

The Great British Christmas

BROCHURE

by Eden Caterers

To be served from
November 28th to
December 23rd 2022





Eden Caterers

Unwrap the perfect Christmas with our Packages for 2022

What is Christmas about? When we think of Christmas, we think of friends, family, fun, laughter, nostalgia and, of course, food. So this year, we're doing what we do best and have created a Great British Christmas Menu, celebrating British produce, cooked fresh by our charming chefs, dropped off by our friendly delivery drivers, and devoured by you, enveloped in Christmas spirit.

Everything on this menu is from the land we love, Great Britain. Real, homemade, local, sustainable food from farms we trust, suppliers we're friends with and it's all utterly delicious. The essence of Christmas.

We look forward to celebrating with you!

Merry Christmas,
Love From

Eden X



Traditional Christmas Dinner

The traditional Christmas Dinner you know and love, sourced in the UK. Made by us and enjoyed by you. Whether you opt for traditional turkey with all the trimmings or a modern vegan tart, we think you're going to love it.



Traditional Christmas Dinner

PACKAGE FROM £24.50 +VAT per person
Minimum of 15 guests



Order Deadline: 12:00 7 working days before

This is a drop off fork buffet menu. We will deliver it to you complete with the chafing dishes to keep the food warm and to serve from. We recommend service to be no more than 45 minutes after delivery. Serving utensils are supplied. Crockery, cutlery, glassware, table cloths and linen serviettes can be hired if required. Please enquire for a quote.

Prices start at **£24.50** per person for a drop-off buffet. (Minimum 15 guests)

Sit back, relax and let us take care of your Christmas Dinner, featuring all the classic favourites. You just need to bring the festive cheer.

STARTER (choose 1)

Smoked Wiltshire Trout (d) - £7.60

with Lemon & Dill Dressing

Stilton & Caramelised Red Onion Tart (v) - £7.50

short crust pastry with caramelised red onions, creme fraiche & Stilton

Sweet Potato, Chilli & Coconut Soup (vegan, g, d) - £6.25

served with artisan bread

MAINS & DESSERT

All mains served with roast potatoes, parsnips, brussel sprouts and baton carrots

Regular

Traditional Roast - "English Rose" Turkey

*with onion gravy, cranberry & apple stuffing, cocktail sausages
with rolled bacon*

Kent Apple & Blackberry Crumble with Cream (v)

served with cream

£29.00

Vegetarian

Christmas Nut Loaf -Vegetarian

packed with onions, celery, walnuts, sunflower seeds and herbs

Kent Apple & Blackberry Crumble with Cream (v)

served with cream

£24.50

Vegan

Sweet Potato Tart -Vegan

with sage and onion

Dairy Free Chocolate Mousse (vegan, g, d)

£24.50

Cutlery & Crockery (Packs of 10)

All the crockery and cutlery needed, for ten people, for service of these menus

Prices available on request

CHRISTMAS IN A BOX

Order Deadline: 12:00 3 working days before

Christmas Dinner in a Box (d, n)

The Traditional Roast, served in your own individual box:

English Rose Turkey with onion gravy, cranberry & apple stuffing, and cocktail sausages with rolled bacon, served with roast potatoes, parsnips, brussel sprouts and baton carrots

COLD
DEL

HOT
DEL

£13.25

£14.50

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

The Vegan full works, served in your own individual box:

Christmas Nut Loaf packed with onions, celery, walnuts, sunflower seeds and herbs, served with roast potatoes, parsnips, brussel sprouts and baton carrots

£11.50

£12.75

The total overall minimum order is 12 boxes between the traditional and vegan options.

Add more Goodies

+ a bottle of Prosecco (750ml)

£22.00

+ Mini Mince Tarts (for 12)

£15.90

+ Ayala Brut Majeur NV MAGNUM 150cl

£90.00

*Dietary note: halal & gluten free versions available upon request



MULLED MINGLES

The friendliest Christmas Party drop off package. Minced pies, mulled wine, and if you want to push the boat out, some of our delicious homemade finger buffet too. Just pick your package, tell us where you want it sent and if you want staff to serve and we will put together a quote.





MULLED MINGLES

Order Deadline: 12:00 7 working days before

Prices stated includes hot serving kettle/s and ladle/s for the wine plus one glass per person
(minimum of 15 guests per menu)

MULLED MINGLE 1 - £26.50

per person

Mulled Wine - 3 glasses per person

warm, rich clove & cinnamon wine

Finger Buffet - 3 per person:

Stilton & Caramelised Red Onion Tart (v)

Homemade Thyme & Caramelised Onion Sausage Rolls (d)

Christmas Panko Chicken Goujon

Mince Tarts - 2 per person

matured mince meat with brandy & cranberry

MULLED MINGLE 2 - £19.50

per person

Mulled Wine - 2 glasses per person

warm, rich clove & cinnamon wine

Finger Buffet - 2 per person.

