GARDENIA

Thai Marinated & Seared Beef with Rocket, Baby Corn & Shaved Carrot (d)

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

Thyme Roasted Root Vegetable Tart (v)

Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad (v, g)

New Potato Salad with Lemon, Chive & Crème Fraiche Dressing (v, g)

Chocolate Salted Caramel Tartlet & Fresh Berries (v)

£28.00pp or £31.00pp inc cutlery & crockery

PREMIUM HOT FORK SET MENU

JUNIPER

Apricot Stuffed Chicken Breast with Red Wine Jus (g)
or

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

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

Iranian Fattoush Salad (v)

Potato Salad with Rocket, Basil, Garlic, Shaved Parmesan & Pine Nuts with Olive Oil (v, g)

Mini Vanilla Pannacotta with Caramelised Orange (v, g)

£34.10pp or £37.50pp inc cutlery & crockery

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Full Ts & Cs on our website

ALL MENU
ITEMS CAN BE
PACKAGED SUITABLE
FOR SOCIAL
DISTANCING



BOXED
by eden

Our Boxed Meals are a simple, sustainable and delicious option for your staff meetings, lunches and events. You can either opt to have them delivered cold, for you to reheat and eat on-site, or delivered hot and ready to serve. We will keep them warm during the delivery in a hot box and we recommend service is made within 45 minutes of delivery.

VEGETARIAN

Roasted Vegetable Lasagne (v)*

peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a basil pesto. Served with rocket salad.

Cannelloni - Spinach & Ricotta (v)*

spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream

Teriyaki Noodles with Cashews (v, d, n)

egg noodles rolled in red peppers with mangetout, onion & cashew nuts cooked with a soy, honey, teriyaki and peanut butter sauce

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms tossed with fresh tarragon, bella lodi and cream

Macaroni Cauliflower with Caramelised Onion (v)

the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion

Grilled Aubergine Steaks & Tomato Sauce with Feta (v)

served with a chickpea, chilli & coriander couscous

VEGAN

Vegan Rogan Josh with Rice (vegan, g, d)

an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry

Moroccan Vegetable Tagine & Couscous (vegan, d)

pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin

Vegetable Thai Green Curry & Rice (vegan, g, d, n)

peppers, broccoli & baby corn with lemongrass, ginger, lime, coconut milk and cashew nuts

Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d)

red lentil, spinach, coriander & chilli dhal with cumin crispy sweet potato, coconut & ginger chutney

COLD
DEL

£5.50

HOT
DEL

£6.50

£5.50

£6.50

£6.00

£6.50

£4.50

£6.50

£4.50

£5.50

£6.50

£7.50

£5.00

£6.50

£5.00

£6.00

£5.20

£6.20

£5.00

£6.00

MEAT

Lasagne Bolognese*

a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi

Spaghetti Carbonara with Chicken

Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese

Sri Lankan Beef & Potato Curry (g, d)

cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the spinach, potatoes and braised beef

Tarragon Chicken & Rice (g)

chicken with fresh tarragon, cream and lemon. Served with long grain rice

Paella with Peppers, Mushroom & Chorizo (g)

arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon

Chilli Con Carne & Rice (g)

chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican, served with rice

Vietnamese Chicken Curry with Rice (g, d)

classic Vietnamese with lemon grass, ginger, potatoes, spring onion carrot, chilli, fish sauce, bay leaf, coriander and coconut milk

Beef Stroganoff with Rice (g)

tender beef braised with onion, tomato, red wine, parsley, fish sauce, creme fraiche and served with long grain rice

FISH

Harissa Salmon & Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing

Thai Panko Fish Cakes with Katsu Sauce & Rice (d)

fish poached then combined with mash potato, coriander, chilli, ginger & garlic coated with panko bread crumbs served on rice with Katsu sauce

COLD
DEL

£7.75

HOT
DEL

£8.00

£5.50

£6.50

£7.80

£8.80

£6.50

£7.50

£7.00

£8.00

£6.00

£7.00

£6.50

£7.50

£8.50

£9.50

£8.50

£9.50

£7.50

£8.50

Minimum Order: 6 boxes - can be a mix of different boxes.

*these items must be sold in multiples of 6

The chicken meat used in these recipes for this season is not free range.

