



Eden Caterers

Summer Brochure '18

About Us



Eden Caterers has 25 years' experience creating delicious food whilst maintaining a reputation as London's most sustainable caterer.

Here at Eden, we differentiate ourselves by being able to provide our clients with what they need for any occasion but also by doing it in a uniquely sustainable way.

For us sustainability is a big subject and we strive to set the best standard.

We make virtually everything ourselves including jams, chutneys, dressings, cordials using fruits, vegetables and flowers when in abundance and even make our own honey, having bees in our car park. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest. *The essence of good food.*

We are proud to have been awarded a 3 Star Rating (the highest possible) from Food Made Good and the Sustainable Restaurant Association. This rating looks at all areas of sustainability to ensure a consistent message is delivered throughout all business areas.



2018



Breakfast deliveries are made from 07.45 to 09.00 Mon-Fri
This menu will be served from 1st June 2018 to 30th September 2018
Allergen information is available on our website and is supplied with your order
Full Ts & Cs on our website
*Executive Presentation - food will come on smart white platters.
There is a 10% surcharge.*

Breakfast

We offer a choice of Standard or Premium menus so you can match the style you wish to offer guests

SET BREAKFASTS

Minimum order of 3

Power Breakfast

one of each item per person

Homemade granola with berry coulis (v, g)

Cookie

Freshly squeezed orange juice

£6.20 p/p

Continental Breakfast

one of each item per person

Mini croissant & butter

Mini Danish pastry

Fruit Skewer

Freshly squeezed orange juice

£6.40 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

£8.40 p/p

PASTRIES

Danish Pastry — large (v)

a selection of pastries

Danish Pastry — mini (v)

a selection of mini pastries Danish

All Butter Croissant — large (v)

served with butter portions and a knife

All Butter Croissant — mini (v)

served with butter portions and a knife

Pain Au Chocolat — large (v)

filled with real chocolate and baked with French butter

Pain Au Chocolat — mini (v)

filled with real chocolate and baked with French butter

Almond Butter Croissant - mini (v, n)

filled with almond paste & topped with flaked almonds

American Cookies (v)

large cookies with a selection of different flavours baked each morning

Mini Muffin - 2 per portion (v)

Blueberry Mini

Conserves (vegan, g, d)

strawberry jam pots

BREAKFAST POTS

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

Gluten Free Bircher muesli (v, g) gluten free rolled oats with apple, £3.45

yoghurt, milk, sultanas, seeds and berries (minimum of 4) **NEW**

Bircher muesli (v) rolled oats with apple, yoghurt, milk, sultanas, seeds and £2.45

berries (minimum of 4)

Orange & Coconut Granola with Berry Coulis (v, n) Greek yoghurt £2.85

with raspberry coulis and our Summer granola (jumbo oats, hazelnuts, pumpkin, chia and sunflower seeds, dried cranberry, coconut, almonds, walnuts and orange)

Orange & Coconut Granola with Honey (v, n) Greek yoghurt with £2.90

honey and our Summer granola (jumbo oats, hazelnuts, pumpkin, chia and sunflower seeds, dried cranberry, coconut, almonds, walnuts and orange)

Yoghurt pot with Sour Cherry Compote - 180ml pot (v, g) £2.15

Yoghurt Pot with Honey - 180ml pot (v, g) £2.15

Yoghurt Pot with Raspberry Coulis - 180ml pot (v, g) £2.15

COLD SAVOURIES

Breakfast Savoury Platter - (enough for up to 10 people) £29.50

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

Brie & Cranberry Mini Flute (v) £2.50

Ham & Cheese All Butter Croissant - large £4.20

butter croissant with cheese and English ham

Open Mini Bagel with Smoked Salmon & Cream Cheese £4.00

(2 open halves per portion)

£1.97

£1.60

£1.80

£1.40

£1.80

£1.60

£1.60

£1.75

£1.80

£0.50

each

SMOOTHIES

Breakfast Smoothie - 1 litre (v, n)

yoghurt, strawberries, granola, chia seeds and honey blitzed in the Nutribullet

Green Dream Smoothie - 1 litre (vegan, g, d, n)

pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet

FRUIT

Fresh Fruit Individual Salad Pot (vegan, g, d)

Fresh Fruit Skewer - 1 per portion (vegan, g, d)

seasonal fruit chunks on sticks

Cut Fruit - per person (vegan, g, d)

Cut Fruit Platter - for 8-12 people (vegan, g, d)

Large Whole Fruit Platter - for 10-15 people (vegan, g, d)

Small Whole Fruit Platter - for 5-10 people (vegan, g, d)

£11.00

£11.00

£2.85

£1.55

£2.50

£18.50

£18.50

£14.00

HOT SAVOURIES

Mini Bacon Roll Breakfast Platter **NEW**

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

Mini Sausage Roll Breakfast Platter **NEW**

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

Mini Mushroom Roll Breakfast Platter (v) **NEW**

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

Scrambled Egg and Tomato in a Freshly Baked Baguette (v)

delivered in hot box. Min 10

Vegetarian Sausage in a Freshly Baked Baguette (v)

delivered in hot box. Min 10

Scrambled Egg & Bacon All Butter Croissant - (large)

an all butter croissant filled with scrambled egg, smoked bacon & roasted tomato. Min 10

Sausage in a Freshly Baked Baguette

delivered in hot box. Min 10

Bacon in a Freshly Baked Baguette

delivered in hot box. Min 10

Scrambled Egg and Bacon in a Freshly Baked Baguette

delivered in hot box. Min 10

Scrambled Egg and Smoked Salmon in a Freshly Baked Baguette

delivered in hot box. Min 10

£32.50 each

£32.50 each

£31.00 each

£3.35

£3.95

£4.30

£3.80

£3.80

£4.00

£4.45

DISPOSABLES

Paper Plate - small

£0.13

Clear Disposable Cup

£0.13

Disposable Teaspoon

£0.08

Paper Cup (hot drink)

£0.13

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PREMIUM CONTINENTAL

Mini Luxury Danish Selection (v, n), Mini Pain Au Chocolate (v) or All Butter Plain Mini Croissant (v)

Fresh Fruit Salad Mini Bowl (vegan, g, d)

A Selection of Open Mini Bagels of:
Smoked Salmon & Cream Cheese with Lemon & Cracked Black Pepper
Parma Ham, Sunblush Tomato & Pesto
Brie, Pear Chutney and Rocket (v)

£16.00 per head

(minimum of 6)

RENOURISH BREAKFAST

Summer Berry Bircher muesli Shots (v)

Morning Breakfast Buddha Bowl (v, g, d)
boiled egg, avocado, plum tomato, & baby spinach with little kick of chilli

Savoury Breakfast Egg Muffin with Tomato & Kale (v, g)

Open Mini Bagel - Avocado & Slow Roasted Tomato - 2 per portion (vegan, d)

Granola Healthy Bar (vegan, d, n)

£17.50 per head

(minimum of 6)

HOT BREAKFAST

Full English Breakfast

Gloucestershire Sausage, Bacon, Roast Plum Tomato, Sautéed Field Mushroom, Free Range Poached Egg & Black Pudding.

All Served With our Artisan Toasted Bread Selection

£21.00 per person (requires chef on site)

Also Available:

Scrambled Egg & Smoked Salmon £9.50

Eggs Benedict £9.50

Egg Florentine (v) £9.00

(minimum of 12)

EXTRAS (minimum of 6 of any item)

Mini Yoghurt Shot with Homemade Granola & Plum Compote (v, n)	£2.65
Mini Yoghurt Shot with Homemade Granola & Honey (v, n)	£2.65
Smoked Salmon & Cream Cheese with Lemon & Cracked Black Pepper Open Mini Bagel - 2 Per Portion	£5.80
Parma Ham, Sunblush Tomato & Pesto Open Mini Bagel - 2 Per Portion	£5.20
Brie, Pear Chutney & Rocket Open Mini Bagel - 2 per portion (v)	£4.20
Mini Luxury Danish Selection (v, n)	£2.70
Mini Pain Au Chocolate (v)	£1.60
All Butter Plain Mini Croissant (v)	£1.40
Mini All Butter Almond Croissant (v, n)	£1.60
Fresh Fruit Salad Mini Bowl (vegan, g, d)	£5.00



 Chef required

All prices are subject to VAT

*Order Deadline: 36 hours for cold food, 72 hours for hot food

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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 black, recyclable platters 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 **£16.20 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 **£14.65 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

WISTERIA

Sandwiches including 1 round per person varying daily from this season's selection **£11.60 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

