

# The Collection

*By Adrian Collischon*

I'm very pleased to present The Collection, Winter 2017. This collection of menus has been created by me to include produce in season and sourced, whenever possible, from the UK.

They all embody my wish to make exciting looking and tasting food drawing styles from around the world using ingredients which meet or better our criteria for sustainability\*.

If you do not see something that matches your wishes do please let me know as I am pleased to develop bespoke menus for your occasion.

I hope very much to be able to cook for you soon.

*Adrian Collischon*



## Eden by Adrian Collischoon

Eden by Adrian Collischoon is an exclusive experience for dinners, weddings and receptions. Sophisticated menus that are meticulously presented and prepared using the freshest of ingredients are designed to offer an unforgettable experience.

Bespoke menus can be created, offering complete flexibility that can be tailored to suit each and every client, who wish to have something different, be it fusion or themed.

The following pages list typical menus and prices which reflect our seasonal menus. For a bespoke quote or any menu enquiries, please do not hesitate to get in touch.



## The Winter Collection Prices

### 3 Course Dinner

£91.00 per head

### Canapé Reception

£31.50 per head

### Mini Bowl Reception

£35.00 per head

### Canapé & Mini Bowl Reception

£46.50 per head

### Cold Fork

£43.50 per head

### Hot Fork Buffet

£52.00 per head

### Finger Buffet

£30.00 per head

### Afternoon Tea

£40.00 per head

### Barbecue

£50.00 per head.

### Picnic

£44.50 per head inc VAT

*Price based on multiples of 4. (Includes champagne and basket)*

*\*All prices are subject to VAT. Price is based on 50 guests. Includes equipment, staff and deliveries (based on a 6 hour shift)*



## Mini Bowls

£5.00 per bowl

*\*Full bowl food list available upon request*

### Meat

Chilli & Maple Duck with Pak Choi & Shitake

Thai Spiced Beef with Coriander and Spring Onion Noodles

Lamb Shawarma with Citrus Scented Rice

Chicken Korma with Naan Bread & Rice

### Fish

Soy cooked Salmon with Crispy Noodle Salad

Salmon, Tomato, Shallot Stew with Basil, Spring Greens & Rice

Crayfish Ravioli with Lobster Cream & Vanilla Foam

Tempura Fried Haddock & Salmon with Tartare Sauce & Chunky Chips

### Vegetarian

Tempura Vegetable with Nam Jim

Shitake Mushroom & Udon Noodles with a Chilli & Ginger Broth (v)

Beer & Emmental Soup with Sour Dough (v)

### Risottos

Wild Mushroom Risotto with Shaved Bella Lodi (v)

### Salads

Chilli & Courgette Israeli Couscous with Maple Smoked Salmon Balsamic

Roasted Vegetables (v)

### Sweets

Tiramisu

Pannacotta, Passion Fruit & Rosewater Jelly (seasonal)

Espresso Brûlée with Marshmallow Froth



# Canapés

*\*Full canapé list available upon request*

## Meat

Duck Liver Parfait with Kumquat & Hazelnut (g, n) £2.10

Pink Peppercorn Carpaccio of Beef & Salsa Verde (g, d) £2.10

Sherry Marinated Chicken & Sherry Cream Foam Shots (h) (g) £2.30

Minted Lamb Pie & Mustard Mash Spoon (h) £2.20

Venison Marinated with Soy & Honey with Chilli, Edamame, Wasabi Mayonnaise & Radish Cress £2.95

Pork Belly, Crackling and Celeriac Puree Spoon (h) (g) £2.35

## 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

## 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

## Something Sweet

Mascarpone & Glacé Fruit Cannoli (v) £2.65

Cherry Picker (v, n) £3.10

PX I Love you.... (v, n) £3.85

Selection of Homemade Macaron de Paris (v, n) £2.65

Salted Caramel & Chocolate Tartlet (v) £2.65

Raspberry Sorbet in Mini Green Tea Waffle Cones (v, n) £3.05

*All prices are subject to VAT*



## Continental Breakfast Menu

£13.20 per person

Fresh Fruit Salad Jam Jars

Selection of Pastries

*Mini Danish*

*Pain Au Chocolate*

*All Butter Plain Croissant*

Mini Yoghurt Shots with:

