



Winter Brochure 2026/27

Eden Caterers

Served from 1st October to 31st January

About us

Since 1993, Eden has been serving seasonal, stylish, and sustainable food to companies across Central London. With a team of passionate foodies behind every menu, we know how to deliver dishes our customers love – and do it in a way that's better for the planet.

Our menus are designed for every occasion, from business breakfasts for six to corporate conferences for 2,000, with a vibrant mix of vegetarian, vegan, fish and meat dishes to suit every taste.

Each month, we feed over 40,000 people, with sustainability at the heart of everything we do. That commitment is reflected in our SALSA accreditation and our continued recognition in sustainable catering awards over the past three years.



Variety

Our menus change every four months and we rotate popular menus over a three-day cycle to ensure variety.



Homemade

We make virtually everything ourselves including jams, chutneys, dressings, pickles, cakes and cordials.



Tree Planting

We're proud to partner with Letting Grow, a charity transforming urban spaces into thriving green habitats.



Sustainability

Everything we do is with sustainability in mind - from the food we cook, staff satisfaction, to how we power our vans.



**THE SUSTAINABILITY AWARD
FOR CATERERS**

The proof is in the pudding...



Dietary & Allergens

Special Dietary Requirements

The allergen and dietary requirements for your guests can be a critically important part of placing an order with us. It is a matter of considerable responsibility given the significant health concerns linked to allergens and the principle or religious beliefs associated with many dietary requirements. We therefore require that the selection of all items for an order is made by, and the responsibility, of whoever is placing your orders; we will not make dietary, allergen or ingredient selections on your behalf. Our website enables this selection by providing all the necessary information for all the food we make. We will platter and label items for someone with particular allergen or dietary needs on a separate platter when required. See also our Individual Dietary Menu for more options.

Individual Dietary Menu

To better address the need to find food to suit specific dietary requirements we've introduced an Individual Dietary Menu. This has individual platters of food to match most dietary needs and price points.

Recipes in Stone

Apologies for what may seem unreasonable inflexibility, but due to the legislation surrounding nutritional, ingredient, allergen and dietary labelling and reporting, we are unable to change the recipe or ingredients of any menu item.

Detailed allergen information can be found on our website in each item where it says '**see more info**' and will also be provided with your order for your convenience.

We use the following dietary legend on our food:

- g** no gluten-containing ingredients
- d** no dairy-containing ingredients
- n** contains nuts
- v** vegetarian
- vegan** vegan



Breakfast

Start your day the right way with our selection of hot & cold savouries, breakfast pots, pastries, & more

SET BREAKFASTS

min of 3

Power Breakfast (v)

one of each item per person:

Granola with Plum Compote (v)
American Cookies - Double Chocolate Homemade (v)
Freshly squeezed orange juice

£8.40

Continental Breakfast (v, n)

one of each item per person:

Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot (vegan, g, d)
Freshly squeezed orange juice

£10.65

Continental Breakfast with Open Mini Bagels (n)

one of each item per person:

Open Mini Half Bagel with Smoked Salmon Cream Cheese
Open Mini Half Bagel with Egg Mayonnaise & Tomato Chutney (v)
Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot (vegan, g, d)
Freshly squeezed orange juice

£16.15

EXTRAS

Conserves (vegan, g, d)
tiptree strawberry mini jar

£1.00

PASTRIES

All Butter Croissant - large (v) served with butter portion and a knife (209 kcal)	£3.05
All Butter Croissant - mini (v) served with butter portions and a knife (97 kcal)	£2.40
Pain au Chocolat - large (v) filled with real chocolate and baked with french butter (252 kcal)	£3.40
Pain au Chocolat - mini (v) filled with real chocolate and baked with french butter (104 kcal)	£2.80
Almond Butter Croissant - mini (v, n) filled with almond paste & topped with flaked almonds (237 kcal)	£2.85
Pain aux Raisins - large (v) the classic breakfast viennoise spiral (228 kcal)	£3.60
Pain aux Raisins - mini (v) the classic breakfast viennoise spiral (127 kcal)	£2.85
Danish Pastry - large (v, n) a selection of danish pastries, one portion is one pastry, some pastries may contain nuts	£3.50
Danish Pastry - mini (v, n) a selection of mini danish pastries, one portion is one pastry, some pastries may contain nuts	£2.45
Mixed Mini Croissant Platter (v, n) 4 mini croissants, 4 mini almond croissants, 4 mini pain aux chocolat	£30.30
Small Mixed Mini Croissant Platter (v, n) 2 mini croissants, 2 mini almond croissants, 2 mini pain aux chocolat	£15.15
Mixed Mini Danish Pastry Platter (v, n) 12 of our mini danish pastries	£29.00
Small Mixed Mini Danish Pastry Platter (v, n) 6 of our mini danish pastries	£14.60
6 Mini Croissants with Butter & Jam (v) 6 of our mini croissants with 3 jam pots and 3 butters for spreading	£19.20
Biscuits two biscuits per packet	£1.50
Homemade American Cookies - 2 per portion (v) a selection of cranberry & white choc homemade cookies	£2.20
Healthy Seed Bar with Blueberries - Free From (vegan, g, d) NEW! sunflower, chia and pumpkin seeds, oats, dates, maple syrup & blueberries (278 kcal)	£2.45
Lemon & Raisin Mini Muffin - 2 Per Portion (v) with raisins and flavoured with fresh lemon zest (264 kcal)	£2.25

BREAKFAST POTS

Gingerbread Granola with Spiced Cranberry Compote (v) homemade granola and spiced cranberry compote with a rich greek yoghurt (394 kcal)	£3.90
Gingerbread Granola with Honey (v) the spiced taste of winter in your breakfast bowl (380 kcal)	£3.80
Chia & Almond Milk Breakfast Pudding (vegan, g, d, n) almond milk, chia seeds with blackberries and maple syrup (153 kcal)	£4.55
Birchermuesli - Free From (vegan, g, d) gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries. min 4 (133 kcal)	£4.20
Yoghurt Pot with Honey (v, g) greek yoghurt with honey for a sweet start (286 kcal)	£3.95
Yoghurt Pot with Apricot Coulis (v, g) greek yoghurt and sharp fruit coulis for a fresh start (286 kcal)	£3.95
Soya Yoghurt Pot with Honey (v, g, d) a free from treat. gluten, dairy and nut free light breakfast (194 kcal)	£4.65
Soya Yoghurt Pot with Spiced Cranberry Compote (vegan, g, d) a vegan & free from treat. gluten, dairy and nut free light breakfast (160 kcal)	£4.05
Soya Yoghurt Pot with Apricot Coulis (vegan, g, d) a vegan & free from treat. gluten, dairy and nut free light breakfast (108 kcal)	£4.50
Gingerbread Granola & Honey - Mini Shots - 6 (v) a shot of our own winter spiced granola with natural yoghurt, honey and dried fruits (710 kcal)	£12.65
Gingerbread Granola & Honey - Mini Shots - 12 (v) a shot of our own winter spiced granola with natural yoghurt, honey and dried fruits (1420 kcal)	£25.35

COLD SAVOURIES

Brie & Cranberry Pugliese Roll (v) <i>english brie & our own cranberry sauce (161 kcal)</i>	£3.70
Cheese & Tomato All Butter Croissant - mini (v) <i>mature cheddar with sliced salad tomato in a croissant (268 kcal)</i>	£4.15
Cheese & Tomato All Butter Croissant - large (v) <i>mature cheddar with sliced salad tomato in a croissant (511 kcal)</i>	£6.20
Ham & Emmenthal All Butter Croissant - mini <i>sliced emmenthal and honey mustard gammon ham in a mini croissant (320 kcal)</i>	£4.50
Ham & Cheese All Butter Croissant - large <i>butter croissant with cheddar cheese and honey & mustard gammon (581 kcal)</i>	£6.75
Egg Mayonnaise & Crispy Bacon All Butter Croissant - large <i>butter croissant with egg mayonnaise & crispy bacon, the breakfast classics (546 kcal)</i>	£6.90
Salami & Emmenthal Cereale Roll <i>milano salami with sliced emmenthal (176 kcal)</i>	£3.70
Open Mini Bagel with Smoked Salmon & Cream Cheese <i>two open halves per portion (178 kcal)</i>	£6.20
Open Mini Bagel with Egg Mayonnaise & Tomato Chutney (v) <i>with our homemade tomato chutney. two open halves per portion (249 kcal)</i>	£4.40
Open Mini Bagel with Sundried Tomato & Cream Cheese (v) <i>intense dried tomato flavour with smooth cream cheese. two open halves per portion (141 kcal)</i>	£4.45
Mini Open Bagel Platter <i>12 pieces from our mini open bagel selection on one platter</i>	£29.10
Small Mini Open Bagel Platter <i>6 pieces from our mini open bagel selection on one platter</i>	£14.15
Savoury Mini Croissant Platter <i>12 pieces from our mini savoury croissant selection on one platter</i>	£24.50
Breakfast Savoury Platter <i>a selection of mini filled breakfast rolls & croissant: 3 smoked salmon & cream cheese mini bagels, 3 emmenthal & ham mini croissant, 3 emmenthal & salami cereal roll, and 3 brie & cranberry mini pugliese rolls all cut in half to give you 24 pieces</i>	£52.50
Small Breakfast Savoury Platter <i>a selection of mini filled breakfast rolls & croissant: 2 smoked salmon & cream cheese mini bagels, 2 emmenthal & ham mini croissant, 1 emmenthal & salami cereal roll, and 1 brie & cranberry mini pugliese roll all cut in half to give you 12 pieces</i>	£27.00

