



The Collection

By Adrian Collischoon

I'm very pleased to present The Collection, Spring 2018. 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 Collischoon

Eden by Adrian Collischon

Eden by Adrian Collischon 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 Spring 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

All prices are subject to VAT
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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)

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

Char Grilled Corn Fed Chicken with Chilli, Roasted Courgette & Chick Pea Couscous

Cajun Baked Salmon & Avocado Salad with Fresh Chilli & Spring Onion with Lime Dressing

Thai Marinated & Seared Beef with Bok Choi, Baby corn, Spring Onion & Shaved Carrot

Vegetarian

(choice of 1)

Thyme Roasted Root Vegetable Tart (v)

Tomato & Caramelized Onion Puff Pastry Flan with Fresh Basil & Pesto Dressing

Feta & Mediterranean Vegetable Frittata

Roasted Baby Root Vegetables with Spiced Tofu & Humous

Sides & Salads

(choice of 2)

New Potato Salad with Lemon, Chive & Crème Fraiche Dressing

Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad

Beetroot & Red Onion Salad with Watercress, Capers & Mint (v)

Quinoa, Rocket & Dried Cranberry Salad with Sunflower Seeds

Desserts

(choice of 1)

Chocolate Truffle Tartlets

Seasonal Cut Fruit Platter

Blueberry Cheesecake Tartlet with Caramel Glaze

Rhubarb & Custard Shots



Hot Fork Buffet

£31.50 per person

Main Selections

(choice of 1)

Braised Minted Lamb & Root Vegetables (d)

Pork Tenderloin with Wild Mushroom, Tarragon & White Wine Cream Reduction (g)

Pesto Roast Salmon Fillet with Roast Cherry Tomato, Pine nuts & Baby Spinach (g)

Roast Chicken Breast with Peas, Pancetta Onions with Red Wine Jus (g, d)

Vegetarian

(choice of 1)

Wild Mushroom Lasagne with Pesto (v)

Rosemary, Red Onion & Brie Puff Pastry Tartlet on Rocket (v)

Squash & Spinach Rotolo with Ricotta & Bella Lodi (v)

Spring Onion, Courgette & Isle of Mull Tart (v)

Sides & Salads

(choice of 2)

Seasonal Steamed Baby Vegetables (vegan, g, d)

New Potato, Tomato & Rocket Salad (vegan, d)

Spring Onion, Baby Watercress & Beetroot Salad with Capers & Lemon Dressing (vegan, d)

Parmentier Potatoes with Red Onion, Thyme & Maldon Salt (vegan, g, d)

Steamed New Potato with Sunblush Tomato & Parsley Butter (v, g)

Roasted Beetroot & Carrot with Thyme (vegan, g, d)

Italian Salad with Sunblush Tomato & Bocconcini (v, g)

Served with a Selection of Artisan Breads & Butter (v)

Desserts

(choice of 1)

Mascarpone & Blueberry Chocolate Cup (v, g)

Chocolate Salted Caramel Tartlet & Fresh Berries (v)

Sour Cherry Glazed Cheesecake Tartlets (v)

Lemon Mousse Pot with Candied Lemon Slice (v, g)



The Classic Collection

Starters

£7.90

Orchard Farm Ham Hock Terrine with Poached White Raisins & Pear Chutney (g, d)

Confit Corn Fed Chicken Croquettes with Gloucestershire Old Spot Pancetta, Poached Hen Egg & Lemon Thyme Dressing

Home Cured Beetroot Gravavlax with Chargrilled Olive Bread & Aioli (d)

Tomato & Green Bean Tartare Salad (v)

Main Courses

£18.40

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

Braised Lamb Shank with Olive Oil Mash & Baby Roots (g, d)

Deconstructed Essex Beef & Ale Pie with Guinness Shot & Savoy Cabbage Bubble & Squeak

Roast Supreme of Chicken, Sweet Potato Dauphinoise & Glazed Root Vegetables (g)