*Homemade Granola*

*Plum Compote*

*London Honey*

Fresh Fruit Salad Jam Jars (v)

Open Mini Bagels of:

*Smoked Salmon & Cream Cheese with Lemon & Cracked Black Pepper*

*Parma Ham, Sun Blush Tomato & Pesto*

*Brie, Pear Chutney and Rocket*

*All prices are subject to VAT*



# Finger Buffet

£2.40 per piece

Thai Spiced Chicken Satay Skewers (h)  
Smoked Duck Rice Pancake Rolls  
Chilli & Maple Marinated Salmon Skewers  
Salt Cod Fritters with Ginger & Date Sauce (h)  
Chicken & Chorizo Skewers (h)  
Smoked Lamb & Tomato Bruschetta  
Ham Hock & Quince Gel  
*(Blythburgh Ham Hock on Sour Dough Crostini with Pear Chutney)*  
Slow Cooked Lamb Shawarma Filo Cup with Chilli & Micro Coriander  
Home Smoked Mackerel & Tarragon Scones

Stilton & Poached Pear Crostini with Caramelised Pecan (v, n) (v)  
Spinach, Ricotta & Pine nut Tartlet  
Marinated Olive, Bocconcini & Sunblush Tomato Skewers

*All prices are subject to VAT*



# Cold Fork Buffet

£28.50 per person

## Main Selections

*(choice of 2)*

Char Grilled Chicken with Roasted Roots & Rocket  
with Grain Mustard Dressing

Vietnamese Marinated Pork & Mizuna Salad with Honey  
& Salt Toasted Cashews

Roast Salmon Niçoise with Char Grilled Artichokes

Garlic Marinated Seared Beef Fillet, Char Grilled Courgette  
& Aubergine Salad with Shaved Parmesan

## Vegetarian

*(choice of 1)*

Butternut Squash, Red Pepper & Spinach Tortilla with Saffron Mayonnaise  
& Micro Basil (v)

Spinach & Feta Filo Roulade with Smoked Paprika & Aioli Dressing

Wild Mushroom & Rosemary Tart with Smoked Cheddar

Thyme Oven Dried Plum Tomato, Portobello Mushroom with Crumbled  
Roquefort on Wild Rocket with Toasted Pine Nuts

## Sides & Salads

*(choice of 2)*

Barley & Roasted Sweet Potato with Rocket & Pumpkin Seed

Walnut & Cranberry Potato Salad (v)

Beetroot & Dill with Crème Fraiche Dressing

Sweet Potato & Barley Salad with Cherry Tomato, Chilli, Oregano & Olive Oil

Baby Leaf Salad with Sliced Radish, Mange Tout, Carrot & Baby Corn with  
Toasted Sesame Dressing

## Desserts

*(choice of 1)*

Tiramisu Chocolate Cups

Lemon & Blackberry Posset Shots

Apple & Caramel Tart

Glazed Clementine & Pistachio Tartlets





# Hot Fork Buffet

£30.00 per person

## Main Selections

*(choice of 1)*

Slow Cooked Pork Belly with Braised Red Cabbage

Roast Salmon with Wilted Spinach & Roasted Root Vegetables

Slow cooked Chicken Thigh with Pancetta, Olives & Tomato

Persian Lamb Tagine with Apricots & Date

## Vegetarian

*(choice of 1)*

Individual Wild Mushroom & Smoked Cheddar Tarts (v)

Sweet Red pepper, Ricotta & Spinach Lasagne (v)

Baby Beetroot & Cherry Tomato Tart Tatin with Rocket & Shaved Parmesan (v)

Baked Aubergine with Tomato, Celery, Roasted Onion & Feta (v)

## Sides & Salads

*(choice of 2)*

Moroccan Roasted Butternut Squash & Potato Salad with Chilli Oil Dressing (v)

Steamed New Potatoes with Olive & Shallots (v)

Seasonal Steamed Vegetables (v)

Roasted Pepper Salad with Marinated Olives, Char-grilled Artichoke Hearts & Mizuna