HOT SAVOURIES

Roast Tomato & Mushroom in a Cereale Bap (vegan, d) <i>sliced roast tomato with fresh field mushroom & vegan mozzarella in a cereale roll. delivered warm for immediate service. min 6 (312 kcal)</i>	£5.70
Vegetarian Sausage in a Glazed Brioche Roll (v) <i>delivered warm for immediate service. min 6 (359 kcal)</i>	£6.15
Mushroom & Tomato on Gluten Free Bread (v, g, d) <i>with butter fried button mushrooms, tomatoes & vegan mozzarella, delivered warm for immediate service. min 2 (282 kcal)</i>	£6.75
Bacon in a Glazed Brioche Roll <i>delivered warm for immediate service. min 6 (417 kcal)</i>	£5.80
Sausage in a Glazed Brioche Roll <i>delivered warm for immediate service. min 6 (537 kcal)</i>	£5.80
Bacon Sandwich on Gluten Free Bread (g, d) <i>unsmoked, english back bacon in gluten free bread. delivered warm for immediate service. min 2 (467 kcal)</i>	£6.85
Mini Sausage Roll Breakfast Platter <i>15 mini glazed brioche rolls with mini cumberland sausages. delivered warm to you for immediate service</i>	£39.95
Mini Bacon Roll Breakfast Platter <i>15 mini glazed brioche rolls with streaky bacon. delivered warm to you for immediate service</i>	£39.95
Mini Mushroom Roll Breakfast Platter (v) <i>15 mini glazed brioche rolls with butter fried button mushrooms. delivered warm to you for immediate service</i>	£39.70
Sachets - Brown or Tomato Sauce	£0.40



Eden provided catering for our recent two-day conference. The service was very professional and timely. More importantly, the food was absolutely amazing.

5-Star Google Review



Sandwich Lunch

A combination of sandwiches, finger buffet, cakes, fruit, and cheese -
fresh and homemade for fuelling your meetings & events

SET MENUS

Quick, quality working lunches - sandwiches, finger buffet items, homemade cakes, fruit, and cheese - with price and contents selections to suit your budget and needs.

We choose the items from our seasonal range (rotating daily), you choose the menu and number of guests. served on eco-friendly palm leaf platters with a serviette for each guest. just unwrap and enjoy!

min order: 3 of any one type

WILLOW

£26.40 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion with salsa dip

Cheese Board

1 portion per person

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

MAGNOLIA

£20.30 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cheese Board

1 portion per person

Cut Fruit

1 mini pot per person

LAUREL

£17.30 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1.5 per person from homemade selection

CAMELLIA

£17.10 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

4 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

CLEMATIS

£16.55 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 per person varying daily from this season's selection

Italian Olives

40g per portion

Cut Fruit

1 mini pot per person

JASMIN

£16.15 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

THISTLE

£13.90 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

Cut Fruit

1 mini pot per person

ACER

£14.30 p/p

Sandwiches

1.5 round per person varying daily from this season's selection

Kettle Crisps

crisps in the bag

Cake

1 per person from home made selection

Cut Fruit

1 mini pot per person

MAPLE

£13.30 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion per person with salsa dip

Fruit

1.5 pieces of whole fruit per person

MULBERRY

£13.20 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Kettle Crisps

25g per person with salsa dip

Cake

1.5 per person from homemade selection

LILAC

£12.25 p/p

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

ROWAN

£11.60 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Tortilla Chips

25g per person with salsa dip

Cut Fruit

1 mini pot per person

AZALEA

£11.20 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

HAWTHORN

£10.55 p/p

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

SET SANDWICH PLATTERS

Classic Sandwich Platter (6 sandwiches) <i>one each of six different classic sandwiches from this season's selection</i>	£30.60
Contemporary Sandwich Platter (6 sandwiches) <i>one each of six different contemporary sandwiches from this season's selection</i>	£32.40
Mixed Sandwich Platter (6 sandwiches) <i>one each of six different mixed style of sandwiches from this season's selection</i>	£30.70
Vegetarian Sandwich Platter (6 sandwiches) <i>one each of six different vegetarian sandwiches from this season's selection</i>	£29.80
Vegan Sandwich Platter (6 sandwiches) <i>six vegan sandwiches in two varieties from this season's selection</i>	£30.40
Meat Sandwich Platter (6 sandwiches) <i>six meat sandwiches in six varieties from this season's selection</i>	£32.00
Fish Sandwich Platter (6 sandwiches) <i>six fish sandwiches in three varieties from this season's selection</i>	£36.25
Wrap Platter (6 wraps) <i>six wraps in three varieties from this season's selection</i>	£33.00
Sandwich Platter on Gluten Free Bread (6 sandwiches) <i>six sandwiches with no gluten containing ingredients in two varieties from this season's selection</i>	£35.50
Halal Sandwich Platter (6 sandwiches) <i>six halal sandwiches from this season's selection</i>	£31.65
Small Classic Sandwich Platter (3 sandwiches) <i>one each of three different classic sandwiches from this season's selection</i>	£15.70
Small Contemporary Sandwich Platter (3 sandwiches) <i>one each of three different contemporary sandwiches from this season's selection</i>	£16.35
Small Mixed Sandwich Platter (3 sandwiches) <i>one each of three different mixed style of sandwiches from this season's selection</i>	£15.35
Small Vegetarian Sandwich Platter (3 sandwiches) <i>one each of three different vegetarian sandwiches from this season's selection</i>	£14.85
Small Vegan Sandwich Platter (3 sandwiches) <i>three vegan sandwiches in two varieties from this season's selection</i>	£15.10
Small Meat Sandwich Platter (3 sandwiches) <i>three meat sandwiches in three varieties from this season's selection</i>	£16.00
Small Fish Sandwich Platter (3 sandwiches) <i>three fish sandwiches in three varieties from this season's selection</i>	£18.10
Small Wrap Platter (3 sandwiches) <i>three wraps in three varieties from this season's selection</i>	£16.50
Small Halal Sandwich Platter (3 sandwiches) <i>three halal sandwiches from this season's selection</i>	£17.90
Small Sandwich Platter on Gluten Free Bread (3 sandwiches) <i>three sandwiches with no gluten containing ingredients in two varieties from this season's selection</i>	£15.85

SET FINGER BUFFET PLATTERS

Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£30.25
Meat Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£31.10
Vegetarian Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£27.95
Vegan Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£27.70
Finger Buffet Platter - No Gluten Ingredients <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£30.50
Small Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£15.05
Small Meat Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£15.05
Small Vegetarian Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£14.20
Small Vegan Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.95
Small Finger Buffet Platter - No Gluten Ingredients <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£15.45



SANDWICHES

VEGAN

Tomatade, Artichoke Hearts and Green Olive Tapenade in a Cereale Baguette (vegan, d) <i>our own tomatade, olive tapenade with artichokes and fresh basil leaves (480 kcal)</i>	£5.85	£6.10
Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) <i>moroccan marinaded shiitake mushrooms with homemade houmous, pickled red cabbage and rocket (390 kcal)</i>	£5.00	
Avocado & Mediterranean Vegetables in a Piedmont Baguette (vegan, d) <i>with rocket and a squeeze of lemon (471 kcal)</i>	£5.15	£5.40
Moroccan Houmous with Pepperonata on Gluten Free Bread (vegan, g, d) <i>our own houmous with cumin, coriander, sautéed peppers and mixed leaf (408 kcal)</i>	£4.95	£5.20