A mix of the following:

Stilton & Caramelised Red Onion Tart (v)

Homemade Thyme & Caramelised Onion Sausage Rolls (d)

Christmas Panko Chicken Goujon

Mince Tarts - 2 per person

matured mince meat with brandy & cranberry

MULLED MINGLE 3 - £16.00

per person

Mulled Wine - 2 glasses per person

warm, rich clove & cinnamon wine

Mince Tarts - 2 per person

matured mince meat with brandy & cranberry



**PACKAGES FROM
£16.00 +VAT per person**



FESTIVE FINGER BUFFET

A quintessentially British Menu, made with local produce from suppliers we know and trust. This is for those staff shin-digs in the office or for just giving your guests the gift of great food and a really fun time. Served as a set menu for simple ordering.





FESTIVE FINGER BUFFET

Order Deadline: 12:00 2 working days before

£12.00 per person for a simple drop-off (minimum 6 guests)

HOLLY

Mushroom Crostini (vegan, d)

pan fried mushroom, garlic and parsley on ciabatta crostini

Cheesy Paprika Puff - 2 per portion (v)

onion, cheddar, chives, thyme, parsley, cayenne and paprika with double cream baked in a puff pastry case

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton

Christmas Panko Chicken Goujon

Panko stuffing chicken with a blackberry butter dip

Cocktail Sausages with Honey - 3 per portion (d)

honey and mustard coated cumberlands

Homemade Thyme & Caramelised Onion Sausage Rolls (d)

Cumberland sausage meat & homemade red onion marmalade in crisp puff pastry with fresh thyme & Maldon salt

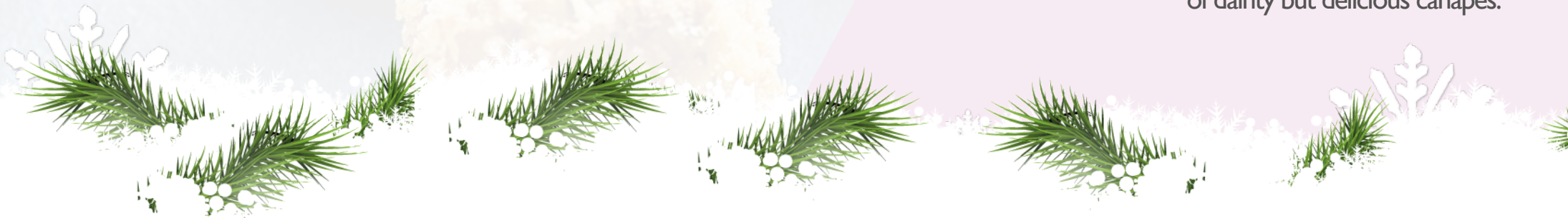


**PACKAGE AT
£12.00 + VAT per person**



CHRISTMAS CANAPÉS

Let's really get the party started with our selection of dainty but delicious canapés.



CHRISTMAS CANAPÉS

Order Deadline: 12:00 3 working days before

Served as a set menu at £17.00 (per person) this takes the hassle out of organising
Minimum of 25 guests.

CANAPÉS

Stilton Stuffed Medjool Date (v, g, n)
Pumpkin Croquette (vegan, d)
Beetroot & Broccoli Tartlet (v)
Cranberry Pecan Mini Goats Cheese Balls (v, n)
Caper & Olive Tapenade Bruschetta (vegan, d)
Maple & Grain Mustard Chicken Skewer (g, d)
Candied Bacon, Apple & Blue
Prawn Cocktail Shell

£17.00
per person

*Treat yourself to our sweet canapé menu option too for only £6.00 extra.
Minimum of 25 guests.*

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g)
Mini Mince Tart - December only (v, n)
Sheba Chocolate Tartlet (v, n)

£6.00
per person



PACKAGE FROM
£17.00 +VAT per person



CAKES

The perfect addition to your Christmas dining...
A cake platter. Using classic Christmas ingredients, we've
designed a set menu to suit everyone - simply order enough for
guests and dig in.





**PACKAGE FROM £16.50 per
platter + VAT**

CAKES

Order Deadline: 12:00 prior working day

£16.50 per platter (14 pieces of cake)

Spiced Raisin Loaf Cake (vegan, g, d)

gluten & dairy free with cinnamon, nutmeg, all spice & cloves

Rocky Marshmallow Road

dark Belgian chocolate, digestive & marshmallow

Christmas Chocolate Brownie (v)

dark, rich Belgian

Carrot Cake (v, n)

*light and rich carrot cake with nutmeg, cinnamon & walnuts topped
with sweet cream cheese*

Mini Mince Tart - 2 per portion (v, n)

