



Christmas by **Eden Caterers**

TO BE SERVED FROM
17TH NOVEMBER TO 24TH DECEMBER 2025

www.edencaterers.london

020 7803 1212

2025 Christmas...

Christmas is a time to make precious memories, filled with joy, laughter, and nostalgia. Food is a key part of these celebrations. Our talented chefs produce our Christmas Menu, which is delivered by friendly drivers to bring the true joy of Christmas to your table.

Everything on our menu has been thoughtfully created with fresh ingredients and a focus on sustainability. We prioritise valued suppliers and producers who share our dedication to quality, resulting in a delicious variety of food that captures the essence of Christmas.

Merry Christmas,
Love From

Eden x



Christmas Dinner

STARTER

minimum order 10

Smoked Wiltshire Trout (d)

with lemon & dill dressing (161kcal)

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (393kcal)

Sweet Potato Falafel with Salsa & Watercress (vegan, g, d)

sweet potato & turmeric falafel on English watercress with tomato & coriander salsa (152kcal)

MAIN & DESSERT

minimum order 10

Regular

Traditional Roast - "English Rose" Turkey

with onion gravy, cranberry & apple stuffing, roast potatoes, cocktail sausage with rolled bacon, sprouts with chestnuts, and parsnip & carrot batons (814kcal)

Blackberry and Apple Crumble with Cream (v)

served with cream (472kcal)

No Gluten & Dairy Ingredients

Traditional Roast - "English Rose" Turkey (g, d)

with onion gravy, cranberry & apple stuffing, roast potatoes, cocktail sausages with rolled bacon, sprouts with chestnuts, and parsnip & carrot batons (614kcal)

Dairy Free Chocolate Mousse Pot (vegan, g, d)

dark chocolate and soy cream deliciousness (303kcal)

Vegetarian

Christmas Nut Loaf (vegan, d, n)

packed with onions, celery, walnuts, sunflower seeds and herbs. with roast potatoes, cranberry & apple stuffing, parsnip & carrot batons, sprouts with chestnuts (728kcal)

Blackberry and Apple Crumble with Cream (v)

served with cream (472kcal)

Vegan

Sweet Potato Sage and Onion Tart (vegan, d)

quinoa pastry tart topped with a spiced cranberry compote. with roast potatoes, cranberry & apple stuffing, parsnip & carrot batons, sprouts with chestnuts (671kcal)

Dairy Free Chocolate Mousse Pot (vegan, g, d)

dark chocolate and soy cream deliciousness (303kcal)

Served in gastro trays, delivered hot in insulated boxes straight from our oven

Order Deadline: 12PM - 7 Prior Working Days



Christmas in a Box

BOXED MEALS

minimum order 12

Christmas Dinner in a Box - Turkey (d)

roast turkey, roast potatoes, parsnip & carrot, brussel sprouts, cranberry and apple stuffing, pigs in blanket and onion gravy (511kcal)

Vegan Christmas Dinner in a Box - Nut Roast (vegan, d, n)

nut roast, potatoes & parsnip with carrot, brussel sprouts, cranberry and apple stuffing and onion gravy (566kcal)

No Gluten & Dairy Ingredients Christmas Dinner in a Box - Turkey (g, d)

roast turkey, potatoes & parsnip with carrot, brussel sprouts, cranberry and apple stuffing and onion gravy (282kcal)

GOODIES

Mini Mince Tart (v, n)

matured mince meat with brandy & cranberry. two per portion (171kcal)

Small Mini Mince Tart Platter

8 tarts

Mini Mince Tart Platters

16 tarts

DRINKS

A bottle of Artigianale Prosecco Eco

A bottle of Ayala Brut Majeur

Order Deadline: 12PM - 3 Prior Working Days





Mulled Mingles

MULLED MINGLE 1

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Canapés

3 per person

Stilton Stuffed Medjool Date (v, g, n)

Candied Bacon, Apple & Blue

Prawn Cocktail Shell (d)

Mince Tarts

2 per person

matured mince meat with brandy & cranberry (v, n)

MULLED MINGLE 2

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Finger Buffet

2 per person

Stilton & Caramelised Red Onion Tart (v)

Homemade Thyme & Caramelised Onion Sausage Rolls (d)

Chicken Brochette - Red Pepper & Garlic (g, d)

Mince Tarts

2 per person

matured mince meat with brandy & cranberry (v, n)

Canapés served on smart aqua platters that are collected after your event

Finger Buffet served on sustainable palm leaf platters

MULLED MINGLE 3

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Mince Tarts

2 per person

matured mince meat with brandy & cranberry (v, n)

Mince Pies served on sustainable palm leaf platters

Order Deadline: 12PM - 7 Prior Working Days



Festive Set Menus

HOLLY

minimum order 12

Wine

2.5 glasses per person from our selection:
Laurent Miquel - Heritage Vineyards Rouge
Laurent Miquel - Heritage Vineyards Blanc
Prosecco - Artigianale Eco

Canapés

4 per person
from the festive canapés selection

MISTLETOE

minimum order 12

Wine

2.5 glasses per person from our selection:
Laurent Miquel - Heritage Vineyards Rouge
Laurent Miquel - Heritage Vineyards Blanc
Prosecco - Artigianale Eco