VEGETARIAN

Seeded Cereale Bagel with Brie & Cranberry (v) <i>brie with our homemade cranberry sauce in a cereale bagel (618 kcal)</i>	£5.35	
Cheddar with Plum & Ginger Chutney on Malted Grain (v) <i>cheddar with our own plum & ginger chutney (420 kcal)</i>	£4.50	£4.75
Egg Mayonnaise & Cress on Malted Grain (v, d) <i>free range eggs and cress (500 kcal)</i>	£4.25	£4.50
Roast Mushroom and Mozzarella on a Cereale Baguette (v) <i>with tomatade and mixed leaf (480 kcal)</i>	£5.90	£6.15

MEAT

Turkey with Sauerkraut & Blackberry in a Wrap (d) <i>roast english turkey with blackberries, roast bramley apples, sauerkraut and mixed leaf (290 kcal)</i>	£5.25	
Roast Chicken Salad on Malted Grain (d) <i>sliced roast breast of rosemary free range chicken with mixed leaf, tomato, and mayonnaise (420 kcal)</i>	£4.95	£5.20
Blythburgh Gammon Ham with Celeriac Slaw on Malted Grain (d) <i>honey and mustard baked suffolk ham with celeriac, parsley and caper slaw (467 kcal)</i>	£4.65	£4.90
Christmas Sandwich on Malted Grain (d) - Available until 24th December NEW RECIPE! <i>roast turkey & stuffing with caramelised shallots, sprout kraut & our own cranberry sauce</i>	£5.65	£5.90
Roast Chicken Salad on Gluten Free Bread (g, d) <i>sliced roast breast of rosemary free range chicken with mixed leaf, tomato, and mayonnaise (448 kcal)</i>	£5.30	

FISH

Salmon Teriyaki with Asian Slaw in a Tortilla Wrap (d) NEW! <i>tender teriyaki marinaded salmon with crisp asian slaw, wrapped in a soft tortilla (304 kcal)</i>	£5.95	
Smoked Salmon & Lemon on Malted Grain (d) <i>with lemon, rocket and black pepper (278 kcal)</i>	£5.85	£6.20
Prawn, Avocado & Rocket on Malted Grain (d) NEW! <i>in a mustard and lemon mayonnaise (385 kcal)</i>	£5.95	£6.20

FINGER BUFFET

VEGAN

Slow Cooked Tomato & Basil (vegan, g, d) <i>slow dried tomatoes rolled in chopped basil and yeast flakes (183 kcal)</i>	£1.95
Samosa (vegan, d) <i>a fried south asian pastry, packed full of fresh vegetables and potatoes (107 kcal)</i>	£2.45
Beetroot & Quinoa Bites with Houmous (vegan, d) <i>baked beetroot and quinoa bites topped with our homemade houmous (81 kcal)</i>	£2.00
Queen Olives (vegan, g, d) <i>aromatised large queen olives on sticks (33 kcal)</i>	£2.50

VEGETARIAN

Pickled Blackberry Crostini (v) <i>crostini with whipped cream cheese, honey, pickled blackberries & fresh mint (63 kcal)</i>	£2.00
Cheesy Paprika Puff (v) <i>onion, cheddar, chives, thyme, parsley, cayenne and paprika with double cream baked in a puff pastry case (272 kcal)</i>	£2.10
Stilton & Caramelised Red Onion Tart (v) <i>short crust pastry with caramelised red onions, creme fraiche and stilton (237 kcal)</i>	£2.40

MEAT

Chicken Brochette - Red Pepper & Garlic (g, d) <i>chicken goujon marinaded with roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (49 kcal)</i>	£2.40
Cocktail Sausages with Honey & Soy - 3 per portion (d) <i>honey and soy coated pork cumberlands with sesame seeds (151 kcal)</i>	£2.50
Homemade Pork & Apple Sausage Roll (d) NEW! <i>cumberland sausage and sage stuffing with fresh bramley apples, with thyme (169 kcal)</i>	£2.40

FISH

Lime, Chilli & Coriander Salmon Brochette (g, d) <i>fresh salmon with lime, chilli & coriander (60 kcal)</i>	£2.95
Smoked Haddock Pakora (g, d) <i>smoked haddock with steamed new potatoes, fresh chilli & coriander (35 kcal)</i>	£2.15

CHEESE

A British Cheeseboard - for 6 (v) <i>a selection of three british cheeses served with crackers, grapes and celery.</i>	£43.20
A British Cheeseboard - for 3 (v) <i>a selection of three british cheeses served with crackers, grapes and celery.</i>	£21.60
Cheese Straws - Platter of 12 (v) NEW! <i>homemade with coleman's mustard & gran moravia cheese, baked until crisp and golden</i>	£16.00

CAKES & POTS

Spiced Raisin Loaf Cake (vegan, d) <i>rich & vegan with cinnamon, nutmeg, all spice & cloves (315 kcal)</i>	£2.10
Healthy Seed Bar with Blueberries - Free From (vegan, g, d) NEW! <i>sunflower, chia and pumpkin seeds, oats, dates, maple syrup & blueberries (278 kcal)</i>	£2.50
Blackberry Panna Cotta - Mini Pot (vegan, g, g) <i>classic italian dessert with delicate vanilla and blackberries (145 kcal)</i>	£2.10
Orange, Ginger & Miso Cake (v) <i>orange & ginger cake topped with a sweet miso buttercream and orange zest (355 kcal)</i>	£2.15
Cranberry Fruit Fool Tart (v) <i>live yoghurt & honey with orange and spiced cranberry in an all butter sweet tartlet. two per portion (107 kcal)</i>	£2.75
Carrot Cake (v, n) <i>light and rich carrot cake with nutmeg, cinnamon & walnuts topped with sweet cream cheese (304 kcal)</i>	£2.35
Lemon Polenta Cake (v, g, d, n) <i>gluten free cake: with lemon, polenta and almond (353 kcal)</i>	£2.45
Chocolate & Orange Brownie (v) <i>dark, rich belgian chocolate with a fresh orange glaze (367 kcal)</i>	£2.30
Lemon & Raisin Mini Muffin - 2 Per Portion (v) <i>with raisins and flavoured with fresh lemon zest (264 kcal)</i>	£2.30
Mini Mince Tart - 2 per portion (v, n) - Available until 24th December <i>our homemade matured mince meat in a crown pastry case with cranberry topping (172 kcal)</i>	£3.65
Blackberry Cheesecake - Pot (v) <i>potted cheesy berry dessert (399 kcal)</i>	£4.20
Blackberry Cheesecake - 6 Mini Pots (v) NEW! <i>potted cheesy berry dessert in 6 mini pots (1278 kcal)</i>	£14.35
Spiced Cranberry Cheesecake - Mini Pot (v) <i>spiced cranberry compote with cream cheese, cream and a digestive crust (240 kcal)</i>	£2.30
Spiced Cranberry Cheesecake - Pot (v) <i>spiced cranberry compote with cream cheese, cream and a digestive crust (413 kcal)</i>	£4.05
Spiced Cranberry Cheesecake - 6 Mini Pots (v) NEW! <i>spiced cranberry compote with cream cheese, cream and a digestive crust in 6 mini pots (1440 kcal)</i>	£13.90
Marmalade & Ginger Fool - Mini Pot (v) NEW! <i>a creamy whipped dessert layered with tangy orange marmalade & a gentle warming hint of ginger (229 kcal)</i>	£2.40
Marmalade & Ginger Fool - Pot (v) NEW! <i>a creamy whipped dessert layered with tangy orange marmalade & a gentle warming hint of ginger (476 kcal)</i>	£4.75
Marmalade & Ginger Fool - 6 Mini Pots (v) NEW! <i>a creamy whipped dessert layered with tangy orange marmalade & a gentle warming hint of ginger (1374 kcal)</i>	£14.35
Fruit Scone with Clotted Cream & Strawberry Jam Platter - 12 (v) NEW! <i>12 homemade and delicious scones with cream & jam (3794 kcal)</i>	£34.20
Small Fruit Scone with Clotted Cream & Strawberry Jam Platter - 6 (v) NEW! <i>6 homemade and delicious scones with cream & jam (1897 kcal)</i>	£17.10