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Full Ts & Cs on our website

ALL MENU
ITEMS CAN BE
PACKAGED SUITABLE
FOR SOCIAL
DISTANCING

HOW IT WORKS

- Great for parties, meeting or conferences
 - Can be eaten standing or sitting
- Bowl & fork for each guest is included in the price
 - Delivered in stainless steel dishes
- Kept warm during the delivery in a hot box
- We recommend service is made within 45 minutes of delivery. We will leave the hot box with you to help keep the food warm until service.
- For larger guest numbers we recommend waiting staff are hired from us to help with service.
- The equipment will be collected later in the afternoon of the delivery day or the following day

Bowl Food

Delicious, wholesome and warming bowl meals - great for events & more

VEGETARIAN

Roasted Vegetable Lasagne (v)* <i>peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a basil pesto. Served with rocket salad.</i>	£8.00	£5.20
Cannelloni - Spinach & Ricotta (v)* <i>spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream</i>	£8.00	£5.20
Teriyaki Noodles with Cashews (v, d, n) <i>egg noodles rolled in red peppers with mangetout, onion & cashew nuts cooked with a soy, honey, teriyaki and peanut butter sauce</i>	£8.00	£5.20
Fusilli with Mushroom (v) <i>oyster, chestnut & button mushrooms tossed with fresh tarragon, bella lodi and cream</i>	£7.00	£4.55
Macaroni Cauliflower with Caramelised Onion (v) <i>the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion</i>	£7.00	£4.55
Grilled Aubergine Steaks & Tomato Sauce with Feta (v) <i>served with a chickpea, chilli & coriander couscous</i>	£8.50	£5.50

VEGAN

Vegan Rogan Josh with Rice (vegan, g, d) <i>an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry</i>	£8.00	£5.20
Moroccan Vegetable Tagine & Couscous (vegan, d) <i>pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin</i>	£7.50	£4.90
Vegetable Thai Green Curry & Rice (vegan, g, d, n) <i>peppers, broccoli & babycorn with lemongrass, ginger, lime, coconut milk and cashew nuts</i>	£7.50	£4.90
Dhal with Sweet Potato, Coconut Crust & Rice (vegan, g, d) <i>red lentil, spinach, coriander & chilli dhal with cumin crispy sweet potato, coconut & ginger chutney</i>	£7.50	£4.90

FISH

Harissa Salmon & Mint Jewelled Couscous <i>harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing</i>	£10.50	£6.90
Thai Panko Fish Cakes with Katsu Sauce & Rice (d) <i>fish poached then combined with mash potato, coriander, chilli, ginger & garlic coated with panko bread crumbs served on rice with Katsu sauce</i>	£10.00	£6.50

Minimum Order: 6 Bowl Meals or 12 Mini Bowls of any one type

*these items must be sold in multiples of 6 Bowl Meals or 12 Mini Bowls

MEAT

Lasagne Bolognese* <i>a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi</i>	£9.50	£6.00
Spaghetti Carbonara with Chicken <i>Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese</i>	£8.00	£5.20
Sri Lankan Beef & Potato Curry (g, d) <i>cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the spinach, potatoes and braised beef</i>	£10.30	£6.70
Tarragon Chicken & Rice (g) <i>chicken with fresh tarragon, cream and lemon. Served with long grain rice</i>	£9.00	£5.90
Paella with Peppers, Mushroom & Chorizo (g) <i>arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon</i>	£9.50	£6.00
Chilli Con Carne & Rice (g) <i>chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican, served with rice</i>	£8.50	£5.50
Vietnamese Chicken Curry with Rice (g, d) <i>classic Vietnamese with lemon grass, ginger, potatoes, spring onion carrot, chilli, fish sauce, bay leaf, coriander and coconut milk</i>	£9.00	£5.90
Beef Stroganoff with Rice (g) <i>tender beef braised with onion, tomato, red wine, parsley, fish sauce, creme fraiche and served with long grain rice</i>	£11.00	£7.00

SALAD BOWLS delivered in their bowls with a fork

Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette</i>	£5.90	£3.86
Mediterranean Vegetable & Black Rice (vegan, g, d) <i>with rocket & maple balsamic dressing</i>	£6.30	£4.10
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£5.95	£4.00
Chargrilled Chicken Rainbow Salad (g, d) <i>chicken fillets marinated in chilli & coriander tossed with mint, chickpeas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£6.40	£4.15
Hot Smoked Honey Salmon Niçoise (g, d) <i>hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing</i>	£6.85	£4.35

The chicken meat used in these recipes for this season is not free range.