CAMELLIA

Sandwiches including 1 round per person varying daily from this season's selection **£13.05 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 **£12.05 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 **£12.15 p/p**
Finger Buffet 3 items per person selected by us from this season's list
Italian Olives
Fresh Fruit Skewer 1 per person

JASMIN

Sandwiches including 1 round per person varying daily from this season's selection **£11.40 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

JASMIN - GLUTEN FREE

Sandwiches including 1 gluten free round per person **£11.60 p/p**
Finger Buffet 2 per person
Tortilla Chips (vegan, g) (25g per portion) with salsa dip
Chocolate Strawberry
Cake & dessert 1 per person

MAPLE

Sandwiches including 1 round per person varying daily from this season's selection **£9.95 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

HAWTHORN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£8.05 p/p**
Cut Fruit 1 portion per person

LILAC

Sandwiches including 1 round per person varying daily from this season's selection **£9.90 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

THISTLE

Sandwiches including 1.5 round per person varying daily from this season's selection **£10.10 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 **£9.50 p/p**
Crisps
Cake & dessert mini homemade selection, 1 per person
Fresh Fruit Skewer 1 per person

ROWAN

Sandwiches including 1.5 rounds per person varying daily from this season's selection **£9.35 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 **£8.70 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 **£8.15 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 **£7.95 p/p**
Cake & dessert mini homemade selection, 1.5 per person

SET SANDWICH PLATTERS

Classic Sandwich Platter one of each of the following: Egg Mayonnaise & Cress on Malted Grain (v); Cheddar & Rhubarb Chutney on Sliced Cereal (v); Blythburgh Farm Gammon Ham & Mustard on White Bread; Rare Roast Beef with Caramelised Onions on Whole Wheat & Honey Bloomer; Chicken with Roasted Tomato on Malted Grain; Smoked Salmon, Cucumber & Dill on Malted Grain

Contemporary Sandwich Platter Cajun Chicken with Lettuce & Tomatade on Seeded Baguette; Prawn & Watercress on Malted Grain; Cucumber Caper & Mint on Tunnbrod (v); Falafel & Baba Ganoush Wrap (vegan, d); Italian Salami & Pepperonata Flaguette; Salmon, Chilli Mustard & Red Chard on Malted Grain

Mixed Sandwich Platter One of each of the following: Blythburgh Farm Gammon Ham & Mustard on White Bread; Egg Mayonnaise & Cress on Malted Grain (v); Italian Salami & Pepperonata Flaguette; Mozzarella, Tomato, Olive & Basil in Ciabatta (v); Smoked Mackerel in a Spinach Wrap; Smoked Salmon, Cucumber & Dill on Malted Grain

Vegetarian Sandwich Platter (v) the following: Cheddar & Rhubarb Chutney on Sliced Cereal (v); Cucumber Caper & Mint on Tunnbrod (v); Egg Mayonnaise & Cress on Malted Grain (v); Falafel & Baba Ganoush Wrap (vegan, d); Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d); Mozzarella, Tomato, Olive & Basil in Ciabatta (v)

Vegan Sandwich Platter three each of the following: Falafel & Baba Ganoush Wrap (vegan, d); Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d)

Meat Sandwich Platter one of each 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; Chicken with Roasted Tomato on Malted Grain; Italian Salami & Pepperonata Flaguette; Rare Roast Beef with Caramelised Onions on Whole Wheat & Honey Bloomer

Fish Sandwich Platter Prawn & Watercress on Malted Grain (2); Salmon, Chilli Mustard & Red Chard on Malted Grain; Smoked Mackerel in a Spinach Wrap; Smoked Salmon, Cucumber & Dill on Malted Grain (2)

Open Sandwich Platter (12 pieces) two of each of the following: Prawn Mayonnaise; Smoked Salmon & Dill; Bacon, Lettuce & Tomato (d); Beef & Caramelised Onion (d); Houmous & Olive (vegan); Egg Mayonnaise & Cucumber (v)

Rustic Platter six speciality bread and roll sandwiches: Cajun Chicken with Lettuce & Tomatade on Seeded Baguette (2); Cheddar & Rhubarb Chutney on Sliced Cereal (v) (2); Mozzarella, Tomato, Olive & Basil in Ciabatta (v), Rare Roast Beef with Caramelised Onions on Whole Wheat & Honey Bloomer

Wrap Platter Six wraps: Bacon, Lettuce & Tomato in a Tomato Wrap (d) (2); Falafel & Baba Ganoush Wrap (vegan, d) (2); Smoked Mackerel in a Spinach Wrap (2)

**£21.00
platter**

**£23.00
platter**

**£21.75
platter**

**£19.00
platter**

**£18.50
platter**

**£24.00
platter**

**£27.00
platter**

**£22.00
platter**

**£24.00
platter**

**£20.00
platter**

SET FINGER BUFFET PLATTERS

Finger Buffet Platter

three of each of the following finger buffet on one platter (12 in total): Samosa (v), Mini Pizza with Mozzarella (v), Salmon Brochette with Chilli & Ginger (g, d), Chicken Brochette with Cinnamon and Paprika (g, d)

**£22.30
platter**

Vegetarian Finger Buffet Platter

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)

**£20.65
platter**



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VEGETARIAN

Houmous & Olive Tapenade on Multi Seed Bloomer (vegan, d)	£3.10
<i>our own houmous & olive tapenade with sliced cucumber and grated carrot</i>	
Falafel & Baba Ganoush Wrap (vegan, d)	£3.15
<i>homemade organic falafel with aubergine puree, mixed leaf, mint & lemon dressing</i>	
Cucumber Capers & Mint on Tunnbrod (v)	£2.90
<i>mint, spring onion, capers and cream cheese with rocket and cucumber</i>	
Cheddar & Rhubarb Chutney on Sliced Cereal (v)	£3.40
<i>farmhouse cheddar with homemade rhubarb & ginger chutney on freshly baked cereal bread</i>	
Mozzarella, Tomato, Olive & Basil in Ciabatta (v)	£3.80
<i>mozzarella with sliced beef tomato, olive & basil with a balsamic dressing</i>	
Egg Mayonnaise & Cress on Malted Grain (v)	£3.10
<i>free range eggs and cress</i>	
Cheddar & Rhubarb Chutney on Genius Gluten Free Bread (v, g)	£3.95
<i>farmhouse cheddar with homemade rhubarb & ginger chutney</i>	

MEAT

Rare Roast Beef with Caramelised Onions on Whole Wheat & Honey Bloomer NEW	£3.55
<i>thinly sliced roast beef with slow cooked caramelised onions and grain mustard</i>	
Cajun Chicken with Lettuce & Tomatade on Seeded Baguette NEW	£3.95
<i>cajun marinated Gloucestershire chicken with lettuce, tomatade & mayonnaise in seeded baguette</i>	
Italian Salami & Pepperonata Flaguette	£3.55
<i>Italian salami with homemade pepperonata & rocket</i>	
Bacon, Lettuce & Tomato in a Tomato Wrap (d)	£3.50
<i>cured smoked bacon, mixed baby leaf, and sliced tomato with mayonnaise</i>	
Chicken with Roasted Tomato on Malted Grain	£3.70
<i>roast chicken with oven roasted tomato mixed leaf</i>	
Blythburgh Farm Gammon Ham & Mustard on White Bread	£3.70
<i>honey & mustard baked free range gammon with English mustard</i>	
Italian Salami & Peppers on Genius Gluten Free Bread (g)	£3.95
<i>salami with homemade pepperonata & rocket</i>	

FISH

Smoked Salmon, Cucumber & Dill on Malted Grain	£3.85
<i>with a dill dressing and black pepper</i>	
Prawn & Watercress on Malted Grain NEW	£3.95
<i>North Atlantic prawns in a light mustard and lemon mayonnaise with English watercress</i>	
Salmon, Chilli Mustard & Mizuna on Malted Grain	£3.90
<i>flaked fresh salmon, chilli mustard mayonnaise and crisp mizuna</i>	
Smoked Mackerel in a Spinach Wrap	£3.80
<i>smoked mackerel in a crème fraiche, horseradish and lemon dressing</i>	
Smoked Mackerel on Gluten Free Bread (g)	£3.95
<i>chopped smoked mackerel with lemon, crème fraiche, horseradish and mixed leaf</i>	