CAKE PLATTERS

Cake Platter <i>eight cakes from this season's selection on one platter</i>	£21.75
Small Cake Platter <i>four cakes from this season's selection on one platter</i>	£10.90
Mini Mince Tart Platter (v, n) - Available until 24th December <i>16 of our homemade matured mince meat in a crown pastry case with cranberry topping</i>	£27.60
Small Mini Mince Tart Platter (v, n) - Available until 24th December <i>8 of our homemade matured mince meat in a crown pastry case with cranberry topping</i>	£13.80

FRUIT

Cut Fruit - Mini Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (21 kcal)</i>	£2.20
Cut Fruit - Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (35 kcal)</i>	£3.70
Cut Fruit - 6 Mini Pots (vegan, g, d) <i>fresh seasonal cut fruit in 6 mini pots, complete with a skewer for each (126 kcal)</i>	£13.10
Cut Fruit - 12 Mini Pots (vegan, g, d) <i>fresh seasonal cut fruit in 12 mini pots, complete with skewers for each (252 kcal)</i>	£26.20
Whole Fruit Small Platter - for 5-10 people (vegan, g, d) <i>a selection of seasonal whole fruit (538 kcal)</i>	£18.30
Whole Fruit Large Platter - for 10-15 people (vegan, g, d) <i>a selection of seasonal whole fruit (946 kcal)</i>	£26.00

CRISPS

Kettle Crisps with Dip - Small Platter (vegan, g, d) <i>for 3-5 guests with homemade salsa dip (621 kcal)</i>	£7.50
Kettle Crisps with Dip - Large Platter (vegan, g, d) <i>for 6-8 guests with homemade salsa dip (1239 kcal)</i>	£14.30
Tortilla Chips with Dip - Small Platter (vegan, g, d) <i>for 3-5 people with homemade salsa dip (583 kcal)</i>	£7.50
Tortilla Chips with Dip - Large Platter (vegan, g, d) <i>for 6-8 people with homemade salsa dip (1164 kcal)</i>	£13.80
Handcooked Crisps in the Bag (vegan, g, d) <i>from fairfields farm (202 kcal)</i>	£1.75



Forks & Salads

Homemade, seasonal, healthy salads and flavour-packed fork buffets that balance comfort and freshness

SHARING SALAD PLATTER

3-4 6-8
PORTIONS PORTIONS

These salads are served on palm leaf platters with serving tongs provided. each platter is designed to be part of a selection. We recommend selecting a minimum of three salads to give a complete meal for six to eight guests. Forks, knives and plates are not included.

MEAT & FISH

Cranberry Chicken Salad (g, d) <i>mixed leaves, caramelised onion, cucumber with a sage dressing (705/1411 kcal)</i>	£13.90	£24.70
Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing (d) <i>with baby spinach, red cabbage, carrot, red pepper and coriander (763/1394 kcal)</i>	£19.05	£29.00

VEGAN

Winter Salad with Beetroot (vegan, g, d) <i>spinach, carrot, red onion, red cabbage & pepper with beetroot and a chilli & maple dressing (393/686 kcal)</i>	£9.80	£19.55
Roast Butternut Squash, Spinach & Couscous (vegan, d) <i>cinnamon and nutmeg roasted squash with couscous and a pomegranate dressing (745/1490 kcal)</i>	£8.20	£14.40
Asian Salad with a Sweet Ginger & Soy Dressing (vegan, d) <i>with baby spinach, red cabbage, carrot, red pepper and coriander (606/1212 kcal)</i>	£9.50	£15.95
Moroccan Roasted Butternut Squash & Potato Salad with Chilli Oil Dressing (vegan, g, d) <i>new potatoes & butternut sauteed in north african spices (533/1095 kcal)</i>	£7.75	£14.35
Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d) <i>with a pomegranate molasses and rapeseed oil dressing (100/175 kcal)</i>	£6.75	£13.50

VEGETARIAN

Avocado & Charred Broccoli with Curried Chickpea & Edamame Salad (vegan, g, d) NEW! <i>creamy avocado, charred broccoli, spiced chickpeas and edamame beans with a tahini, lemon & yoghurt dressing (350/699 kcal)</i>	£7.55	£15.15
Feta with Tomato, Coriander & Toasted Almond Salad (v, g, n) <i>with a sage dressing (523/892 kcal)</i>	£14.35	£27.30

SALAD BOXES

Generous individual boxes complete with a fork and dressing

Avocado & Charred Broccoli with Curried Chickpea & Edamame Salad (vegan, g, d) NEW! <i>creamy avocado, charred broccoli, spiced chickpeas and edamame beans with a tahini, lemon & yoghurt dressing (218 kcal)</i>	£5.80
Asian Salad with a Sweet Ginger & Soy Dressing (vegan, d) <i>with baby spinach, red cabbage, carrot, red pepper and coriander (499 kcal)</i>	£7.30
Winter Salad with Beetroot (vegan, g, d) <i>spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing (190 kcal)</i>	£6.35
Feta with Tomato, Coriander & Toasted Almond (v, g, n) <i>with a sage dressing (268 kcal)</i>	£8.15
Cranberry Chicken Salad (g, d) <i>mixed leaves, caramelised onion, cucumber with a sage dressing (493 kcal)</i>	£7.95
Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing (d) <i>with baby spinach, red cabbage, carrot, red pepper and coriander (431 kcal)</i>	£8.50

MEZE SALAD

To provide a complete, nutritious and varied sharing meal for six

Meze Sharing Vegetarian - 5-7 people (v, n) <i>a selection of seasonal salads all in one large bowl served with dressings and artisan rolls</i>	£69.35
Meze Sharing Vegan - 5-7 people (vegan, d) <i>a selection of seasonal vegan salads all in one large bowl, served with dressings and artisan rolls</i>	£67.65
Meze Sharing Traditional - 5-7 people <i>a selection of seasonal salads all in one large bowl, served with dressings and artisan rolls</i>	£82.00

BREAD

Roll & Butter - Cold Fork (v) <i>morning baked dinner roll with butter (143kcal)</i>	£2.45
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DISPOSABLES

Paper Plate	£0.25
Compostable Spoon, Fork or Knife	£0.15

“Great, fresh, healthy food options and easy process of ordering from start to finish.”

5-Star Google Review

COLD FORK BUFFET

Whether a party, meeting or conference these set menus provide a selection of 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.
Minimum order 6 of any set menu.



JACARANDA

Red Pepper, Garlic & Coriander Chicken Fillet (g, d)

chargrilled chicken with a basil, mint, parsley and caper salsa verdi (242 kcal)

Stilton & Caramelised Red Onion Tart - large (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (344 kcal)

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with a pomegranate molasses and rapeseed oil dressing (30 kcal)

Orange, Grape, Walnut & Stilton (v, g, n)

chopped walnuts with crumbled stilton, orange segments, grapes and pousse leaves drizzled with olive oil (191 kcal)

Feta with Tomato, Coriander & Toasted Almond Salad (v, g, n)

with a sage dressing (158 kcal)

Blackberry Cheesecake - Pot (v)

potted cheesy berry dessert (435 kcal)

Roll & Butter - Cold Fork (v)

morning baked dinner roll with butter (143 kcal)

£30.40 per person



BIRCH

Lime, Chilli & Coriander Salmon Fillet (g, d)

fresh salmon fillet with a lime, chilli, garlic and coriander marinade (191 kcal)

Stilton & Caramelised Red Onion Tart - large (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (344 kcal)

Roast Butternut Squash, Spinach & Couscous (vegan, d)

cinnamon and nutmeg roasted squash with couscous and a pomegranate dressing (177 kcal)

Asian Salad with a Sweet Ginger & Soy Dressing - (vegan, d)

with baby spinach, red cabbage, carrot, red pepper and coriander (171 kcal)

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with a pomegranate molasses and rapeseed oil dressing (30 kcal)

Spiced Cranberry Cheesecake - Pot (v)

spiced cranberry compote with cream cheese, cream and a digestive crust (449 kcal)

Roll & Butter - Cold Fork (v)

morning baked dinner roll with butter (143 kcal)

£30.40 per person



SYCAMORE (vegetarian)

Artichoke & Roasted Tomato Farinata (vegan, g, d) **NEW!**

gluten free baked flatbread topped with tender artichokes and sweet roasted tomatoes (162 kcal)

Stilton & Caramelised Red Onion Tart - large (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (344 kcal)