Served with a Selection of Artisan Breads & Butter

## Desserts

*(choice of 1)*

Petit Crème Brûlée

Poached Pear & Chocolate Mousse

Pecan Pie

Apricot & Frangipane Tartlet with Flaked Almonds



# The Classic Collection

## Starters

£7.90

Slow Cooked Beef Short Rib with Butternut Puree

Mi Cuit Salmon & Pickled Vegetable Salad

Duck Liver Parfait with Pistachio, Dehydrated Orange & Parmesan Tuile

Chestnut Ravioli with Walnut & Kale Pesto (v)

## Main Courses

£18.40

Noisettes of Lamb with Baby Spinach, Dauphinoise Potato,

Cauliflower Cream & Claret Jus

Sesame Seared Mackerel, Carrot & Star Anise Puree & Shaved Fennel Salad

Belly of Pork, Celeriac Puree, Roast Baby Beetroot & Red Wine Jus

British Woodland Wild Mushroom, Rosemary & Goats Cheese Filo Tart (v)

## Desserts

£7.70

Blackberry Pannacotta & Gin Macerated Blackberries

Brioche & Butter Pudding with Homemade Custard

Sticky Toffee Pudding with Toffee Sauce & Clotted Cream

Fine Kentish Braeburn Apple Tart & Apricot Ice Cream

*All prices are subject to VAT*



# The Contemporary Dining Menu

£42.00 per person

## Starters

Deconstructed Pear & Stilton Tartlet  
Warm Poussin Breast Salad with Poussin Leg Confit & Lightly Poached & Breaded Hen Egg  
Duck Parfait, Orange Marmalade with Char-grilled Raisin Bread  
Roast Breast of Pigeon served with Pickled Winter Vegetables & Red Currant Dressing  
Essex reared venison seared and sliced thinly with dehydrated beetroot

## Main Courses

28 Day Aged Fillet of Beef with Poached Marrow, Braised Baby Leeks & Pumpkin Puree  
Pan Fried Sea Bass with Baby Spinach, Langoustine & Prawn Foam  
Slow Cooked Belly of Pork with Cauliflower Cream, Pommes Anna & Pea Puree  
Halibut Pavé, Prawn Foam, Butternut Puree & Sauce Verte  
Gressingham Duck Breast with Roast Baby Parsnip, Pumpkin Puree & Beetroot Crisps  
Lamb Noisettes Crusted with Pine Nut & Basil, Tomato Consommé Baby Turned Potatoes & Glazed Baby Carrots  
Roast Monkfish with Braised Baby Fennel, Saffron Foam & Pommes Anna  
Pan Fried Cauliflower Steak with Wild Mushroom & Tarragon Stuffed Savoy Cabbage, Pea & Carrot Purees (v, g)

## Desserts

Chocolate Marquise with Turkey Flats PX Ice Cream  
Poached Pear, Salted Caramel Ganache & Hazelnut Praline Crumbs  
Chocolate Brownie Chunks, Raspberry Sorbet, White Chocolate Foam & Hot Chocolate Sauce  
Espresso & Chocolate Mousse Tart with Passion Fruit Sorbet  
Poached Winter Fruits Served Warm with Glazed Marsala Sabayon

*All prices are subject to VAT*



# Afternoon Tea Set Menu

£25.50 per person

A Selection of Dainty Finger & Sandwiches on Artisan Breads

*Fillings to include:*

Gin Cured Gravadlax with Dill Marinated Cucumber on Beetroot Bread

Blythburgh Ham with Grain Mustard on Basil Bread

Poached Lemon Salmon with Cucumber on Beetroot Bread

Angus Beef with Horseradish & Watercress on Carrot Bread

Egg Mayonnaise & Cress on Carrot Bread (v)

Roasted Vegetable Tartlet (v, n)

Glazed Raspberry & Crème Patisserie Tartlet (v)

Parisian Macaroon (v, n)

Homemade Marshmallow (v, d)

Scone with Clotted Cream & Strawberry Jam (v)

A lovely optional extra...