FINGER BUFFET

VEGETARIAN

Kettle Crisps - 40g portion (vegan, g, d) with salsa dip	£1.30
Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d) with salsa dip	£0.95
Samosa (vegan, d) packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case	£1.70
Queen Olives - 4 per portion (vegan, g, d) aromatised large queen olives on sticks	£1.60
Tapenade Bruschetta (vegan, d) ciabatta bruschetta with our caper, black olive and garlic tapenade	£1.70
Feta, Cherry Tomato & Basil Tart (v) a classic summer tart of feta, sweet tomato & fresh basil baked till golden	£1.80
Chickpea, Apricot & Ricotta Open Filo (v) fresh apricot, chickpea, ricotta & mint in a filo case	£1.75
Mini Pizza with Mozzarella (v) thin & crispy with mozzarella and pepperonata	£1.70
Spinach Roulade (v, g) layers of spinach with ricotta and sun dried tomato	£1.70
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 Cinnamon and Paprika (g, d) a cinnamon, cumin, paprika & ground ginger marinade	£1.75
Cocktail Sausages with Chutney - 3 per portion (d) Cumberland cocktails with mango chutney, Dijon mustard and lemon juice	£1.65
Bella Lodi Chicken Strips free range chicken breast in bella lodi breadcrumbs with lemon & parsley mayonnaise dip	£1.75
FISH	
Trout, Crème Fraiche & Pomegranate Tartlet - 2 per portion fresh Dorset trout with crème fraiche, dill & pomegranate in a delicate pastry case	£1.80
Salmon Brochette with Chilli & Ginger (g, d) coriander, chilli, ginger, lemon and paprika marinade	£2.30

CAKES

Cake Platter	£15.75
<i>eight cakes from the selection below</i>	
Brownie (v)	£1.80
<i>dark, rich Belgian</i>	
Strawberry Cheesecake - Mini Pot (v)	£1.95
<i>fresh strawberries with a cream cheese topping</i>	
Mini Muffin - 2 per portion (v)	£1.80
<i>Blueberry Mini</i>	
Raspberry Tartlet - 2 per portion (v)	£2.45
<i>fresh raspberries, white chocolate and cream with free range eggs in a dainty pastry case</i>	
Panna Cotta with Summer Fruit Jelly—Mini Pot (v, g)	£1.95
<i>vanilla and cream with fresh fruit jelly (comes with a mini spoon)</i>	
Cherry & Walnut Flapjack (v, n)	£1.80
<i>golden syrup & jumbo oats with glace cherries and nuts</i>	
Blueberry Cheesecake (v)	£1.95
<i>fresh blueberries with a cream cheese topping</i>	
Orange Polenta Loaf (v, g, n)	£1.80
<i>fresh juice and zest of navel oranges with free range eggs, almond, butter and polenta</i>	
Strawberry Crumble Slice (vegan, d) NEW	£1.80
<i>oats, ginger, fresh Kent strawberries with a crunchy crumble topping</i>	

FRUIT

Fresh Fruit Individual Salad Pot (vegan, g, d)	£2.85
<i>each</i>	
Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal fruit chunks on sticks	£1.55
<i>each</i>	
Cut Fruit - per person (vegan, g, d)	£2.50
<i>p/p</i>	
Cut Fruit Platter - for 8-12 people (vegan, g, d)	£18.50
<i>each</i>	
Large Whole Fruit Platter - for 10-15 people (vegan, g, d)	£18.50
<i>each</i>	
Small Whole Fruit Platter - for 5-10 people (vegan, g, d)	£14.00
<i>each</i>	
Chocolate Strawberry (v, g)	£1.70
<i>English strawberries dipped in dark chocolate</i>	

CHEESE

A British Summer Cheeseboard (v, n)	£4.20
<i>p/p</i>	
<i>Quickes Double Gloucester, Trevarrian Cornish Brie, Wensleydale NEW & Apricot with celery, grapes, oatcakes and crackers</i>	

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Forks & Salads

Healthy and wholesome Salads and Buffets perfect for individuals or sharing



SHARING SALAD BOWLS

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

Rainbow Salad with Chargrilled Free Range Chicken (g, d) NEW £24.75

free range chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, Edamame beans, julienne of raw carrot & rocket with a lime & paprika dressing

Hot Smoked Honey Salmon Niçoise (g, d) £25.20

hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing

Steamed Trout Garden Salad (d) £24.00

steamed Dorset trout with mixed leaf, green beans, tomato & radish with mint & lemon dressing

VEGETARIAN SHARING SALAD BOWLS

Italian Summer Salad (v, g) £23.70

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

Persian Salad (vegan, d) £19.35

peppers, cucumber, spring onion, chickpeas, barberries & fresh mint with a lemon and mint dressing

Wild Rice Salad (vegan, g, d, n) £20.00

with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing

Watermelon & Tomato (vegan, g, d) £19.00

chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts & lemon vinaigrette

New Potato & Chive Salad (vegan, d) £17.00

with lemon & mint dressing

Rainbow Salad (vegan, d) NEW £21.00

mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing

Mixed Leaves Summer Salad (vegan, g, d) £14.50

four seasonal leaves with a lemon vinaigrette dressing and fresh herbs

DISPOSABLES

Dinner Plate or Bowl (full meal size) £0.46

Fork or Knife £0.40

SALAD BOXES

generous individual boxes complete with a fork and dressing

Watermelon & Tomato (vegan, g) £5.50

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

Italian Summer Salad (v, g) £5.95

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

Rainbow Salad with Chargrilled Free Range Chicken (g, d) NEW £6.40

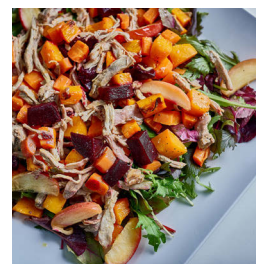
free range chicken fillets marinated in chilli & coriander tossed with mint, chick peas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing

Hot Smoked Honey Salmon Niçoise (g, d) £6.20

hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing

Steamed Trout Garden Salad (d) £5.95

steamed Dorset trout with a new potato and chive salad, mixed leaves, green beans, tomato & radish with mint & lemon dressing



MEZE SALAD

large platter/bowls with at least ten different salad items, bread rolls and butter - designed to provide a complete, highly nutritious and varied sharing meal for six

Vegetarian Meze - Summer - 5-7 people (v) £40.00

mixed leaf, beetroot, new potato salad, tomato salad, English mozzarella, cucumber & olive salad, wild rice salad, chargrilled broccoli with chilli, egg mayonnaise, falafel, minted & jewelled cous cous & freshly baked bread rolls

Traditional Meze - Summer - 5-7 people £63.00

mixed leaf, tomato salad, beetroot, new potato salad, crayfish & prawn mayonnaise, smoked mackerel with lemon creme fraiche, free range rosemary roasted chicken, Blythburgh ham, rare roast Angus beef, Horseradish, Coleman's & freshly baked rolls

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 Gloucestershire Chicken (g, d) **NEW**

marinated in fresh chilli & coriander

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

Persian Salad (vegan, d)

peppers, cucumber, spring onion, chick peas, barberries & fresh mint with a lemon and mint dressing

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

£26.00pp or £27.50pp inc cutlery and crockery

SYCAMORE (VEGETARIAN)

Tomato & Pesto Flan (vegan, d) **NEW**

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

£22.00pp or £23.50pp inc cutlery & crockery

BIRCH

Blythburgh Farm Slow Cooked Ham with Rhubarb (g, d) **NEW**

thinly sliced with homemade rhubarb chutney & English watercress

Tomato & Pesto Flan (vegan, d) **NEW**

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

Wild Rice Salad (v) (n)

with mint, sultanas, rocket and chives

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

£23.00pp or £24.50pp inc cutlery and crockery

OAK

Aberdeen Angus Outdoor Reared Beef - Summer (g)

Speyside beef, roasted rare served with watercress and sunblush tomatoes

Roasted Vegetable & Quinoa Tart (v) **NEW**

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

£22.00pp or £23.50pp inc cutlery & crockery

SET MENU

Cake Platter

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

£15.00

COLD DESSERTS

minimum order quantity of 6

Fresh Strawberry Cheesecake (v)

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

£4.50

Apricot & Frangipane Tart (v, n)

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

£4.65

Burnt Lemon Flan (v)

sharp fresh lemon with charred sugar crust in shortcrust pastry

£3.95

Summer Berry Pavlova (v, g) **NEW**

homemade meringue with whipped cream and fresh summer berries

£3.95

Lemon Cheesecake (v)

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

£3.75

Chocolate Mousse (v, g)

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

£4.45

French Apple Flan with Cream (v)

bramley and braeburn with apricot glaze on crunchy pastry, served with pouring cream

£4.15

Chocolate Strawberry (v, g)