Winter Salad with Beetroot (vegan, g, d)

spinach, beetroot, carrot, red onion, red cabbage & pepper with a chilli & maple dressing (93 kcal)

Moroccan Roasted Butternut Squash & Potato Salad with Chilli Oil Dressing (vegan, g, d)

new potatoes & butternut sauteed in north african spices (213 kcal)

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)

with a pomegranate molasses and rapeseed oil dressing (30 kcal)

Spiced Cranberry Cheesecake - Pot (v)

spiced cranberry compote with cream cheese, cream and a digestive crust (449 kcal)

Roll & Butter - Cold Fork (v)

morning baked dinner roll with butter (143 kcal)

£27.15 per person

Forks and Salads - Cutlery & Crockery Hire (Packs of 10) - £54.50
all the crockery and cutlery needed, for ten people, for service of these menu



Dietary & Individual

A meal for one person with different variations, designed to meet most dietary and budget requirements

INDIVIDUAL VEGAN & FREE FROM

BREAKFAST BAG

A small carrier bag with a mix of "free from" breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. all items come with a fork, knife or spoon where required

Breakfast Bag - Vegan & Free From

£8.65

a free from birchermuesli, piece of fruit and a freshly squeezed orange juice. free from has no ingredients containing dairy, gluten or nuts

LUNCH PLATTER

A mix of "free from" sandwiches, finger buffet, cake and fruit all served on one palm leaf platter. designed to be one person's meal and satisfying a range of dietary requirements. "free from" has no ingredients that contain gluten, nuts or dairy

Individual Bronze Lunch - Vegan & Free From

£8.65

one sandwich (4 quarters), one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Silver Lunch - Vegan & Free From

£11.45

one sandwich (4 quarters), one item of finger buffet, a small portion of tortilla chips with salsa dip. one piece of cake and a mini bunch of grapes. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Gold Lunch - Vegan & Free From

£15.15

one sandwich (4 quarters), one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

SALAD PLATE

Salad Plate - Vegan & Free From

£13.65

a salad for one. three varieties of vegan and free from salads on one platter. salads change seasonally. complete with a compostable knife and fork



INDIVIDUAL VEGAN

BREAKFAST BAG

A small carrier bag with a mix of vegan breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. all items come with a fork, knife or spoon where required

Breakfast Bag - Vegan

£9.80

a vegan yoghurt pot (changes seasonally) a piece of fruit and a freshly squeezed orange juice

LUNCH PLATTER

A mix of vegan sandwiches, finger buffet, cake and fruit all on one platter. designed to be one person's meal and satisfying a range of dietary requirements

Individual Bronze Lunch - Vegan

£8.40

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan and served on one palm leaf platter

Individual Silver Lunch - Vegan

£11.05

two halves of sandwich in two varieties (4 quarters). one item of finger buffet, a small portion of tortilla chips with salsa dip. one piece of cake and a mini bunch of grapes. all items are vegan and served on one palm leaf platter

Individual Gold Lunch - Vegan

£14.95

two halves of sandwich in two varieties (4 quarters). one item of finger buffet and some tortilla chips. two pieces of cake. one mini pot of cut fruit. all items are vegan and served on one palm leaf platter





Boxed Meals

Our Boxed Meals are the simplest, most cost-effective option for many hot meal requirements, from easy lunchtime eating to dinners

BOXED MEALS

Choose either delivered cold, to be kept in a refrigerator until needed, then to be reheated in a microwave (3 minutes) or delivered hot, ready to serve. Minimum order 6 of any one type.

VEGETARIAN

Mushroom Stroganoff with Rice - Boxed Meal (v, g)

sauteed flat & button mushrooms with tomato, paprika and crème fraiche served with rice (673 kcal)

£7.55 £8.55

Macaroni Cauliflower with Caramelised Onion - Boxed Meal (v)

the wonderful classic with english cauliflower, mature cheddar, coleman's english mustard, cayenne pepper, all topped with caramelised onion (635 kcal)

£6.15 £7.15

VEGAN

Feijoada, Brazilian Black Bean Stew - Boxed Meal (vegan, g, d)

black turtle beans, sweet potato and carrots with orange zest in brazil's most beloved dish (530 kcal)

£6.70 £7.70

Spicy Fable Shiitake Curry with Rice - Boxed Meal (vegan, g, d)

a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry (660 kcal)

£9.25 £10.25

Aubergine Massaman Curry - Boxed Meal (vegan, g, d, n)

with potatoes, sugar snap peas, peanuts & a squeeze of fresh lime (566 kcal)

£8.25 £9.25

Symplcity Chorizo, Rosemary & Courgette Penne - Boxed Meal (vegan, d)

a spicy vegan chorizo mince from symplcity with courgette, fresh rosemary, our own bechamel sauce topped with a sprinkle of breadcrumbs (631 kcal)

£8.25 £9.25

Creamy Spinach & Mushroom Penne - Boxed Meal (vegan, d)

freshly cooked penne with baby spinach, chestnut and porcini mushrooms (472 kcal)

£7.25 £8.25

MEAT

Pesto Chicken & Broccoli Creamy Orzo - Boxed Meal

packed with fresh basil, tender broccoli, cherry tomatoes in a creamy garlic sauce (576 kcal)

£7.85 £8.85

Chicken Tagine with Cous Cous - Boxed Meal (d)

chicken, courgettes, chickpeas, squash and carrots with cinnamon, cumin & ginger, served with couscous (452 kcal)

£7.65 £8.65

Sausage & Mash - Boxed Meal (d) **NEW!**

cumberland sausages with mustard mash & caramelised onion gravy (943 kcal)

£10.80 £11.80

Chicken Korma & Rice - Boxed Meal (g, n)

chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yoghurt, served with rice (740 kcal)

£9.30 £10.30

Jerk Chicken, Rice & Peas - Boxed Meal (d)

a caribbean favourite with our own jerk seasoning

£10.45 £11.45

FISH

Harissa Salmon with Mint Jewelled Couscous - Boxed Meal

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing (548 kcal)

£13.20 £14.20

Creamy Salmon Penne - Boxed Meal (d)

steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon (821 kcal)

£11.35 £12.35





Hot Bowl Meals

Delicious, wholesome, and warming bowl meals - perfect for impressing at events and more

BOWL MEALS

Perfect for parties, meetings, or conferences, our hot bowl meals are served warm in stainless steel dishes within insulated boxes and enjoyed with a fork - whether seated or standing. We provide utensils, and for larger groups, staff can be arranged. equipment is collected the same or next day. Best served within 45 minutes of delivery. Minimum order: 6 of any one type.

VEGETARIAN

Mushroom Stroganoff with Rice - Bowl Meal (v, g) £10.05
sauteed flat & button mushrooms with tomato, paprika and crème fraîche served with rice (612 kcal)

Macaroni Cauliflower with Caramelised Onion - Bowl Meal (v) £8.65
the wonderful classic with english cauliflower, mature cheddar, coleman's english mustard, cayenne pepper, all topped with caramelised onion (629 kcal)

VEGAN

Feijoada, Brazilian Black Bean Stew - Bowl Meal (vegan, g, d) £9.20
black turtle beans, sweet potato and carrots with orange zest in brazils most beloved dish (520 kcal)

Spicy Fable Shiitake Curry with Rice - Bowl Meal (vegan, g, d) £11.75
a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry (687 kcal)

Aubergine Massaman Curry & Rice - Bowl Meal (vegan, g, d, n) £10.75
with potatoes, sugar snap peas, peanuts & a squeeze of fresh lime (598 kcal)

Symplicity Chorizo, Rosemary & Courgette Penne - Bowl Meal (vegan, d) £10.75
a spicy vegan chorizo mince from sympathy with courgette, fresh rosemary, our own bechamel sauce topped with a sprinkle of breadcrumbs (844 kcal)

Creamy Spinach & Mushroom Penne - Bowl Meal (vegan, d) £9.75
freshly cooked penne with baby spinach, chestnut and porcini mushrooms (424 kcal)

MEAT

Pesto Chicken & Broccoli Creamy Orzo - Bowl Meal £10.35
packed with fresh basil, tender broccoli, cherry tomatoes in a creamy garlic sauce (573 kcal)

Chicken Tagine with Cous Cous - Bowl Meal (d) £10.15
chicken, courgettes, chickpeas, squash and carrots with cinnamon, cumin & ginger, served with couscous (452 kcal)

