

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating." - Luciano Pavarotti

	set menu	
	Cake Platter a selection of eight cakes from our current seasonal range in the Working Lunch menu	£15.00
	cold desserts minimum order quantity of 6	
	Pear & Frangipane Tart (v, n) fresh pears with our own frangipane and an apricot glaze in a crisp pastry	£4.55
NEW	Orange Crème Caramel (v, g) baked egg custard finished with fresh caramelised oranges	£4.40
	Burnt Lemon Flan (v) sharp fresh lemon with charred sugar crust in shortcrust pastry	£3.95
	Chocolate Mousse (v, g) dark Belgian chocolate with egg, butter and a shot of espresso coffee	£3.95
	French Apple Flan with Cream (v) bramley and braeburn with apricot glaze on crunchy pastry, served with pouring cream	£4.15
	Lemon Cheesecake (v) cream cheese and cream with fresh lemon on a buttery digestive base	£3.75
	Apricot & Frangipane Tart (v, n) Juicy apricot and frangipane baked in an all butter sweet pastry shell, finished with lightly toasted almonds	£4.65
	Bakewell Tart (v, n) the delicious Derbyshire almond flan, served with cream	£4.95
	Dark Chocolate & Orange Ganache Tartlet (v) Belgian dark chocolate, double cream and orange zest in a crisp sweet pastry	£4.25
	Fresh Fruit Salad with Cream - per person (v, g) chopped seasonal fruit served with pouring cream	£3.95
	A British Cheeseboard (n) Isle of Mull Mature Cheddar, Shropshire Orange Curd Blue, Smoked Gubbeen served with celery, grapes, oatcakes and crackers	£4.00 p/p
	hot desserts Sold in multiples of 6 portions	
	Baked Bramley Apple with Cream—6 portions (v, n) English grown Bramley baked with dried fruit, no added sugar and served with cream	£25.50
	Treacle Sponge Pudding with Custard—6 portions (v) classic English syrupy pudding made with Lyles, butter, eggs and	£25.80

t: 020 7803 1212

e: orders@edencaterers.london

demarara. Served with custard

f: 020 7803 1213

w: www.edencaterers.london



To order: Express website or email Order deadline: 12.00 prior working day

This menu is served from 1st Feb to 31st May 2018 dietary legend: v=vegetarian, g=gluten free, d=dairy free All items are subject to VAT

Prices may be subject to a venue commission Please see our full terms and conditions on our website