English strawberries dipped in dark chocolate

£1.70

Fresh Fruit Skewer (vegan, g)

seasonal fruit chunks on sticks

£1.55

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

chopped seasonal fruit served with pouring cream

£3.95

A British Summer Cheeseboard (n) **NEW**

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

£4.20

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 demarara. Served with custard

£25.80



PREMIUM SET MENUS

GARDENIA

Garlic Marinated Seared Beef, Char Grilled Courgette & Aubergine Salad with Shaved Parmesan (g)

Poached Salmon Portions with Marinated Cucumber, Baby Leaf Salad & Wasabi Dressing (g)

Slow Roasted Tomato & Goats Cheese Tart with Red Onion Marmalade (v)

Chargrilled Watermelon, Wild Rocket and Feta Salad with a Honey and Balsamic Dressing (v, g)

New Potato Salad with Grain Mustard & Honey Mayonnaise (v, g, d)

Glazed Raspberry & Crème Patisserie Tartlet (v)

£26.45pp or £29.05pp inc cutlery & crockery

PRIMROSE

Maple & Soy Seared Pork Loin with Blueberry, Baby Spinach, Quinoa & Nectarine Salad with Maple & Chilli Dressing (d)

Cajun Baked Salmon & Avocado Salad with Fresh Chilli & Spring Onion with Lime Dressing (g, d)

Courgette, Tomato & Mozzarella Tart (v)

Potato, Spring Onion & Lemon Salad (vegan, d)

Tomato, Mozzarella & Basil Salad (v, g)

Blueberry Crème Brulee Tartlet (v)

£28.50pp or £31.55pp inc cutlery & crockery

PREMIUM SET MENUS

JUNIPER

Vietnamese Pork Loin with Oriental Vegetables (d, n)

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)

£28.70pp or £31.75pp inc cutlery & crockery

ELDERBERRY

Apricot Stuffed Free Range Chicken Breast with Red Wine Jus (g)

or

Pan Roasted Sea Bass with Wilted Spinach, Shallots & White Wine Cream Sauce (g)

Pea & Mint Risotto with Shaved Bella Lodi (v, g)

Panzanella Salad (d)

Cucumber, Chilli & Cos Lettuce Salad with Avocado & Lime (vegan, d)

A Selection of Artisan Breads & Butter (v)

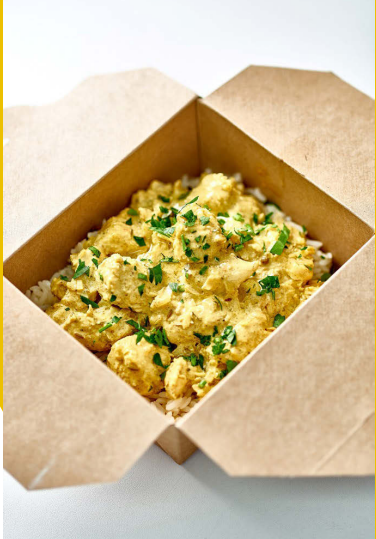
Lemon Tartlet with Red Berries (v)

£31.50pp or £35.80pp inc cutlery & crockery

This menu will be served from 1st June 2018 to 30th September 2018
Allergen information is available on our website and is supplied with your order
Full Ts & Cs on our website



BOXED
by eden



Our boxed meals provide great tasting and nutritious food designed to provide a convenient hot meal quickly for staff, students or guests. We cook a daily selection of three different boxes.

Boxes are delivered to you **cold**, ready to be heated in a microwave when required. There is a minimum order of three cases. If you'd like to know more about how it works, please email or give us a call.

DAILY SELECTION

cases of six boxes, minimum order three cases

This selection will be served on the 1st, 10th, 19th and 26th of the month

Smoked Fisherman's Pie

smoked haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables

Spaghetti Carbonara with Chicken

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

Vegetarian Rogan Josh with Rice (v, g)

an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry. Served with pilaf rice.

This selection will be served on the 2th, 11th, 20th and 27th of the month

Lasagne Bolognese

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

Tarragon Chicken & Rice

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

Vegetarian Paella (vegan, g)

with mushrooms, peppers, artichoke hearts and fresh parsley

This selection will be served on the 3rd, 12th, 21st and 28th of the month

Shepherd's Pie

minced lamb with carrot, swede and parsley topped with light mash

Macaroni Cauliflower Cheese Bake (v)

the wonderful classic everyone's Mum made but lovelier with bella lodi, crème fraiche and chopped parsley

Mushroom Stroganoff with Rice (v,g)

crème fraiche, parsley, paprika and red wine flavour the rice, button and field mushrooms

This selection will be served on the 4th, 13th, 22nd and 29th of the month

Beef in Red Wine with Mash

beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms, served with whole grain mash

Chicken Korma & Rice (n)

chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt, served with a pilaf rice and herb garnish

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta

DAILY SELECTION

cases of six boxes, minimum order three cases

This selection will be served on the 5th, 14th, 23rd and 30th of the month

Moroccan Chicken with Turmeric Rice (g, d)
free range chicken breast with caraway, cumin, paprika, cinnamon, fresh chilli, dried fruit and tomato, served with turmeric rice

Penne Arrabiata with Chicken

the classic spicy tomato sauce and chicken filets with penne pasta

Roasted Vegetable Lasagne (v)

peppers, aubergine, courgettes and cheese in a rich tomato and béchamel topped with a basil pesto

This selection will be served on the 6th, 15th, 24nd and 31st of the month

Lamb Rogan Josh & Rice

toasted cumin and coriander seeds give depth to the classic curry, served with rice

Meat Balls with Spaghetti

beef meatballs cooked in rich tomato sauce with spaghetti and shaved bella lodi

Cannelloni (v)

Spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream

This selection will be served on the 7th, 16th and 25th of the month

Chilli Con Carne & Rice (g)

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

Sausage & Mash

pork & leek sausages with mustard mash and caramelised onion gravy

Teriyaki Noodles with Cashews (v, d, n)

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers

This selection will be served on the 8th and 17th of the month

Spanish Style Lamb with Turmeric Rice (g, d)

slow cooked lamb with olives, tomato & paprika served with turmeric rice

Moroccan Vegetable Tagine & Rice (vegan, g, d)

pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin, Served with minted couscous

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

peppers, babycorn and cashew nut in a lime and coriander chilli coconut sauce, served with rice

This selection will be served on the 9th and 18th of the month

Paella with Peppers, Mushroom & Chorizo (g)

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

Javanese Chicken & Rice

chicken breast with coconut, peanuts & cumin, served with rice

Roasted Vegetable Lasagne (v)

peppers, aubergine, courgettes and cheese in a rich tomato and béchamel topped with a basil pesto

£ PER
CASE OF 6

£49.20

£34.50

£34.50

£36.00

£40.50

£28.50

£33.30

£27.00

£27.00

£37.50

£32.70

£27.00

£ PER
CASE OF 6

£35.70

£23.70

£29.70

£44.10

£37.50

£30.00

£28.50

£28.50

£35.70

£32.70

£27.00

£28.50

£27.90

£34.20

£29.70

For orders greater than 50 cases any item can be selected for any day of the week

Our boxed meals provide great tasting and nutritious food designed to provide a convenient hot meal quickly for staff, students or guests. We cook a daily selection of three different boxes.

Boxes are delivered to you **hot**, ready to be served immediately. There is a minimum order of five of any one case (30 boxes). If you'd like to know more about how it works, please email or give us a call.

DAILY SELECTION

cases of six boxes, minimum order five cases

This selection will be served on the 1st, 10th, 19th and 26th of the month

Smoked Fisherman's Pie (sold in multiples of 6)

smoked haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables

Spaghetti Carbonara with Chicken

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

Vegetarian Rogan Josh with Rice (v, g)

an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry. Served with pilaf rice.