Sausage & Mash - Bowl Meal (d) **NEW!** £13.30
cumberland sausages with mustard mash & caramelised onion gravy (943 kcal)

Chicken Korma & Rice - Bowl Meal (g, n) £11.80
chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice (748 kcal)

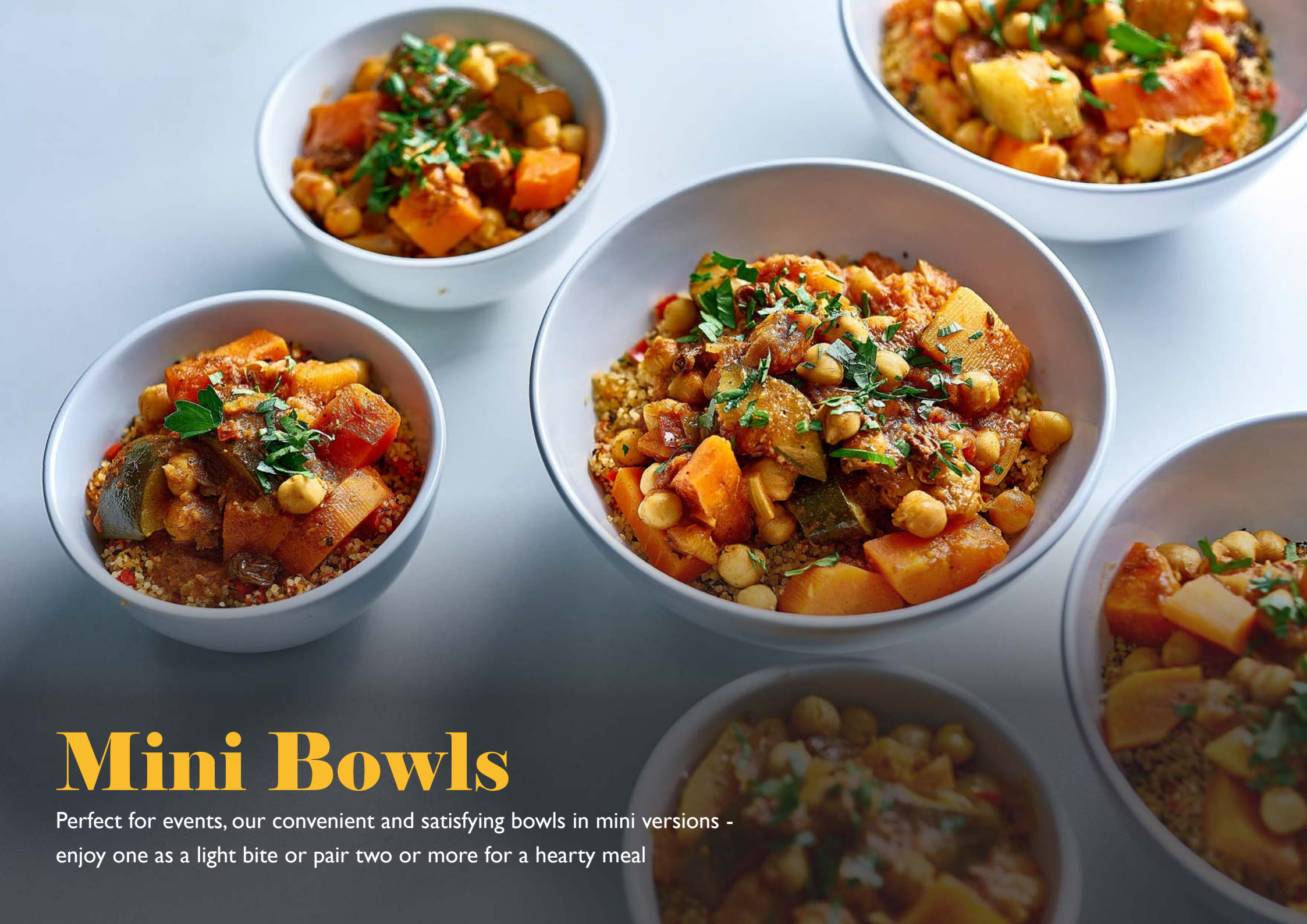
Jerk Chicken, Rice & Peas - Bowl Meal (d) £12.95
a caribbean favourite with our own jerk seasoning (740 kcal)

FISH

Harissa Salmon with Mint Jewelled Couscous - Bowl Meal £15.70
harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing (515 kcal)

Creamy Salmon Penne - Bowl Meal (d) £13.85
steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon (790 kcal)





Mini Bowls

Perfect for events, our convenient and satisfying bowls in mini versions - enjoy one as a light bite or pair two or more for a hearty meal

MINI BOWL MEALS

Perfect for parties, events, and conferences. These mini bowls are designed to be eaten standing. each dish includes a mini bowl and fork. Order one per person for a light bite, or two or more for a meal. Food arrives warm in stainless steel dishes inside an insulated hot box, which we leave with you until a later collection. Please serve within 45 minutes of delivery. Serving utensils are provided. For larger groups, we recommend hiring our waiting staff.

Equipment will be collected later the same day or the following day—please have it ready.
Minimum order: 12 of any one type.

VEGETARIAN

Mushroom Stroganoff with Rice - Mini Bowl Meal (v, g)
sautéed flat & button mushrooms with tomato, paprika and crème fraîche served with rice

Macaroni Cauliflower with Caramelised Onion - Mini Bowl Meal (v)
the wonderful classic with english cauliflower, mature cheddar, colemans english mustard, cayenne pepper, all topped with caramelised onion

VEGAN

Feijoada, Brazilian Black Bean Stew - Mini Bowl Meal (vegan, g, d)
black turtle beans, sweet potato and carrots with orange zest in brazils most beloved dish

Spicy Fable Shiitake Curry with Rice - Mini Bowl Meal (vegan, g, d)
a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry

Aubergine Massaman Curry & Rice - Mini Bowl Meal (vegan, g, d, n)
with potatoes, sugar snap peas, peanuts & a squeeze of fresh lime (566 kcal)

Symplicity Chorizo, Rosemary & Courgette Penne - Mini Bowl Meal (vegan, d)
a spicy vegan chorizo mince from symplicity with courgette, fresh rosemary, our own bechamel sauce topped with a sprinkle of breadcrumbs

Creamy Spinach & Mushroom Penne - Mini Bowl Meal (vegan, d)
freshly cooked penne with baby spinach, chestnut and porcini mushrooms

MEAT

Pesto Chicken & Broccoli Creamy Orzo - Mini Bowl Meal
packed with fresh basil, tender broccoli, cherry tomatoes in a creamy garlic sauce (573 kcal)

Chicken Tagine with Cous Cous - Mini Bowl Meal (d)
chicken, courgettes, chickpeas, squash and carrots with cinnamon, cumin & ginger, served with couscous (452 kcal)

Sausage & Mash - Mini Bowl Meal (d) NEW!
cumberland sausages with mustard mash & caramelised onion gravy (943 kcal)

Chicken Korma & Rice - Mini Bowl Meal (g, n)
chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice (748 kcal)

Jerk Chicken, Rice & Peas - Mini Bowl Meal (d)
a caribbean favourite with our own jerk seasoning (740 kcal)

FISH

Harissa Salmon with Mint Jewelled Couscous - Mini Bowl Meal
harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

Creamy Salmon Penne - Mini Bowl Meal (d)
steamed salmon in a cream sauce with our homemade garlic puree, fresh dill and a squeeze of lemon

NIBBLES

Crudités Platter (vegan, g, d)
one platter with enough for 4-7 people. cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous dips (155 kcal)

Cheese Straws (v)
with colemans & gran moravia two per portion. min 25 (185 kcal)

Cheese Straws - Platter of 12 (v)
homemade with colemans mustard & gran moravia cheese, baked until crisp and golden

Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)
walnut, cashew, hazlenut and peanut. min 3 (1083 kcal)

Mini Bowl - Olive Mix 170g (vegan, g, d)
green, black, capers and sun dried tomato in olive oil. min 3 (924 kcal)

Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)
our homemade salsa brings the tortilla chips to life. min 3 (197 kcal)

Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)
with salsa dip. min 3 (210 kcal)





Canapés

Small, flavour-packed bites that leave a big impression -
perfect for sharing and socialising

SET MENU

One of each canapé per person. Minimum order 25.