ALL MENU
ITEMS CAN BE
PACKAGED SUITABLE
FOR SOCIAL
DISTANCING

Canapé deliveries are only made from 14:00
Canapés are supplied on reusable platters that we will collect after your event.

Please do not throw these away!

This menu will be served from 1st June to 30th September 2021

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Items marked with (h) are delivered cold but can be served hot with chef on site

Full Ts & Cs on our website

Canapés

Classic combinations meet innovative ingredients for the perfect bite-sized canapés

Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus.

CANAPÉ SET MENU

one of each canapé per person (min 25)

- £16.00 each per person -

SAFFRON

- Crisp Cheese Risotto Arancini (h) (v)
- Slow Roast Tomato, Basil & Mascarpone (v, g)
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)
- English Fillet (h) (d)
- Bacon & Prune (h) (g, d)
- Duck Pancake & Hoisin (d, n)
- Chalk Stream Farm Trout Gravavlax Crostini
- Hot Roast Salmon Sour Bread

HONEYSUCKLE

- Goats Cheese & Cashew Crostini (v, n)
- Tomato Bruschetta (v)
- Beetroot & Broccoli Tartlet (v)
- Feta & Honey Crostini (v)
- Preserved Lemon & Broad Bean (vegan, g, d)
- Soya & Honey Beef (d)
- Home Cured Citrus Salmon
- Salmon Teriyaki (d)

LAVENDER

- Fig & Stilton on Oatcake (v)
- Feta & Honey Crostini (v)
- Pea & Mint Crostini (vegan, d)
- Broccoli Picante (h) (vegan, g, d)
- Teriyaki Beef (h) (d)
- Thai Chicken Salad Wonton Cup (d)
- Chalk Stream Farm Trout Gravavlax Crostini
- Trout Crostini

VEGAN

- Pea & Mint Crostini (vegan, d)** £1.85
poached pea and mint on crisp sour dough crostini
- Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d)** £1.90
pan fried peppers & homemade houmous on blackened courgette
- Broccoli Picante (h) (vegan, g, d)** £1.80
crisp broccoli florets with chilli & garlic
- Preserved Lemon & Broad Bean (vegan, g, d)** £1.85
on rye crostini dressed with herb oil

VEGETARIAN

- Fig & Stilton on Oatcake (v)** £1.95
fig puree & Colston Basset on homemade oatcake
- Goats Cheese & Cashew Crostini (v, n)** £1.95
lemon marinated goats cheese with toasted cashews
- Crisp Cheese Risotto Arancini (h) (v)** £1.90
feta, tomato and tarragon fried risotto cake
- Tomato Bruschetta (v)** £1.82
slow roasted tomato with basil & balsamic on bruschetta
- Beetroot & Broccoli Tartlet (v)** £1.85
beetroot houmous & fresh broccoli in a tomato pastry tartlet
- Feta & Honey Crostini (v)** £1.92
with fresh thyme and a light garlic oil
- Slow Roast Tomato, Basil & Mascarpone (v, g)** £1.85
with grated bella lodi & lemon zest

NIBBLES (no minimum)

- Crudités (vegan, g, d)** £2.20
cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous
- Cheese Straws - 2 per portion (v)** £2.70
with Coleman's & Bella Lodi
- Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)** £5.25
walnut, cashew, hazelnut and peanut
- Mini Bowl - Olive Mix 170g (vegan, g, d)** £3.70
green, black, capers and sun dried tomato in olive oil
- Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)** £1.50
- Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)** £1.95

MEAT

- Soya & Honey Beef (d)** £2.05
flash grilled filet on a skewer with edamame bean or chilli
- Cured Ham Crostini** £1.98
Gloucestershire ham with marscapone
- Dorset N Duja with Broad Bean & Mint Puree** £1.85
a Dorset made version of the spicy salami spread with a shallot & white wine broad bean puree on sourdough crostini
- Teriyaki Beef (h) (d)** £1.98
fillet of beef flash fried in teriyaki with spring onion
- Duck Pancake & Hoisin (d, n)** £1.98
with courgette, red pepper, carrot & coriander
- English Fillet (h) (d)** £2.10
Aberdeen Angus beef flash fried with Coleman's
- Bacon & Prune (h) (g, d)** £1.90
soft prune baked in English bacon with rosemary
- JerK Chicken & Orange Skewer (d)** £1.95
juicy orange works well with Jamaican spiced chicken