This selection will be served on the 2th, 11th, 20th and 27th of the month

Lasagne Bolognese (sold in multiples of 6)

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

Tarragon Chicken & Rice

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

Vegetarian Paella (vegan, g)

with mushrooms, peppers, artichoke hearts and fresh parsley

This selection will be served on the 3rd, 12th, 21st and 28th of the month

Shepherd's Pie (sold in multiples of 6)

minced lamb with carrot, swede and parsley topped with light mash

Macaroni Cauliflower Cheese Bake (v) (sold in multiples of 6)

the wonderful classic everyone's Mum made but lovelier with bella lodi, crème fraiche and chopped parsley

Mushroom Stroganoff with Rice (v,g)

crème fraiche, parsley, paprika and red wine flavour the rice, button and field mushrooms

This selection will be served on the 4th, 13th, 22nd and 29th of the month

Beef in Red Wine with Mash

beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms, served with whole grain mash

Chicken Korma & Rice (n)

chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt, served with a pilaf rice and herb garnish

Fusilli with Mushroom (v)

oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta

DAILY SELECTION

cases of six boxes, minimum order five cases

This selection will be served on the 5th, 14th, 23rd and 30th of the month

Moroccan Chicken with Turmeric Rice (g, d)

free range chicken breast with caraway, cumin, paprika, cinnamon, fresh chilli, dried fruit and tomato, served with turmeric rice

Penne Arrabiata with Chicken

the classic spicy tomato sauce and chicken filets with penne pasta

Roasted Vegetable Lasagne (v) (served in multiples of 6)

peppers, aubergine, courgettes and cheese in a rich tomato and béchamel topped with a basil pesto

This selection will be served on the 6th, 15th, 24th and 31st of the month

Lamb Rogan Josh & Rice

toasted cumin and coriander seeds give depth to the classic curry, served with rice

Meat Balls with Spaghetti

beef meatballs cooked in rich tomato sauce with spaghetti and shaved bella lodi

Cannelloni (v) (sold in multiples of 6)

Spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream

This selection will be served on the 7th, 16th and 25th of the month

Chilli Con Carne & Rice (g)

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

Sausage & Mash

pork & leek sausages with mustard mash and caramelised onion gravy

Teriyaki Noodles with Cashews (v, d, n)

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers

This selection will be served on the 8th and 17th of the month

Spanish Style Lamb with Turmeric Rice (g, d)

slow cooked lamb with olives, tomato & paprika served with turmeric rice

Moroccan Vegetable Tagine & Rice (vegan, g, d)

pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin, Served with minted couscous

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

peppers, babycorn and cashew nut in a lime and coriander chilli coconut sauce, served with rice

This selection will be served on the 9th and 18th of the month

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

Javanese Chicken & Rice

chicken breast with coconut, peanuts & cumin, served with rice

Roasted Vegetable Lasagne (v) (sold in multiples of 6)

peppers, aubergine, courgettes and cheese in a rich tomato and béchamel topped with a basil pesto

£ PER BOX

£7.25

£6.50

£7.50

£7.00

£8.00

£6.50

£7.00

£6.50

£6.75

£7.75

£7.25

£6.50

£ PER BOX

£7.25

£7.25

£6.50

£9.25

£6.75

£6.50

£6.50

£7.00

£7.50

£6.75

£6.50

£6.50

£9.00

£6.75

£6.50

For orders greater than 50 cases any item can be selected for any day of the week



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

HOT BOWLS

six bowl meals or twelve mini bowl meals baked in a tray

FISH & MEAT

Smoked Fisherman's Pie

smoked Haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables

Lasagne Bolognese

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

Shepherd's Pie

minced lamb with carrot, peas, onion and parsley topped with smooth mash

BOWL MEAL **MINI BOWL**

£62.10 **£68.10**

£56.10 **N/A**

£52.80 **£58.85**

VEGETARIAN

Cannelloni

spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream. Served with seasonal vegetables.

Roasted Vegetable Lasagne with Rocket

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

Macaroni Cauliflower Cheese Bake

the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard with cayenne pepper

BOWL MEAL **MINI BOWL**

£49.80 **N/A**

£51.10 **N/A**

£48.60 **£54.60**

order a minimum of six bowls or twelve mini bowls of any item but then order as many portions as you wish

FISH & MEAT

Beef in Red Wine with Mash

Aberdeen Angus Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms

Javanese Chicken & Rice

free range chicken breast with coconut, peanuts & cumin, finished with avocado and served with rice

Moroccan Chicken with Turmeric Rice

free range chicken breast with caraway, cumin, paprika, cinnamon, fresh chilli, dried fruit and tomato, served with turmeric rice

Lamb Rogan Josh & Rice

toasted cumin and coriander seeds give depth to the classic curry; served with rice

Chilli Con Carne & Rice

chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with rice, sour cream and parsley

Roast Salmon & Mint Jewelled Cous Cous

harissa roasted salmon with mint jewelled cous cous and a harissa yoghurt dressing

Spanish Style Lamb with Turmeric Rice

slow cooked lamb with olives, tomato & paprika served with turmeric rice

Fish Cakes with Seasonal Vegetables

salmon, haddock, mackerel and prawns with parsley and spinach to fill the cakes, 2 per portion, served with seasonal vegetables and a Bearnaise sauce

Tarragon Chicken & Rice

free range chicken with fresh tarragon, cream and lemon, served with long grain rice

Chicken Korma & Rice

free range chicken thigh gently cooked in our own korma garam masala, coconut, cream, garlic and natural yogurt, served with a pilaf rice

Sausage & Mash

cumberland sausages with mustard mash and caramelised onion gravy

MIN 6 **MIN 12**

£9.85 **£5.45**

£9.80 **£5.75**

£9.75 **£5.95**

£11.30 **£6.20**

£9.60 **£5.35**

£11.80 **£6.45**

£9.85 **£5.35**

£9.35 **N/A**

£9.85 **£5.45**

£9.65 **£5.40**

£8.95 **£5.00**

VEGETARIAN

Butternut Risotto (v, g)

butternut squash risotto made with white wine, bella lodi cheese and double cream. Served with seasonal vegetables.

Moroccan Vegetable Tagine & Cous Cous (vegan)

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

Fusilli with Mushroom (v)

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

Vegetarian Paella (vegan, g)

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

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

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

Teriyaki Noodles with Cashews (v, d, n)

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

Dhal with Crispy Sweet Potato & Coconut Chutney (vegan, g, d) **NEW**

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

MIN 6 **MIN 12**

£9.00 **£5.05**

£8.90 **£5.00**

£8.40 **£4.75**

£8.80 **£4.95**

£8.60 **£4.90**

£8.90 **£5.30**

£8.80 **£4.95**

SALAD BOWLS *delivered in their bowls with a fork*

Watermelon & Tomato (vegan, g) *chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette*

Italian Summer Salad (v, g) *mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with a balsamic dressing*

Rainbow Salad with Chargrilled Free Range Chicken (g, d) *free range chicken fillets marinated in chilli & coriander tossed with mint, chick peas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing **NEW***

Steamed Trout Garden Salad (d) *steamed Dorset trout with a new potato and chive salad, mixed leaves, green beans, tomato & radish with mint and lemon dressing*

Hot Smoked Honey Salmon Niçoise (g, d) *hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing*

MEAL **MINI (min 12)**

£5.65 **£3.80**

£6.10 **£4.00**

£6.40 **£3.95**

£5.95 **£3.95**

£8.25 **£4.10**

MEAT

Chilli & Maple Duck with Pak Choi & Shitake (d)	£5.80
Thai Spiced Beef with Coriander and Spring Onion Noodles (d)	£5.90
Herb Crusted Lamb, Roasted New Potato, Baby Onion & Carrot Puree	£6.20
Vietnamese Chicken Curry with Sticky Rice (g, d)	£5.20
Minted Braised Lamb & Root Vegetables with Grain Mustard Mash	£5.20
Broccoli, Chicken, Alfalfa & Braised Baby Fennel with Chia Seed (d)	£5.00

FISH

Soy Cooked Salmon & Japanese Salad (d)	£6.10
Pea & Mint Soup with Scallop Garnish & Truffle Oil (g, d)	£8.90
Cornish Crab & Tea Smoked Mackerel Salad with Quail Egg (d)	£5.30
North Atlantic Prawn Agnolotti with Prawn Cream & Vanilla Foam	£6.10
Marinated Seafood Salad (g, d)	£4.80
Tempura Fried Haddock & Salmon with Homemade Tartar Sauce & Chunky Chips (d)	£4.50
Chilli & Crab Risotto with Coriander (g)	£6.70
Chilli & Courgette Israeli Couscous with Maple Smoked Salmon (d)	£5.80