Lavender

(8 canapés per person)

Edamame & Ricotta Crostini (v)
Cranberry Pecan Goats Cheese Balls (v, n)
Hoisin and Sesame Tofu (vegan, d)
Caper & Olive Tapenade Bruschetta (vegan, d)
Broccoli Picante (vegan, g, d)
Duck Pancake & Hoisin (d)
Jerk Chicken & Orange Skewer (d)
Lime, Chilli & Coriander Salmon (g, d)

£20.25 per person

Honeysuckle

(8 canapés per person)

Stilton Stuffed Medjool Date (v, g, n)
Beetroot & Broccoli Tartlet (vegan, d)
Tomato & Chopped Basil with Bella Lodi (v, g)
Caper & Olive Tapenade Bruschetta (vegan, d)
Broccoli Picante (vegan, g, d)
Candied Bacon, Apple & Blue
Prawn Cocktail Shell (d)
Lime, Chilli & Coriander Salmon (g, d)

£20.35 per person

Saffron - Vegetarian

(8 canapés per person)

Stilton Stuffed Medjool Date (v, g, n)
Edamame & Ricotta Crostini (v)
Beetroot & Broccoli Tartlet (vegan, d)
Tomato & Chopped Basil with Bella Lodi (v, g)
Cranberry Pecan Goats Cheese Balls (v, n)
Hoisin and Sesame Tofu (vegan, d)
Caper & Olive Tapenade Bruschetta (vegan, d)
Broccoli Picante (vegan, g, d)

£20.25 per person

CANAPÉS

Delivered on returnable aqua platters ready to serve. Minimum 25 of any type.

VEGETARIAN

Stilton Stuffed Medjool Date (v, g, n)

topped with a walnut (64 kcal)

£2.20

Edamame & Ricotta Crostini with Caramelised Shallots (v)

NEW! a crisp crostini topped with caramelised shallots and a creamy edamame & ricotta blend (47 kcal)

£2.15

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

flavour punch on a skewer (57 kcal)

£2.20

Tomato & Chopped Basil with Bella Lodi (v, g)

slow dried tomatoes rolled in chopped basil and bella lodi (98 kcal)

£2.20

VEGAN

Hoisin and Sesame Tofu (vegan, d)

sesame coated soy and hoisin marinated tofu with cucumber (84 kcal)

£2.20

Caper & Olive Tapenade Bruschetta (vegan, d)

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

£2.15

Broccoli Picante (vegan, g, d)

crisp broccoli florets with chilli & garlic (37 kcal)

£1.95

Beetroot & Broccoli Tartlet (vegan, d)

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

£2.10

MEAT

Duck Pancake & Hoisin (d)

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

£2.40

Mini Chicken Skewer with Red Pepper, Garlic & Coriander (g, d)

chicken breast marinated with our own roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (48 kcal)

£2.25

Candied Bacon, Apple & Blue

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

£2.20

Jerk Chicken & Orange Skewer (d)

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

£2.25

FISH

Prawn Cocktail Shell (d)

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

£2.60

Lime, Chilli & Coriander Salmon (g, d)

salmon fillet with lime, chilli & coriander (40 kcal)

£2.50

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g)

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

£2.50

Mini Mince Tart (v, n) - Available until 24th December

our homemade matured mince meat in a crown pastry case with cranberry topping (88 kcal)

£2.15

Salted Caramel & Almond Truffle (v, g, n)

an indulgent treat (112 kcal)

£2.30

Chocolate & Orange Tartlet (v)

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

£2.25

Fruit Kebab (vegan, g, d)

dainty colourful fruits (9 kcal)

£2.00



Great catering company. The quality of the food and drinks was great; the waiting and delivery staff were exceptional. I'd definitely recommend Eden Caterers.

5 Star Google Review



Boxed Canapés

Make serving delicious canapés simple. Just open the box or arrange how you like on your own plates to impress guests!

BOXED CANAPÉS

Boxes of 36 canapes

VEGETARIAN

Stilton Stuffed Medjool Date (v, g, n) £62.55
topped with walnut

Tomato & Chopped Basil with Bella Lodi (v, g) £62.55
slow dried tomatoes rolled in chopped basil and bella lodi

Cranberry Pecan Goat Cheese Balls (v, g, n) £62.55
flavour punch on a skewer

Edamame & Ricotta Crostini with Caramelised Shallots (v) NEW! £61.11
a crisp crostini topped with caramelised shallots and a creamy edamame & ricotta blend (47 kcal)

VEGAN

Beetroot & Broccoli Tartlet (vegan, d) £55.42
beetroot houmous & fresh broccoli in a tomato pastry tartlet

Hoisin and Sesame Tofu (vegan, d) £62.55
sesame coated soy and hoisin marinated tofu with cucumber

Caper & Olive Tapenade Bruschetta (vegan, d) £61.11
sourdough bruschetta with our caper, black olive and garlic tapenade

Broccoli Picante (vegan, g, d) £55.42
crisp broccoli florets with chilli & garlic

MEAT

Duck Pancake & Hoisin (d) £68.38
with courgette, red pepper, carrot & coriander

Mini Chicken Skewer with Red Pepper, Garlic & Coriander (g, d) £63.99
chicken breast marinated with our own roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (48 kcal)

Candied Bacon, Apple & Blue £62.55
blue cheese with candied bacon and apple on puff pastry

Jerk Chicken & Orange Skewer (d) £63.99
juicy orange works well with jamaican spiced chicken

BOXED CANAPÉS SET MENU

boxes of 36 canapes

Mixed Canape Selection

box of 36 - 6 of each selection:
Stilton Stuffed Medjool Date (v, g, n)
Hoisin and Sesame Tofu (vegan, d)
Duck Pancake & Hoisin (d)
Mini Chicken Skewer with Rosemary & Lime (g, d)
Prawn Cocktail Shell (d)
Lime, Chilli & Coriander Salmon (g, d) NEW!

£71.56 per box

Vegan Canape Selection

box of 36 - 12 of each selection:
Beetroot & Broccoli Tartlet (vegan, d)
Hoisin and Sesame Tofu (vegan, d)
Caper & Olive Tapenade Bruschetta (vegan, d)

£62.64 per box

Meat Canape Selection

box of 36 - 9 of each selection:
Duck Pancake & Hoisin (d)
Mini Chicken Skewer with Rosemary & Lime (g, d)
Candied Bacon, Apple & Blue
Jerk Chicken & Orange Skewer (d)

£69.28 per box

Fish Canape Selection

box of 36 - 18 of each selection:
Prawn Cocktail Shell (d)
Lime, Chilli & Coriander Salmon (g, d)

£78.91 per box

Vegetarian Canape Selection

box of 36 - 6 of each selection:
Stilton Stuffed Medjool Date (v, g, n)
Tomato & Chopped Basil with Bella Lodi (v, g)
Cranberry Pecan Goat Cheese Balls (v, g, n)
Beetroot & Broccoli Tartlet (vegan, d)
Hoisin and Sesame Tofu (vegan, d)
Caper & Olive Tapenade Bruschetta (vegan, d)

£63.62 per box

Dessert Canape Selection

box of 36 - 12 of each selection:
Berry Mousse in Chocolate Cup (v, g)
Salted Caramel & Almond Truffle (v, n)
Chocolate & Orange Tartlet (v)

£69.10 per box

FISH

Prawn Cocktail Shell (d) £77.13
classic prawn cocktail in a pastry shell dusted with paprika

Lime, Chilli & Coriander Salmon (g, d) £75.60
salmon fillet with lime, chilli & coriander

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g) £71.19
elegant dark chocolate with sharp season's berry mousse

Salted Caramel & Almond Truffle (v, g, n) £65.43
an indulgent treat

Chocolate & Orange Tartlet (v) £63.99
a silky rich dark sauce with orange zest in a crisp case

Fruit Kebab (vegan, g, d) £58.23
dainty colourful fruits

Mini Mince Tart (v, n) - Box of 36
our homemade matured mincemeat in a crown pastry case with cranberry topping





Afternoon Tea

A dainty and delicious selection of sandwiches, treats and tea for those slightly more special occasions

Our set menu includes everything you need for a traditional English afternoon tea — with home-baked scones, cakes, and fine teas. We offer flexible service options: food and tea with disposable crockery and cutlery, food and tea only, or the option to hire china crockery and steel cutlery for a classic touch (see below).

All you need to provide is hot water for the tea and a table for service — if you don't have these, we can supply tables, kettles, or urns on request. For groups of more than 12 guests, we recommend hiring a waiter or waitress to ensure smooth service.