FISH

- Home Cured Citrus Salmon** £1.98
on a rye crostini
- Chalk Stream Farm Trout Gravavlax Crostini** £1.90
with cream cheese and dill
- Salmon Teriyaki (h) (d)** £2.10
Scottish salmon fillet flash fried in teriyaki on skewers
- Hot Roast Salmon Sour Bread** £1.99
Hebridean salmon with ricotta and lime on sour bread

SWEET

- Berry Mousse in Chocolate Cup (v, g)** £1.90
elegant dark chocolate with sharp season's berry mousse
- Fresh Fruit Tartlet (v, n)** £1.80
seasonal fruits with creme patissiere in sweet pastry
- Salted Caramel & Almond Truffle (v, n)** £1.90
an indulgent treat
- Chocolate Strawberry (v, g)** £1.75
English strawberries dipped in dark chocolate
- Fruit Kebab (vegan, g, d)** £1.80
dainty colourful fruits

Afternoon Tea deliveries are made between 14:00 and 17:00 Mon-Fri
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ALL MENU
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Afternoon Tea

A delightful and delicious selection of sandwiches, treats and tea for special occasions

We provide a full afternoon tea set menu which includes all your guests will desire for a classic, English afternoon tea including home baked scones and cakes with fine teas. All you need to provide is the hot water for the tea and of course the table for service! If you don't have tables, a kettle or urn we can hire them to you. Afternoon tea can be for a minimum of 6 people. We strongly recommend a waiter/waitress for guest numbers over 12.

AFTERNOON TEA SET MENU

Tea

A selection of four fine teas:

English Traditional
Earl Grey
Green Tea with Orange & Lotus flower
Peppermint

**Three cups per person
Milk and sugars are supplied**

Sandwiches

A selection of four varieties of sandwiches:

Smoked Salmon & Cream Cheese Open Sandwich on Roasted Barley Baguette
Cucumber Finger Sandwich (v)
Gloucestershire Roast Chicken Finger Sandwich
Egg Mayonnaise & Cucumber Open Sandwich on Seeded Baguette (v)

Scones (v)

1 per person

Fruit Scone with Clotted Cream and Strawberry Jam (v)

Cakes

2 pieces per person

At least three varieties of home baked cakes which change seasonally

Equipment

**The equipment required to serve all the food and tea is supplied within the price
A kettle or urn to heat the water is not supplied but can be hired**
Equipment supplied is: cups, saucers and teaspoons, hot water flasks, sugar bowls, milk jugs, side plates, knives, serving platters

£18.50 per person + VAT (min of 6)

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Sit-Down Dinner

Beautiful food designed meticulously for sit-down occasions that demand the best

CEDAR 

Starter

Roast Aubergine Slices & Black Garlic Yoghurt Dressing (v, g)

Main Course

Oven Roasted Chicken, Dauphinoise Potato & Ribbons of Carrot & Courgette (g)

Leek & Caerphilly Cheese Tart with Dauphinoise Potato & Ribbons of Carrot & Courgette (v, g)

Dessert

Summer Pudding with Clotted Cream (v)

£40.00 per person

BEECH 

Starter

Oven Glazed Honey Goats Cheese with Flat Mushroom, Red Onion Marmalade & Rocket (v, g)

Main Course

Pan Roasted Salmon with Spinach, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)


Roasted Beetroot, Kale & Goats Cheese Tart with Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (v, g)

Dessert

Burnt Lemon Tart with Summer Berries (v)

£42.00 per person

**Price does not include service staff, chefs, cooking equipment, crockery, cutlery or glassware.
Linen hire also available on request. Please get in touch with any alternative dietary requirements.*

 *Chef required*
All prices are subject to VAT

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Street Food

An eclectic mix of Street Food, combining delicious flavours with culture and ease of eating