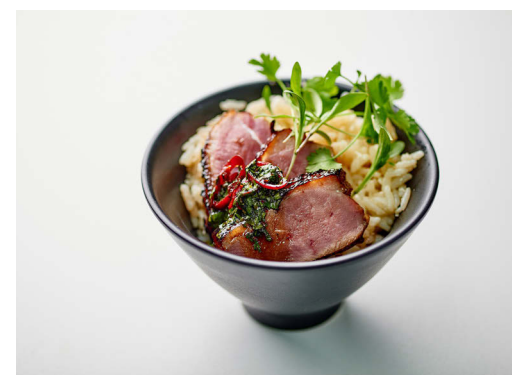
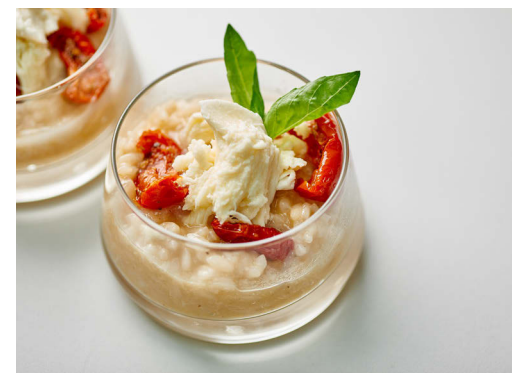
VEGETARIAN

Tempura Vegetable with Nam Jim (vegan, d)	£4.50
Basil, Slow Roast Tomato & Mozzarella Risotto (v, g)	£5.00
Greek Salad with Grilled Marinated Feta & Glazed Red Onions (v)	£4.80

Crockery is not included with your food. Please select your Bowl & Fork from the options below:

CROCKERY

Premium Pastel Mini Bowl & Fork	£2.35
White Mini Bowl & Fork	£1.55

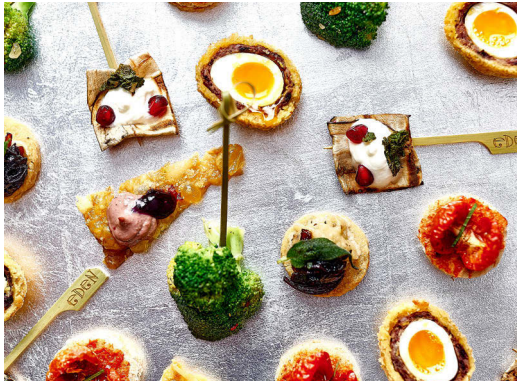


Prices are not inclusive of service staff, chefs or cooking equipment.
Glassware is also available for hire.

 Chef required

All prices are subject to VAT

Canapé deliveries are only made from 14:00
This menu will be served from 1st June 2018 to 30th September 2018
Allergen information is available on our website and is supplied with your order
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.

VEGETARIAN

Fig & Stilton on Oatcake (v) <i>fig puree & Colston Basset on homemade oatcake</i>	£1.90
Goats Cheese & Cashew (v, n) <i>lemon marinated goats cheese with toasted cashews</i>	£1.92
Aubergine with Pomegranate (v, g) <i>seared aubergine with yoghurt, mint and pomegranate</i>	£1.92
Crisp Cheese Risotto Arancini (h) (v) <i>feta, tomato and tarragon fried risotto cake</i>	£1.87
Tomato Bruschetta (v) <i>slow roasted tomato with basil and balsamic on bruschetta</i>	£1.82
Beetroot & Broccoli Tartlet (v) <i>beetroot houmous & fresh broccoli in a tomato pastry tartlet</i>	£1.80
Pea & Mint Crostini (vegan, d) <i>poached pea and mint on crisp sour dough crostini</i>	£1.82
Bella Lodi Shortbread with Basil Pesto (v) <i>homemade cheese shortbreads with pesto & oven dried cherry tomato</i>	£1.82
Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) <i>pan fried peppers and homemade houmous on blackened courgette</i>	£1.82
Goats Curd & Sambal Oelek Crostini (v) <i>with black olive on sour dough crostini</i>	£1.80
Broccoli Picante (h) (vegan, g, d) <i>crisp broccoli florets with chilli & garlic</i>	£1.75
Feta & Honey Crostini (v) <i>with fresh thyme and a light garlic oil</i>	£1.87
Colston Basset & Poached Pear Oatcake (v, n) <i>with caramelised walnuts</i>	£1.80
Slow Roast Tomato, Basil & Mascarpone (v, g) <i>with grated bella lodi and lemon zest</i>	£1.82

SWEET

Berry Mousse in Chocolate Cup (v, g) <i>elegant dark chocolate with sharp season's berry mousse</i>	£1.80
Lemon Meringue Tartlet (v) <i>peaked meringue with homemade lemon curd in a pastry crown</i>	£1.80
Fresh Fruit Tartlet (v, n) <i>seasonal fruits with crème patissiere in sweet pastry</i>	£1.80
Sheba Chocolate Tartlet (v, n) <i>the queen's silky rich dark sauce in a crisp case</i>	£1.80
Fruit Kebab (vegan, g, d) <i>dainty colourful fruits</i>	£1.70
Chocolate Strawberry (v, g) <i>English strawberries dipped in dark chocolate</i>	£1.70

MEAT

Dorset N Duja with Broad Bean & Mint Puree <i>a dorset made version of the spicy salami spread with a shallot and white wine broad bean puree on a sourdough crostini</i>	£1.75
Bacon & Prune (h) (g, d) <i>soft prune baked in English bacon with rosemary</i>	£1.87
Teriyaki Beef (h) (d) <i>fillet of beef flash fried in teriyaki with spring onion</i>	£1.95
Duck Pancake & Hoisin (d, n) <i>with courgette, red pepper, carrot & coriander</i>	£1.95
Candied Bacon, Apple & Blue <i>blue cheese with candied bacon and apple on puff pastry</i>	£1.90
English Fillet (h) (d) <i>Essex beef flash fried with Coleman's</i>	£1.99
Prosciutto & Pear (g, d) <i>fresh pear & rocket rolled in prosciutto</i>	£1.97
Szechuan Pepper Chicken (d) <i>pan fried and served with chilli jam</i>	£1.87
Venison Chorizo & Beauvale on Oatcake <i>Great Glen chorizo with a new soft blue from Cropwell Bishop with pear chutney on homemade oatcakes</i>	£1.95
Chicken Mousse & Parma Ham Roulade (g) <i>with pesto & bella lodi</i>	£1.92
Smoked Lamb with Artichoke Puree <i>home smoked pink & tender lamb on crostini</i>	£1.99
Jerk Chicken & Orange Skewer (d) <i>juicy orange works well with Jamaican spiced chicken</i>	£1.82
Cured Ham Crostini <i>Gloucestershire ham with mascarpone</i>	£1.92
Soya & Honey Beef (d) <i>flash grilled filet on a skewer with edamame bean or chilli</i>	£1.97

NIBBLES

Crudités (vegan, g, d)	£2.00
Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) <i>walnut, cashew, hazlenut and peanut</i>	£4.50
Mini Bowl - Olive Mix 170g (vegan, g, d) <i>green, black, capers and sun dried tomato in olive oil</i>	£3.50
Cheese Straws - 2 per portion (v) <i>with chilli and cheddar</i>	£2.40
Tortilla Chips with Salsa dip (v)	£1.00
Kettle Crisps (v)	£1.30

FISH

Trout Crostini <i>Dorset trout with goat's cheese and chervil</i>	£1.90
Chalk Stream Farm Trout Gravadlax Crostini <i>with cream cheese and dill</i>	£1.90
Salmon Teriyaki (h) (d) <i>organic salmon fillet flash fried in teriyaki on skewers</i>	£1.99
Hot Roast Salmon Sour Bread <i>Hebridean salmon with ricotta and lime on sour bread</i>	£1.99

CANAPÉ SET MENU

one of each canapé per person (min 25)

SAFFRON

Slow Roast Tomato, Basil & Mascarpone (v, g)
Jerk Chicken & Orange Skewer (d)
Hot Roast Salmon Sour Bread
Smoked Lamb with Artichoke Puree
Crisp Cheese Risotto Arancini (v)
Chargrilled Courgette & Red Peppers with Houmous (vegan)
English Fillet & Coleman's (d)
Trout Crostini
£15.00p/p

HONEYSUCKLE

Tomato Bruschetta (v)
Feta & Honey Crostini (v)
Bella Lodi Shortbread with Basil Pesto (v)
Salmon Teriyaki (d)
Goats Cheese & Cashew (v) (n)
Soya & Honey Beef (d)
Hot Roast Salmon Sour Bread
Aubergine with Pomegranate (v, g)
£15.30p/p

LAVENDER

Szechuan Chicken (g, d)
Broccoli Picante (vegan, g)
Trout Crostini
Crostini with Pea & Mint (vegan)
Feta & Honey Crostini (v)
Teriyaki Beef (h) (d)
Fig & Stilton on Oatcake (v)
Salmon Teriyaki (h) (d)
£14.90p/p

ROSE 

- Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d)
- Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d)
- Pork Belly, Crackling and Celeriac Puree Spoon (h) (g)
- Jersey Scallops with Warm Prawn Cream (h) (g)
- Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g)
- Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v)
- Confit Duck Croquette with Truffle Hollandaise (h)
- Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d)

£18.00 per person

VIOLET

- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g)
- Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g)
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v)
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d)
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v)
- Beetroot Gravadlax Crostini with Keta & Dill
- Chargrilled Tandoori Chicken on Homemade Naan

Salted Caramel & Chocolate Tartlet (v)

£17.25 per person

 **Chef required**





For items where a chef on site is required, prices are not inclusive of service staff, chefs or cooking equipment. Glassware is also available for hire.