Please note: hot water for tea is not included. Minimum order: 6.



AFTERNOON TEA INCLUDES:

Teas

a selection of assorted teas:

english breakfast, earl grey, green tea, peppermint & rooibos chai
includes three rounds, milk & sugar

Sandwiches

a selection of four varieties of sandwiches:

cocktail sandwich - cucumber on malted grain (vegan, d);
cocktail sandwich - roast chicken on malted grain;
open mini bagel with smoked salmon & cream cheese;
open mini bagel with egg mayonnaise & tomato chutney (v)

Scones

one fruit scone with clotted cream & strawberry jam (v)

Cakes

two pieces of home baked cakes:

carrot cake (v, n);
lemon polenta cake (v, g, n);
healthy seed bar with blueberries - free from (vegan, g, d);
orange, ginger & miso cake (v);
cranberry fruit fool tart (v);
chocolate & orange brownie (v)

AFTERNOON TEA - DISPOSABLE PLATTERS

Afternoon Tea - Disposable Platters

£19.95

a full afternoon tea which includes all your guests will desire for a classic, english afternoon tea, including cocktail sandwiches, home baked scones, cake, and fine teas - delivered on our disposable bamboo platters. you will need to provide (or hire from us) serving equipment, as well as cups and hot water for the tea.

Afternoon Tea - Vegetarian - Disposable Platters

£18.75

as above, but with a selection of our vegetarian sandwiches

AFTERNOON TEA - RETURNABLE PLATTERS

Afternoon Tea - Returnable Platters

£18.75

a full afternoon tea which includes all you and your guests will desire for a classic, english afternoon tea which includes cocktail sandwiches, home baked scones and cakes with fine teas. food is served on smart "aqua", returnable platters. no service equipment or hot water is provided by us; you need to provide it.

Afternoon Tea - Vegetarian - Returnable Platters

£17.75

as above, but with a selection of our vegetarian sandwiches

AFTERNOON TEA - SERVING EQUIPMENT

Afternoon Tea - Disposable Plate & Cutlery Pack (min of 6)

£1.00

includes a paper plate, cup & stirrer for your hot drinks, a compostable knife, and a compostable teaspoon - everything you'll need to serve your afternoon tea.

*Crockery and cutlery is available to hire on request, please enquire with our team when ordering for more info.



Drinks

Opt for our homemade smoothies, or treat yourself to sustainable wine from our trusted suppliers.

COLD DRINKS

Belu - Sparkling Mineral Water 750 ml	£3.50
Belu - Still Mineral Water 750 ml	£3.50
Belu Still 330ml	£1.90
Belu Sparkling 330ml	£1.90
Daily Dose - Cold Pressed Rouge cold pressed earthy beets meet naturally sweet apples and spicy ginger. 750ml	£5.25
Daily Dose - Freshly Pressed British Orange Juice freshly squeezed 100% mediterranean oranges...nothing else. 1 litre	£5.25
Daily Dose - Freshly Pressed British Apple Juice 100% british apples, an apple a day keeps the doctor away. 1 litre	£5.25
Daily Dose - Freshly Squeezed Orange Juice freshly squeezed 100% mediterranean oranges...nothing else. 300ml	£3.05
Sprite 330ml can	£1.80
Coke 330ml can	£1.90
Coke Diet 330ml can	£1.80
Tango 330ml can	£1.80
San Pellegrino - Blood Orange 330ml can	£2.15
San Pellegrino - Lemon 330ml can	£2.15
Ginger & Lemongrass Presse - Still (vegan, g, d) homemade ginger and lemongrass cordial mixed and bottled with still filtered water, ready to serve. 1 litre (254 kcal)	£4.55
Ginger & Lemongrass Presse - Sparkling (vegan, g, d) homemade ginger and lemongrass cordial mixed and bottled with sparkling filtered water, ready to serve. 1 litre (254 kcal)	£4.55
Carrot Ginger & Turmeric Smoothie (vegan, g, d, n) the perfect anti-inflammatory, immune boosting breakfast smoothie. 1 litre (460 kcal)	£13.50
Citrus Blast Smoothie - 1 litre (v, g, d) apple, clementines, ginger, honey, ice - cubes - by weight, lemon, water. 1 litre (264 kcal)	£12.00

HOT DRINKS

hot drinks do not come with cups but disposables are available to buy separately if needed

Flask of Organic Decaffeinated Coffee (vegan, g, d) one insulated flask of fresh decaffeinated coffee delivered ready to pour. enough for ten servings (150ml cup). comes with dairy milk and sugars. does not include disposable cups	£17.50
Flask of Organic Coffee (vegan, g, d) one insulated flask of fresh coffee delivered ready to pour. enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups	£17.50
Flask of Hot Water and Selection of Teas (vegan, g, d) hot water in a flask with a selection of assorted tagged tea bags (english breakfast, earl grey, green tea, peppermint, rooibos chai). enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups	£12.20

We're pleased to work with Trampoline as our tea suppliers, a social enterprise who help London's refugee community integrate, train and become independent citizens.

TRAMPOLINE

DISPOSABLES

Clear Disposable Cup	£0.20
Cup & Stirrer (hot drink)	£0.20



BEERS

Toast Rise Up Lager <i>a seriously refreshing, helles-style lager with all english ingredients. clean, light and crisp. crafted with surplus bread, malted barley and hops. 12x330ml can</i>	£34.50
Toast Grassroots Pale Ale <i>a mouth-wateringly juicy, hazy pale ale. Packed with passionfruit, peaches and pineapple. crafted wuth surplus bread, malted barley and hops. 12x330ml can</i>	£34.50
Toast New Dawn IPA <i>a hop-forward session ipa with punchy citrus notes. bold, yet subtly floral and uplifting. crafted with surplus bread, malted barley, oats and modern american hops. 12x330ml can</i>	£34.50
Toast Changing Tides 0.5% Lager <i>a great-tasting, low-alcohol lager with a refreshing mix of citrus and spice. crafted with surplus bread, malted barley and english hops. 12x330ml can</i>	£34.50

CANS

Moth Mojito <i>rum, mint, lime, soda. soulful, juicy, bittersweet. 200ml</i>	£5.20
Moth Margarita <i>tequila, triple sec, lime. fresh, sharp and confident. 125ml</i>	£5.20
Moth Espresso Martini <i>vodka, cold brew, coffee liqueur. smooth, bitter, balanced. 125ml</i>	£5.20

HOUSE WINE

Laurent Miquel - Heritage Vineyards Rouge <i>fruit filled aromas of raspberry, strawberry and hedgerow fruits lead to a smooth, ripe palate with a summer pudding-like freshness. 2019. launguedoc-roussillon, france. 750ml bottle. min 6</i>	£18.50
Laurent Miquel - Heritage Vineyards Blanc <i>aromas of citrus fruits & lemon peel with a delicate floral tone. well-balanced & lively with superb freshness. 2020. launguedoc-roussillon, france. 750ml bottle. min 6</i>	£18.50
Laurent Miquel - Heritage Vineyards Rose <i>fragrant, crisp & refreshing, this delightful rosé is bursting with fresh summer berries 2020. launguedoc-roussillon, france. 750ml bottle. min 6</i>	£18.50

SPARKLING WINE

Prosecco - Artigianale Eco <i>flavour of green apple and honeysuckle, with plentiful, delicate bubbles. italy. 750ml bottle. min 6</i>	£22.00
Langlois Cremant de Loire Brut Reserve NV <i>langlois-chateau is part of the bollinger champagne stable, mixing different fruits such as quince, peach and grapefruit which lead to a lovely honeyed palate and a fresh and delicate finish. france. 750ml bottle. min 6</i>	£25.50
Langlois Cremant de Loire Rosé Reserve NV <i>langlois-chateau is part of the bollinger champagne stable, this has a real depth and character with plenty of raspberry, blackcurrant and vanilla flavours shining through and a very well structured palate that leads to the long lingering finish. france. 750ml bottle. min 6</i>	£26.00
Ayala Brut Majeur <i>delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style, with apple and peach fruit, alongside notes of hazelnut. france. 750ml bottle. min 6</i>	£48.00
Ayala Brut Majeur NV Magnum <i>delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style, with apple and peach fruit, alongside notes of hazelnut. france. 1500ml bottle. min 3</i>	£96.00





GET IN TOUCH

www.edencaterers.london

020 7803 1212