Canapés

5 per person
from the festive canapés selection

Sweet Canapés

2 per person
from the sweet festive canapés selection

WINTERBERRY

minimum order 12

Wine

3.5 glasses per person from our selection:
Laurent Miquel - Heritage Vineyards Rouge
Laurent Miquel - Heritage Vineyards Blanc
Prosecco - Artigianale Eco

Canapés

7 per person
from the festive canapés selection

Sweet Canapés

2 per person
from the festive canapés selection

*Canapés served on smart aqua platters that are
collected after your event*

Order Deadline: 12PM - 3 Prior Working Days



Festive Finger Buffet

FESTIVE FINGER BUFFET PLATTERS

Small Festive Finger Buffet Platter

6 pieces from the selection below

Festive Finger Buffet Platter

12 pieces from the selection below

Pickled Blackberry Crostini (v)

crostini with whipped cream cheese, honey, pickled blackberries & fresh mint (63kcal)

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (237kcal)

Chicken Brochette - Red Pepper & Garlic (g, d)

chicken goujon marinaded with roasted red peppers, onion, garlic, coriander cumin and a hint of chilli (49kcal)

Cocktail Sausages with Honey & Soy - 3 per portion (d)

honey and soy coated pork cumberlands with sesame seeds (151kcal)

Homemade Thyme & Caramelised Onion Sausage Roll (d)

cumberland sausage meat & homemade red onion marmalade in crisp puff pastry with fresh thyme & maldon salt (205kcal)

Finger Buffet served on sustainable palm leaf platters

Order Deadline: 12PM Prior Working Day



Festive Cakes

FESTIVE CAKE PLATTERS

Small Festive Cake Platter

8 pieces from the selection below

Festive Cake Platter

16 pieces from the selection below

Spiced Raisin Loaf Cake (vegan, g, d)

gluten & dairy free with cinnamon, nutmeg, all spice & cloves (119kcal)

Orange, Ginger & Miso Cake (v)

orange & ginger cake topped with a sweet miso buttercream and orange zest (216kcal)

Carrot Cake (v, n)

light and rich carrot cake with nutmeg, cinnamon & walnuts topped with sweet cream cheese (143kcal)

Chocolate & Orange Brownie (v)

dark, rich belgian chocolate with a fresh orange glaze (143kcal)

Cakes served on sustainable palm leaf platters

Order Deadline: 12PM Prior Working Day



Festive Canapés

FESTIVE CANAPÉS

one of each canapé per person, minimum order 12

Stilton Stuffed Medjool Date (v, g, n)

topped with walnut (64kcal)

Jerk Chicken & Orange Skewer (d)

juicy orange works well with Jamaican spiced chicken (28kcal)

Duck Pancake & Hoisin (d)

with courgette, red pepper, carrot & coriander (46 kcal)

Beetroot & Broccoli Tartlet (vegan, d)

beetroot houmous & fresh broccoli in a tomato pastry tartlet (34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)

flavour punch on a stick! (57kcal)

Caper & Olive Tapenade Bruschetta (vegan, d)

sourdough bruschetta with our caper, black olive and garlic tapenade (45kcal)

Candied Bacon, Apple & Blue

blue cheese with candied bacon and apple on puff pastry (46kcal)

Prawn Cocktail Shell (d)

classic prawn cocktail in a pastry shell dusted with paprika (50 kcal)

SWEET FESTIVE CANAPÉS

one of each canapé per person, minimum order 12

Berry Mousse in Chocolate Cup (v, g)

elegant dark chocolate with sharp season's berry mousse (51kcal)

Mini Mince Tart (v, n)

matured mince meat with brandy & cranberry (87kcal)

Chocolate & Orange Tartlet (v)

a silky rich dark sauce with orange zest in a crisp case (77kcal)

*Canapés served on smart aqua platters that are
collected after your event*

Order Deadline: 12PM - 3 Prior Working Days



Festive Boxed Canapés

FESTIVE CANAPÉ SELECTION - BOX OF 36

Stilton Stuffed Medjool Date (v, g, n)
topped with walnut (64kcal)

Jerk Chicken & Orange Skewer (d)
juicy orange works well with Jamaican spiced chicken (28kcal)

Beetroot & Broccoli Tartlet (vegan, d)
beetroot houmous & fresh broccoli in a tomato pastry tartlet (34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)
flavour punch on a stick! (57kcal)

Candied Bacon, Apple & Blue
blue cheese with candied bacon and apple on puff pastry (46kcal)

Prawn Cocktail Shell (d)
classic prawn cocktail in a pastry shell dusted with paprika (50 kcal)

FESTIVE VEGETARIAN CANAPÉ SELECTION - BOX OF 36

Stilton Stuffed Medjool Date (v, g, n)
topped with walnut (64kcal)

Beetroot & Broccoli Tartlet (v)
beetroot houmous & fresh broccoli in a tomato pastry tartlet (34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)
flavour punch on a stick! (57kcal)

Caper & Olive Tapenade Bruschetta (vegan, d)
sourdough bruschetta with our caper, black olive and garlic tapenade (45kcal)

*Canapés served in boxes, simply open and eat or
replate on your own serving trays*

Order Deadline: 12PM - 3 Prior Working Days





**Eden
Caterers**