INDIVIDUAL CANAPÉS



MEAT

-  Asian Seared Duck with Honey, Soy, Chilli & Ginger (h) (d) £2.30
-  Confit Duck Croquette with Truffle Hollandaise (h) £2.10
-  Duck Liver Parfait with Kumquat & Hazelnut (g, n) £2.10
-  Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d) £2.10
-  Beef Yakitori Spoons (d) £2.30
-  Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Radish Cress £2.95
-  Crisp Chicken Skin & Chicken Liver Parfait with Blackcurrant Jel (g) £2.15
-  Sherry Marinated Chicken & Sherry Cream Foam Shots (h) (g) £2.30
-  Minted Lamb Pie & Mustard Mash Spoon (h) £2.20
-  Slow Cooked Lamb with Chilli & Pomegranate Dressing (h) (g, d) £2.25
-  Parma Ham & Cantaloupe Melon Caviar Spoons (g, d) £2.30
-  Pork Belly, Crackling and Celeriac Puree Spoon (h) (g) £2.35
-  Quail & Black Pudding Scotch Eggs (d) £2.10
-  Mini Lime & Garlic Marinated Chicken Skewers & Guacamole Shots (g, d) £2.40
- Chargrilled Tandoori Chicken on Homemade Naan £2.10



FISH

-  Sea Bass Ceviche with Sea Bass Crisp & Lime Dressing (g, d) £2.35
-  Sake Marinated Salmon with Soy, Ginger & Chilli Dip (d) £2.30
-  Jersey Scallops with Warm Prawn Cream (h) (g) £2.65
-  Deep Fried Tempura Oyster (h) (d) £3.45
- Beetroot Gravadlax Crostini with Keta & Dill £2.10

VEGETARIAN

-  Marmalade Goats Cheese Pops Coated with Pink Peppercorns, Fresh Herbs & Spun Sugar (v, g) £2.20
- Chargrilled Polenta, Tapenade, Fresh Basil & Shaved Fresh Tomato (vegan, g) £2.10
- Quail Eggs with Smoked & Paprika Maldon Salt (v, g, d) £2.10
-  Twice Baked Isle of Mull Cheddar Soufflé Spoons (h), (v) £2.30
- Savoury Sage Shortbread with Aubergine Puree, Red Onion Marmalade & Deep Fried Sage (v) £2.20
- Mozzarella, Slow Roasted Tomato & Basil Arancini (v) £2.20

SOMETHING SWEET

-  Mascarpone & Glacé Fruit Cannoli (v) £2.65
-  Cherry Picker (v, n) £3.10
- Selection of Homemade Macaron de Paris (v, n) £2.65
- Salted Caramel & Chocolate Tartlet (v) £2.65

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

Slow Cooked Curried Goat (g, d) <i>`West Indian' style curried goat shredded with sweet mash, coconut rice & mango 'slaw</i>	£9.20
Kalbi Brisket with Sticky Rice & Kimchi (d) <i>tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice</i>	£8.50
Barbacoa Brisket Taco <i>Barbacoa brisket filled corn taco with lime, coriander & spring onion</i>	£9.50
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
Lamb Souvlaki <i>tender cooked lamb shoulder, chargrilled flat breads with tzatziki and chilli sauce</i>	£9.50
Mack n Cheese <i>rich macaroni cheese with smoked mackerel topped with Isle of Mull Cheddar</i>	£7.90
Gourmet Angus Beef Burger with Cheese <i>homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise & Monterey Jack on a brioche bun</i>	£6.80
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>	£8.50

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

Mack n Cheese
rich macaroni cheese with smoked mackerel topped with Isle of Mull Cheddar



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

Afternoon Tea deliveries are made between 14:00 and 17:00 Mon-Fri
Picnic deliveries are made after 11:00 Mon-Fri
This menu will be served from 1st June 2018 to 30th September 2018
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Afternoon Tea & Picnic

A delightful and delicious selection of summer 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 up to 200 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

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

£13.05 per person + VAT (min of 6)

All prices are subject to VAT

Our Premium Picnic menu is the perfect option for a summer-time event, whether it is an intimate birthday celebration or a large get-together for corporate occasions. Our set menu makes it easy for you to feed all, with delicious fresh sandwiches, salads and desserts to satisfy everyone.

Why not add a luxury wicker hamper and some Ginking to really get the whole experience?



PICNIC SET MENU

Smoked Salmon & Cream Cheese Sourdough Baguette
Isle of Mull & Leek Tart (v)

A Selection of Fine British Cheese & Homemade Chutney (v, n)

Chargrilled Courgette, Lemon & Avocado Salad (vegan, d)

Watercress & Marinated Cherry Tomato Salad with Pesto (v, g)

Red Berry Jelly & Lavender Pannacotta Jam Jar (v, g)

Seasonal Fruit Skewer (vegan, g, d)

£32.00 per person + VAT (min of 8)

**With Traditional Luxury Wicker Hamper £45.65 per person
(sold in multiples of 4 guests)**

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

Check out our selection of drinks, including:

Ginking

Prosecco

Champagne

Rosé

Elderflower

Homemade Lemonade

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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>	£4.65
Minced Steak Burger (d) <i>with tomato salsa and rocket in charred buns</i>	£4.85
Jerk Chicken Thigh (g, d) <i>Caribbean jerk rub free range chicken</i>	£3.85
Baby Back Pork Ribs - 2 ribs per portion (d)	£3.85
Sizzling Sausages (d) <i>cumberlands with honey glaze</i>	£1.85
Vegetarian Brochette (vegan, g) <i>aubergine, peppers, courgette & tomato</i>	£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)

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>	25.20
Steamed Trout Garden Salad (d) <i>steamed Dorset trout with mixed leaf, green beans, tomato & radish with mint & lemon dressing</i>	£24.00
Rainbow Salad with Chargrilled Free Range Chicken (g, d) <i>free range chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, Edamame beans, julienne of raw carrot & rocket with a lime & paprika dressing</i>	£24.75
Persian Salad (vegan, d) <i>peppers, cucumber, spring onion, chickpeas, barberries & fresh mint with a lemon and mint dressing</i>	£19.35
New Potato & Chive Salad (vegan, d) <i>with lemon & mint dressing</i>	£17.00
Wild Rice Salad (vegan, g, d, n) <i>with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing</i>	£20.00
Mixed Leaves Summer Salad (vegan, g, d) <i>four seasonal leaves with a lemon vinaigrette dressing and fresh herbs</i>	£14.50
Watermelon & Tomato (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts & lemon vinaigrette</i>	£19.00
Rainbow Salad (vegan, d) <i>mint, chickpeas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing</i>	£21.00
Italian Summer Salad (v, g) <i>mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing</i>	£23.70

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>
Baby Back Pork Ribs - 2 ribs per portion (d)
Chicken Brochette with Lemon & Coriander (g, d)
Sizzling Sausages (d) <i>cumberlands with honey glaze</i>
Vegetarian Brochette (vegan, g) <i>aubergine, peppers, courgette & tomato</i>
Watermelon & Tomato Salad - 6-8 portions (vegan, g, d) <i>chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts & lemon vinaigrette</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 rosette</i>
£35.00 per person (minimum of 30 guests)
<i>Delivery, staff for bar service and drinks are not included</i>

DESSERTS (minimum of 6 of any item)

Chocolate Strawberry (1 per portion) <i>fresh strawberry dipped in dark chocolate</i>	£1.70
Fruit Salad with Cream (v, g)	£3.95
Fresh Fruit Skewer (vegan, g)	£1.55
Chocolate Mousse (v, g)	£4.45
Blueberry Cheesecake with Cream (v)	£3.95
French Apple Flan with Cream (v)	£4.15
A British Summer Cheeseboard (n) <i>Quikes Double Gloucester, Trevanian Cornish Brie, Wensleydale & Apricot with celery, grapes, oatcakes and crackers</i>	£4.20