English Wild & Field Mushrooms with Leek, Goats Cheese Bon-Bons & Broad Bean Puree (v)

Desserts

£7.70

Chocolate Marquis with Salted Caramel Sauce (v, n)

Fine Kentish Braeburn Apple Tart & Apricot Ice Cream (v)

Saffron & Vanilla Crème Brûlée (v)

Plated British Cheese Course (v, g)

All prices are subject to VAT



The Contemporary Dining Menu

£42.00 per person

Starters

Razor Clam Ceviche with Limon, Radish Cress & Pomegranate Salad (g, d)
Smoked Beef Carpaccio with Truffled Artichoke Puree & Watercress (g, d)
Home Smoked Dorset Trout with Kimchi & Edamame Dressing (g, d)
A Celebration of Tomatoes (vegan, g, d)

Main Courses

Herb Crusted Spring Lamb Fillet, Smoked Carrot Puree, Glazed Golden & Red Baby Beetroot with Mushroom Scented Jus
Roast Barbary Duck with Rainbow Chard, Warm Pickled Beetroot & Roast Squash Puree with New Potato Crisps (g, d)
Pan Roasted Turbot, Steamed Mussels & Clams with Warm Watercress Cream (g)
Chargrilled Cauliflower Steak, Gorgonzola Risotto, Pea Puree & Black Truffle Oil (g, v)

Desserts

A Celebration of Rhubarb (g, v)
Rhubarb Sorbet, Vanilla & Rhubarb Parfait & Rhubarb Jel
Textures of Spring (g, v)
Beetroot & Valrhona Ganache with Salted Caramel Crumbs & Yuzu Ice Cream
Black Forrest & Cherry Picker Marquise with Sour Cherry Sorbet
'The Orangery' (g, v)
Orange Panna Cotta, Blood Orange Jelly & Marmalade Ice Cream

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 Patissiere 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



Picnic Menu (April – September)

£32 per person

Smoked Salmon & Cream Cheese Sourdough Baguette

Isle of Mull & Leek Tart

Selection of Fine British Cheese & Homemade Chutney

Chargrilled Courgette, Lemon & Avocado Salad

Watercress & Marinated Cherry Tomato Salad with Pesto

Red Berry Jelly with Lavender Pannacotta Jam Jar

Seasonal Fruit Skewer

Complete the perfect picnic with one of our optional extras....

Wiston Estate Cuvée Brut 2010 £51.90

A delightful sparkling wine from The Wiston Estate in the South Downs. With a classic blend of Chardonnay, Pinot Noir and Pinot Meunier. Refreshing and fine, with the fragrance and fruit of an English orchard

Traditional Luxury Wicker Hamper £ 54.60

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

All prices are subject to VAT

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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



Street Food

£6.50 each

Slow Cooked Curried Goat

'West Indian' style curried goat shredded with sweet mash, coconut rice & mango 'slaw

Kalbi Brisket with Sticky Rice & Kimchi

tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice

Barbacoa Brisket Tacos

Barbacoa brisket filled corn taco with lime, coriander & spring onion

Vietnamese Pork Bao Bun with Pickles (n)

steamed Chinese bun filled with sticky BBQ pork belly & pickles

Halloumi Fry Salad

halloumi fries with Fattoush salad & harissa yoghurt

Lamb Souvlaki

tender cooked lamb shoulder, chargrilled flat breads with tzatziki and chilli sauce

Mack n Cheese

rich macaroni cheese with smoked mackerel topped with Isle of Mull Cheddar

Gourmet Angus Cheese Beef Burger

homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise & Monterey Jack on a brioche bun

Sweet Potato Falafel Burger

roast sweet potato falafel with baba ganoush & rocket

Fish & Chips

tempura battered North Atlantic cod, chips and homemade tartar sauce

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 Coltore 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, having been awarded the highest possible Food Made Good Rating of 3 Stars by the Sustainable Restaurant Association. However, we 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