Ayala Brut Majeur £29.50

Homemade Lemonade £5.35 per litre

Elderflower Pressé £3.45 per litre (June - Sept)

Ginger & Lemongrass Pressé £3.45 per litre (Oct-May)

*All prices are subject to VAT*



## Sharing Boards

### A Luxury Slate of Continental Cheese & Artisan Breads

*£6.85 per head (minimum of 8 guests)*

Homemade Lebeh marinated in Lemon & Thyme

Channel Island Brie

Colston Bassett Stilton

West Country 12 month Goats Milk Cheddar

Cornish Yarg

*Served with Poached Pear, Apple & Honeyed Walnuts*

### Cured Meat Board

*£8.40 per head (minimum of 8 guests)*

Speck, Mortadella, Milano Salami, Parma Ham, Sliced Chorizo

*Served with Artisan Bread, Olive Oil & Balsamic*

### Open Sandwich

*£9.25 per head (minimum of 8 guests)*

*A selection of delicate open sandwiches on Artisan bread Crostini*

Poached Salmon, Dill & Crème Fraiche with Fresh Lemon

Rare Beef & Wild Mushroom with Tarragon & Horseradish

Beetroot Gravadlax

Sliced Egg Mayonnaise & Micro Watercress

### Sushi Board

*£10.50 per head (minimum of 8 guests)*

A Selection of Handmade Maki, California Rolls & Sashimi

### Home Cured & Smoked Fish Board

*£10.00 per head (minimum of 8 guests)*

Hot smoked Maple Salmon, Gin & Lime Gravadlax, Beetroot Pickled, Traditional

Cold Smoked Salmon & Sea Bass Ceviche with Fresh Lime, Capers & Micro Watercress

*All prices are subject to VAT*



## Sharing Boards

### Ploughman's Board

*£9.95 per head (minimum of 8 guests)*

Traditional York Home Baked Ham, Homemade Pork Pie, Isle of Mull Cheddar served with Dill Pickled Gherkin, Baby Pickled Onion & Root Vegetable Pickle. Served with Crusty Artisan Sourdough Baguette

### Anti pasta Board

*£8.40 per head (minimum of 8 guests)*

Marinated Bocconcini, Olives & Sunblush Tomato, served with Prosciutto, Home Baked Grissini, Roast Peppers, dressed with Marinated Anchovy & Focaccia Romana Garlic Croutons

### Handmade Quintessential British snack board

*£14.70 per head (minimum of 8 guests)*

A Robust Platter of Homemade Caramelised Onion & Thyme Sausage Roll, Black Pudding, Quail Scotch Egg, Chorizo Quail Scotch Egg, Homemade Pork Pie & Salted Confit Crispy Chicken Wing served with Truffled Mayonnaise & Pear Chutney

### A Selection of Artisan Homemade Cakes

*£5.25 per head (minimum of 5 guests)*

Beetroot Macaroon with Chocolate Ganache, Carrot Cake, Glazed Raspberry Tartlet, Fondant Fancy & Salted Caramel Chocolate Tartlet

*All prices are subject to VAT*



# Mediterranean Feast

£42.00 per person

## Sharing Starter

*(Choice of 1 Sharing Board or Mezze)*

### Sharing Boards

Sharing Slate of Italian Cured Meats, Grana Padano with Balsamic Syrup, Char Grilled Vegetables, Marinated Bocconcini, Sunblush & Olives, Fresh Figs with Dolce latté & Homemade Grissini

### Mezze Platters

Cacik Dip, Humus & Baba Ganoush served with a Selection of Artisan Flat Breads

Mini Kofte with Tomato Salsa, Traditional Borek, Calamari with Black Pepper & Lemon, Char Grilled Halloumi & Roasted Vegetable Skewers & Falafel

## Sharing Main Courses

*(Choice of 3)*

Slow Cooked Lamb Shoulder Shawarma

Charcoal Grilled Lamb Kebab, Smoked Aubergine Puree & Chick Pea Salad with Braised Rice

Chilli Marinated King Prawns with a Tomato, Thyme & Garlic Sauce & Citrus Scented Rice