INDIVIDUAL

Kalbi Brisket with Sticky Rice & Kimchi (d) <i>tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice</i>	£9.00
Slow Cooked Hoi Sin Mushroom & Jackfruit with Coconut Rice (vegan, g, d) <i>with spring onion, fresh chilli and coriander</i>	£8.50
Barbacoa Brisket Taco <i>Barbacoa brisket filled corn taco with lime, coriander & spring onion</i>	£12.50
Vietnamese Pork Bao Bun with Pickles <i>steamed Chinese bun filled with sticky BBQ pork shoulder & pickles</i>	£6.50
Halloumi Fry Salad (v) <i>halloumi fries & polenta fries with Iranian Fattoush salad & harissa yoghurt</i>	£8.00
Sticky Soy, Chilli & Honey Short Ribs with Sesame Seed (d) <i>with oriental vegetable noodle salad</i>	£9.50
Gourmet Angus Beef Burger with Cheese <i>homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise & Monterey Jack on a brioche bun</i>	£7.70
Sweet Potato Falafel Burger (v, d) <i>roast sweet potato falafel with baba ganoush & rocket</i>	£6.50
Traditional Fish & Chips with Tartar Sauce (d) <i>tempura battered North Atlantic cod, chips and homemade tartar sauce</i>	£10.50

STREET FOOD SET MENU

£14.70 per person
(minimum 30)

2 boxes per person from the following selection:


Vietnamese Pork Bao Bun with Pickles
steamed Chinese bun filled with sticky BBQ pork shoulder & pickles

Sweet Potato Falafel Burger (v, d)
roast sweet potato falafel with baba ganoush & rocket

Kalbi Brisket with Sticky Rice & Kimchi (d)
tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice

Slow Cooked Hoi Sin Mushroom & Jackfruit with Coconut Rice (vegan, g, d)
with spring onion, fresh chilli and coriander

Prices are not inclusive of service staff, chefs or cooking equipment.
Glassware is also available for hire.

 **Chef required**
All prices are subject to VAT

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Barbecue

We've got everything you need to throw the perfect barbie

BITES & BROCHETTES (minimum of 30 of any item)

Bean Burger (v) <i>with tomato salsa and rocket in charred buns</i>	£5.75
Minced Steak Burger (d) <i>with tomato salsa and rocket in charred buns</i>	£6.00
Jerk Chicken Thigh (g, d) <i>Carribbean jerk rub chicken</i>	£3.85
Sizzling Sausages - 1 per portion (d) <i>cumberlands with honey glaze</i>	£2.25
Sizzling Vegetarian Sausage - 1 per portion (v, d)	£2.95
Baby Back Pork Ribs - 2 ribs per portion (d)	£4.40
Vegetarian Brochette (vegan, g, d)	£2.15
Chicken Brochette with Lemon & Coriander (g, d)	£2.50
Chicken Brochette with Ginger & Hoisin (d)	£2.50
Chicken Brochette with Satay (d, n)	£2.50

SHARING SALAD BOWLS (6-8 PORTIONS)

Chargrilled Chicken Rainbow Salad (g, d) <i>chicken marinated in chilli & coriander tossed with mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£24.75
Pea & Gammon Ham Salad (g, d) <i>honey and mustard diced baked ham with peas, potatoes and mixed leaf</i>	£23.00
Steamed Trout Garden Salad (d) <i>steamed Dorset trout with mixed leaf, green beans, tomato & radish with mint & lemon dressing</i>	£25.50
Iranian Fattoush Salad (v, g) <i>plum tomato, radish, cucumber, spring onions with fresh lemon, garlic & mint topped with yoghurt & pomegranate seeds</i>	£20.00
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£23.70
Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts & lemon vinaigrette</i>	£19.00
Rainbow Salad (vegan, g, d) <i>mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£21.00
Mediterranean Vegetable & Black Rice (vegan, g, d) <i>with rocket & maple balsamic dressing</i>	£18.00
New Potato & Chive Salad (vegan, d) <i>with lemon & mint dressing</i>	£17.00
Mixed Leaves Summer Salad (vegan, g, d) <i>four seasonal leaves with a lemon vinaigrette dressing and fresh herbs</i>	£14.50

BBQ SET MENU

the easy answer - the whole thing sorted with one order to include the food, staff to cook (4 hours max), BBQ hire (inc gas), plates, knives & forks