 Chef required

All prices are subject to VAT

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Sit-Down Dinner

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

CEDAR 

Starter

Free Range Chicken Liver Parfait with Sautéed British Woodland Mushroom & Sherry Dressing (g)

Somerset Goats Cheese & Watercress Salad with Pomegranate Dressing (v)

Main Course

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

Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Fondant Beetroot Galette (v)

Dessert

Vanilla Pannacotta & Vodka Macerated Summer Berries (v, g)

£34.00 per person

BEECH 

Starter

Searred Scallops on Pea Pannacotta with Prawn Foam & Caviar (g)

Wild Mushroom Tortellini and Seasonal Vegetable Consommé with Truffle Oil (v)

Main Course

Pressed Pork Belly, Fondant Potato Slice, Braised Garden Peas & Sherry Jus (g)

Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Yoghurt Dressing (v)

Dessert

'The Gin & Tonic' (v)
Lime Posset Shot, Tonic & Lemon Jelly & Gin Sorbet

£42.00 per person

STARTERS

Free Range Chicken Liver Parfait with Sautéed British Woodland Mushroom & Sherry Dressing (g)	£7.90
Smoked Salmon & Pressed Salmon Terrine with Sweet Tomato Vinaigrette (g)	£8.95
Basil Linguine with Chilli & Mussels	£7.90
Somerset Goats Cheese & Watercress Salad with Pomegranate Dressing (v)	£7.95
Seared Scallops on Pea Pannacotta with Prawn Foam & Caviar (g)	£20.00
Brixham Crab Thai Salad with Nam Jim & Pak Choi (d)	£12.50
Chicken Confit & Duck Liver with Beetroot Wafers & Watercress Emulsion (g)	£13.50
Wild Mushroom Tortellini and Seasonal Vegetable Consommé with Truffle Oil (v)	£12.50

MAINS

Pan Roasted Salmon with Samphire, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)	£19.50
Slow Cooked Orchard Farm Belly of Pork, Whispering Lake Shiraz Jus & Moroccan Spiced Puy Lentils (d)	£15.50
Oven Roasted Free Range Chicken with Dauphinoise Potato & Ribbons of Carrot & Courgette (g)	£18.50
Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Fondant Beetroot Galette (v)	£17.50
Pan Roasted Halibut, Crushed Jersey Royals & Truffled Pea Sauce with Shitake (g)	£32.00
Maple & Chilli Seared Duck, Roast Sweet Potato Puree & Kumquat Jam (g)	£23.00
Pressed Pork Belly, Fondant Potato Slice, Braised Garden Peas & Sherry Jus (g)	£20.00
Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Yoghurt Dressing (v)	£18.90

DESSERTS

Burnt Lemon Tart with Summer Berries (v)	£6.50
Valrhona Chocolate Mousse with Fresh Kent Raspberries (v, n)	£7.70
Vanilla Pannacotta & Vodka Macerated Summer Berries (v, g)	£7.90
Plated Selection of Fine British Cheese with Poached Pear (v, g)	£8.95
'Matcha' (v) <i>Matcha & White Chocolate Delice with Matcha & Coconut Ice Cream</i>	£10.50
'The Gin & Tonic' (v, g) <i>Lime Posset Shot, Tonic & Lemon Jelly & Gin Sorbet</i>	£13.50
'The Summer Plate' (v) <i>Hot Raspberry Soufflé, Raspberry Bavaois & Raspberry Trifle Shot</i>	£13.50
'A Classic' (v) <i>Summer pudding with Homemade Clotted Cream & Jasmine Blossom</i>	£10.50

Chef Selection of Homemade Petit Fours (3 pieces per person)	£6.50
Chef Selection of Homemade Petit Fours (1 piece per person)	£2.50

*Price does not include service staff, chefs, cooking equipment, crockery, cutlery or glassware.
Linen hire also available on request.

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

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Drinks

Why not try one of our home made smoothies?



COLD DRINKS

Belu Sparkling Mineral Water - 330ml	£1.15
Belu Sparkling Mineral Water - 1 litre	£2.50
Belu Still Mineral Water - 330ml	£1.15
Belu Still Mineral Water - 1 litre	£2.50
Orange Juice (1 litre)	£4.10
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Apple Juice (1 litre)	£3.00
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Mango & Passion Fruit (1 litre)	£3.00
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Cranberry Juice (1 litre)	£2.80
<i>1 litre chilled carton of pure squeezed fruit - not made from concentrates</i>	
Tango (330ml)	£0.80
<i>330ml can</i>	
7 Up (330ml)	£0.80
<i>330ml can</i>	
Coke (330ml)	£0.80
<i>330ml can</i>	
Coke Diet (330ml)	£0.80
<i>330ml can</i>	
San Pellegrino - Blood Orange (330ml)	£1.30
<i>330ml can</i>	
San Pellegrino - Lemon (330ml)	£1.20
<i>330ml can</i>	
Elderflower Pressé - 1 litre (vegan, g, d)	£3.45
Green Dream Smoothie - 1 litre (v, g, d, n)	£11.00
<i>pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the nutribullet</i>	
Carrot, Ginger & Turmeric Smoothie - 1 litre (vegan, g, d, n)	£13.00
<i>the perfect anti-inflammatory, immune boosting breakfast smoothie</i>	
Citrus Blast Smoothie - 1 litre (v, g, d)	£11.00
<i>lemon, satsuma, apple and root ginger blitzed in the nutribullet</i>	
Freshly Squeezed Orange Juice (250ml)	£1.80

HOT DRINKS

Pot of Fresh Coffee (10 cups)	£12.50
<i>delivered hot in insulated coffee pots, with sugars and organic milk supplied</i>	per pot
Pot of Tea (10 cups)	£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
Elderflower Drink (10 cups) (vegan, g, d)	£6.00
<i>homemade with locally picked elderflowers, delivered in hot insulated flasks</i>	per pot



ENGLISH WINE

RED

Bolney Pinot Noir

West Sussex, England, 2015/2016

Packed with red cherry flavour. Goes great with soft cheese, mushroom risotto and game.

£26.75 per 750ml bottle. Minimum of 6.

WHITE

Lyme Bay Shoreline

Devon, England, 2015

Vibrant citrus & grapefruit flavours. Goes great with sea-food, pork & canapés.

£21.90 per 750ml bottle. Minimum of 6.

ROSÉ

Lyme Bay Pinot Noir Rose

Devon, England, 2015

Full of cherry and strawberry flavours. Goes great with BBQ, spice and citrus desserts.

£24.00 per 750ml bottle. Minimum of 6.

SPARKLING WINE

Harrow & Hope Brut Reserve

Buckinghamshire, England NV

Crisp and refreshing green apple and lemon flavours. Goes great with brunch, canapés & shellfish.

£37.30 per 750ml bottle. Minimum of 6.

SOMETHING DIFFERENT

GINKING

A refreshing bubbly blend of London Dry Gin infused with botanicals, Sparkling White Wine and pure Spring Water. Crisp, fresh & lively palate. The nose is resplendent with ginger, pink pepper, juniper & elderflower.

£15.95 per 750ml bottle. Minimum of 6.

HOUSE WINE

RED

Barron de Baussac

Carignan Vieilles

Vin de Pays de L'Herault, South of France

An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Deep and inky red in colour, the wine is crammed with black cherry fruit.

£11.90 per 750ml bottle. Minimum of 6.

WHITE

Langlois Chateau

Chenin Blanc, Saumur, France

A lifted fresh and approachable fruity Saumur which offers the freshness of its chalky soil with the white flowers and honeyed characteristics of its grape varietal.

£11.90 per 750ml bottle. Minimum of 6.

AIX ROSÉ WINE

Aix-en-Provence, Provence, France

Fruity fresh premium rose. The nose is fresh and fragrant, delicate yet youthful and offers classy notes of watermelon, strawberries and flowers.

£17.95 per 750ml bottle. Minimum of 6.

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. The Pinot Noir gives the wine richness and a long finish while the Chardonnay adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness and roundness.

£32.70 per 750ml bottle. Minimum of 6.

SPARKLING WHITE WINE

Langlois Cremant de Loire 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.

£17.40 per 750ml bottle. Minimum of 6.

SPARKLING ROSÉ WINE

Langlois Cremant de Loir Brut

Saumur, France

Lively and refreshing with good depth with attractive yeast overtones.

£18.40 per 750ml bottle. Minimum of 6.



BEERS

Peroni Nastro Azzuro

330ml bottle

£55 case of 24

(£2.29 per 330ml bottle)

Fuller's London Pride

568ml bottle

£32 case of 12

(£2.67 per 568ml bottle)