Slow Roasted Pork with Butternut Squash Purée

Rump of Lamb Niçoise

Pan Fried Sea Bass, Braised Baby Fennel & Broad Bean Risotto

Wild Mushroom & Gorgonzola Tortellini with Pea Foam

## Desserts

*(Choice of 2)*

Lemon Tart

Dark Chilli Chocolate Torte

Tiramisu

Exotic Fruit Pavlova

*All prices are subject to VAT*



# British Feast

£37.00 per person

## Beginning

Sharing Boards of:

Retro Prawn Cocktail, Quail Scotch Eggs, Home Cured Beetroot Gravadlax,  
Thyme & Red Onion Marmalade Sausage Rolls

## Middle

Lemon & Thyme Whole Butter Roast Chicken with Roasted Roots

Roast Sirloin of Beef

Goat Cheese & Wild Woodland Mushroom Tart

All served with Yorkshire Puddings, Roast Potatoes  
& Baby Roast Root Vegetables

## End

*(Choice of 2)*

Sticky Toffee Pudding with Caramel Sauce

Banana Glazed Brioche & Butter Pudding with Homemade Custard

Apricot & Frangipane Tart with Toasted Flaked Almonds

*All prices are subject to VAT*





# Traditional Christmas Menu

£35.00 per person

## Starter

Crayfish & Avocado Tian with Micro Leaf Salad  
Gin & Juniper Gravadlax with Dill Dressing  
Sauté Flat Mushroom with Glazed Goats Cheese, Red Onion  
Marmalade & Winter Herb Salad (v)  
Trio of Salmon  
(Hot Oak Smoked Salmon, Soy Marinated Salmon & Beetroot Gravadlax)  
Pumpkin Soup, Seared Scallop & Truffle Oil

## Main Course

Roast Danbury Kelly Bronze Turkey with Spotted Black Chipolata & Thyme Roasted Root Vegetables  
Roast Essex Sirloin with Yorkshire Pudding, Chateaux Potatoes & Chantenay Carrots  
Roast Goose, Goose Confit, Pancetta Baby Brussels & Parsnip Dauphinoise  
Roast Root Vegetable Wellington with Port Jus (v)  
Slow Baked Wild & Field Mushroom with Tarragon, Glazed Shallots & Madeira Cream Reduction (v)  
Roast Wild Duck, Braised Red Cabbage with Cranberries & Port Jus  
Steamed Sea Bass with Saffron & Star Anise Nage

## Dessert

Homemade Christmas Pudding with Brandy Sauce  
Chocolate Marquise with Baileys Ice Cream  
Chestnut Vacherin with Sweet Glazed Soft Chestnuts, Clementine Jel & Chocolate Crumbs  
Warm Spiced Poached Winter Fruit with Marsala Sabayon  
Salted Caramel & Chocolate Mousse Dome with Cinnamon Shard

*All prices are subject to VAT*



# Contemporary Christmas Menu

£42 per person

## Starters

Warm Salad of Gloucestershire Black Pudding, Poached Egg & West Country Pancetta

Deconstructed Stilton & Pear Tartlet with Walnut Dressing (v)

Mosaic of Wild Rabbit with Sweet & Sour Grape Chutney & Toasted Brioche

Goats Cheese Bon Bons & Beetroot Carpaccio with Micro Leaf Salad & Dehydrated Pomodorino Tomato (v)

Home Smoked Trout, Mascarpone, Pecorino & Rocket Salad with Pomegranate Dressing

## Main Courses

Medallions of Beef served with Glazed Shallots, Fondant Beetroot and a Fine Leek

& Green Bean parcel

Slow Roasted Belly of Pork, Pomme Anna Potatoes & roasted root vegetables

Sea Bass Fillet, Stuffed Savoy Cabbage, Dill Mash & Fish Cream Reduction

English Wild & Field Mushrooms with Leek Velouté, Goats Cheese Bon Bons

& Broad Bean Puree (v)

Baby Root Vegetable Tart Tatin with Braised Baby Fennel & Sweet Potato Galette (v)

Slow Roasted Orchard Farm Pork Belly, Roast Pumpkin & Jerusalem Artichoke Purées with Char Grilled Polenta