Minced Steak Burger (d) <i>with tomato salsa and rocket in charred buns</i>
Bean Burger (v) <i>with tomato salsa and rocket in charred buns</i>
Chicken Brochette with Lemon & Coriander (g, d)
Baby Back Pork Ribs - 2 ribs per portion (d)
Sizzling Sausages - 1 per portion (d) <i>cumberlands with honey glaze</i>
Vegetarian Brochette (vegan, g) <i>aubergine, peppers, courgette & tomato</i>
Rainbow Salad (vegan, g, d) <i>mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>
Mixed Leaves Summer Salad (vegan, g, d) <i>four seasonal leaves with a lemon vinaigrette dressing and fresh herbs</i>
Rolls & Butter <i>morning baked rolls with butter</i>
£39.00 per person (minimum of 30 guests)
Delivery, staff for bar service and drinks are not included

DESSERTS (minimum of 6 of any item)

Apricot & Frangipane Tart (v, n)	£5.20
Summer Berry Pavlova (v, g)	£3.95
Chocolate Mousse (v, g)	£4.70
Burnt Lemon Flan (v)	£4.25
Fresh Strawberry Cheesecake (v)	£4.60
Fresh Fruit Salad with Cream - per person (v, g)	£4.25
Lemon Cheesecake (v)	£4.00
Chocolate Strawberry (v, g)	£1.75
A British Summer Cheeseboard (n)	£4.90
<i>Quickes Double Gloucester, Trevanion Cornish Brie, Wensleydale & Apricot with celery, grapes, oatcakes and crackers</i>	

 Chef required

All prices are subject to VAT

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Drinks

Opt for a homemade smoothie or hire our speciality coffee machine for your next event

COLD DRINKS (order deadline 16:30 prior working day)

Belu Sparkling Mineral Water - 330ml	£1.30
Belu Sparkling Mineral Water - 750ml	£2.85
Belu Still Mineral Water - 330ml	£1.30
Belu Still Mineral Water - 750ml	£2.85
Orange Juice (1 litre)	£4.35
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Apple Juice (1 litre)	£3.30
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Cranberry Juice (1 litre)	£3.10
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Mango & Passion Fruit (1 litre)	£3.30
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Tango (330ml)	£0.97
<i>330ml can</i>	
7 Up (330ml)	£0.97
<i>330ml can</i>	
Coke (330ml)	£1.25
<i>330ml can</i>	
Coke Diet (330ml)	£1.25
<i>330ml can</i>	
San Pellegrino - Blood Orange (330ml)	£1.40
<i>330ml can</i>	
San Pellegrino - Lemon (330ml)	£1.35
<i>330ml can</i>	
Elderflower Pressé - 1 litre (vegan, g, d)	£3.45
Homemade Lemonade - 1 litre (vegan, g, d)	£5.20
Freshly Squeezed Orange Juice (250ml)	£1.95

SMOOTHIES (order deadline 16:30 prior working day)

Beetroot & Raspberry Smoothie - 1 litre (vegan, g, d)	£10.00
<i>with banana and soya milk</i>	
Kiwi & Apple Smoothie - 1 litre (vegan, g)	£9.00
<i>a refreshing fruity smoothie</i>	

BITBURGER DRIVE NON-ALCOHOLIC BEER

This alcohol-free lager is one of Germany's best selling beer brands, whilst remaining family owned. It has a clean and crisp maltiness, with slightly sour and fruity tones and only 73 calories per bottle.

Bitburger - Drive 0.05%	£55.00
<i>24 x 330ml bottles</i>	

HOT DRINKS (order deadline 14:30 prior working day)

Hot drinks do not come with cups but disposables are available to buy separately if needed.

Pot of Fresh Coffee (10 servings)	£13.00
<i>delivered hot in insulated coffee pots, with sugars and organic milk supplied</i>	per pot
Pot of Tea (10 servings)	£10.50
<i>hot water in flasks with a selection of tagged tea bags (Earl Grey, English Breakfast, Herbal) with sugars and organic milk</i>	per pot

DISPOSABLES

Clear Disposable Cup	£0.13
Cup & Stirrer (hot drink)	£0.12

HOUSE WINE

RED

Laurent Miquel - Heritage Vineyards Rouge 2019

Fruit filled aromas with raspberry and red berries. Smooth and elegant on the palate.

£13.75 per 750ml bottle. Minimum of 6.

WHITE

Laurent Miquel - Heritage Vineyards Blanc 2020

Aromas of citrus fruits, lemon peel with a delicate floral overtone. A well balanced, lively refreshing white wine.

£13.75 per 750ml bottle. Minimum of 6.