Wild Mushroom Ravioli with Chive Cream Sauce & Pea Foam (v)

## Desserts

'Liquid Chocolate'

chocolate brownie chunks, raspberry sorbet in a white chocolate sphere & hot chocolate sauce

Poached Kentish Pear, Salted Caramel Ganache & Hazelnut Praline Crumbs

'Passion Me'

espresso & chocolate mousse tart with passion fruit sorbet

Tiramisu Shot, Prosecco Jelly & Clementine Pannacotta

Lemon Tart with Limón Cello Macerated Winter Berries

*All prices are subject to VAT*



# Fine Wine List

## White

Old Vines Chenin Blanc 2014 Stellenbosch, South Africa	£15.15
Rheingau Riesling Schloss Schonborn 2013 Rheingau, Germany	£18.65
Sancerre, Domaine du Nozay 2014 Loire, France	£25.10
Sauvignon Blanc, Cakebread Cellars 2014 Napa Valley, USA	£37.95
Puligny-Montrachet, Domaine Henri Darnat 2013 Burgundy, France	£55.15

## Red

Anwilka Vineyardws Petit Frère 2010 Helderberg, South Africa	£16.70
Fleurie Grand-Pré, Lathuiliere-Gravallon 2014 Beaujolais, France	£19.85
Mercurey Vieilles Vignes Albert Sounit 2013 Burgundy, France	£31.55
Pinot Noir Muddy Water 2013 Waipara, New Zealand	£38.75
Château Grand-Puy Ducasse 2010 Bordeaux, France	£62.35

## Rose

Gribble Bridge Rose Biddenden Vineyards 2014 Kent, England	£18.95
Château la Tour de l'Éveque Rosé 2014 Provence, France	£17.40

## Sparkling

Sylvoz Prosecco Le Colture Brut NV Veneto, Italy	£18.30
Delamotte Brut NV Champagne, France	£41.95
Wiston Estate Cuvée Brut 2010 West Sussex, England	£52.10

## Sweet

Noble Late Harvest Semillon, Nelson Estate 2013 Paarl, South Africa	£20.55
Château Briatte 2009 Bordeaux, France	£36.00

All prices are subject to VAT



## The S Word

For us, sustainability is a big subject. It informs every decision we make and steers how we interact with the people and organisations we engage with, the world's resources we use in order to fulfil our business and the waste we produce in so doing. Chiefly our objective is to ensure that we engage with everyone fairly and honestly, additionally that we minimise both our impact on the world's resources and any harmful waste we produce.

We have achieved a lot in improving our sustainable credentials but are the first to confess that there is always more to do. It's a journey with no destination.

Below are a few things we do and would encourage all to try to do some if not all of them:

- . Send no waste to landfill, everything is recycled.
- . Buy only UK meat and fish (except crustaceans)
- . Use as much UK seasonal produce as possible
- . Minimise our water and energy use
- . Use only recycled plastic
- . Keep our own bees
- . Make our own jams, chutneys and cordials from UK produce whilst in season and in abundance
- . Always be completely honest with everyone we engage with
- . Repair rather than renew, buy 2nd hand when possible



Hugh Walker  
*Managing Director*



## A Few Kind Words

“Just wanted to say once again how grateful we are for all your hard work on Saturday. Your ears must have been burning since Saturday with the plaudits that you and your team have received. Everyone loved the food, which was exquisite, and were all so impressed that such a lovely meal had been prepared away from your professional kitchen. People really appreciated the attentive but unobtrusive service; it was absolutely immaculate, and we know that those standards aren't achieved without a total commitment to first class service and a keen attention to detail. Thank you so much for looking after us and making Saturday such a really special day; it makes being 60 seem worthwhile!”

*Private Client*

“I would like to say a huge THANK YOU to you both, and the whole team, for the fantastic work you did for our event. The evening was, once again, a roaring success which we could never achieve if we didn't have such a professional catering/ events company to rely on. We have received a huge number of compliments, the food and cocktails went down a storm and your team of staff did an amazing job - which is not easy with the number of people in the room! The quality and presentation of the food was outstanding, with so much attention to detail, and the standard of service was impeccable.”

*Howard de Walden*