ROSÉ

Laurent Miquel - Heritage Vineyards Rose 2020

Fragrant, crisp and refreshing, this pale rosé from the languedoc in Southern France is bursting with fresh summer berries.

£14.50 per 750ml bottle. Minimum of 6.

BEERS

Fourpure

Inspired by adventure but made locally in Bermondsey, Fourpure is a London based family brewery who use innovation to create their range of beers.

BASECAMP - Pils Lager £60.00
24 x 330ml cans

HEMISPHERE - Session IPA £60.00
24 x 330ml cans

CHAMPAGNE

Ayala Brut Majeur

France

Pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness.

£42.95 per 750ml bottle. Minimum of 6.

Bollinger Special Cuvée Brut

France

Golden in colour, hints of ripe fruit & spicy aromas. Very fine bubbles, with pear, brioche and notes of fresh walnuts.

£58.85 per 750ml bottle. Minimum of 6.

SPARKLING WINE

Langlois Chateau 'LC' Cremant Brut

Saumur, France

Vibrant and racy fruit, bread yeast flavours and zesty apple freshness is accompanied by the waxed lemon flavours of Chenin Blanc - a variety so clearly suited for sparkling production due to its fine acidity. The addition of a fifth Chardonnay gives the fruitiness and depth.

£20.85 per 750ml bottle. Minimum of 6.

Langlois Chateau 'LC' Cremant Rosé

Saumur, France

Lively and refreshing with good depth with attractive yeast overtones.

£21.35 per 750ml bottle. Minimum of 6.

Artigianale Prosecco Brut Brut Spumante

Traviso, Italy

This natural vegan prosecco is an ecologically conscious wine, using 100% renewable energy sources in its production and favouring classic fermentation techniques.

£18.80 per 750ml bottle. Minimum of 6.

We have a tasty range of cocktails available. Please enquire about our full list.

For a complete package for your event, look no further.

We can provide you with a one-stop solution with everything you need to sell drinks to your clients and pull off a successful service, including staff to serve drinks as well as all necessary equipment to run a fully functioning bar.

Starting from £12.50pp:

Bar Set Up Package based on:

- 100 guests
- 4-11pm
- Staff
- Equipment
- Delivery and Collection

*Please note this package does not include drinks.
Please see our drinks options to complete your bar package.*

What's a bar without the drink?

We are able to supply and sell our own selection of drinks at the bar, with iZettle machines to create a cashless bar.

Alternatively, you can buy the drinks directly from us and either sell them with an uplift or choose to give drinks away for free.

WHAT IS IT?

Coffee by Eden is a pop-up that can be tailored to suit any event requirement. We can provide delicious fresh coffee from our state-of-the-art machine, with coffee supplied exclusively by Doppio, a special coffee warehouse.

Whether you need a breakfast bar at your brand day or a coffee cart for your outdoor summer party, Coffee by Eden can supply the best refreshments for guests.

We can also provide freshly made food for all occasions alongside, with a fully functioning cashless till and staff to serve for a ultimate experience in one package.

We also offer the option to brand our coffee pop-up with your own company logos and identity. We have a dedicated team of event planners and digital designers who can work with you to come up with the design you want. Starts from £35.

RATES - OPTION 1

You hire our machine & barista's for your event but Coffee by Eden will sell to your guests/attendees.

**£540 + VAT
(based on 10 hour service)**

Barista Starter Pack:

- Two 'group' authentic Italian CIME coffee machine
- All necessary equipment for operating a full barista service
- Digital iZettle till system (bespoke programming available) with iZettle wireless card reader
- 2 x Barista's

RATES - OPTION 2

You hire our machine & barista's for your event and pre-purchase a coffee package to give your guests/attendees for free.

**£540 + VAT
(based on 10 hour service)**

Plus:

Coffee Pre-Purchase:

- Coffee 50 - ingredients (milk, sugar, coffee, cups etc) to make 50 espresso based drinks (latte/cappuccino/flat white/espresso)
£90 + VAT
- Coffee 100 - ingredients (milk, sugar, coffee, cups etc) to make 100 espresso based drinks (latte/cappuccino/flat white/espresso)
£170 + VAT
- Coffee 200 - ingredients (milk, sugar, coffee, cups etc) to make 200 espresso based drinks (latte/cappuccino/flat white/espresso)
£335 + VAT