Social Distancing Menu Within Eden Caterers Spring 2021 Brochure www.edencaterers.london 020 7803 1212

# **About Eden**

Eden Caterers has been creating seasonal, stylish and sustainable food in Central London since 1993. We provide delivered food for all occasions, be it a breakfast meeting or an out-of-the-ordinary wedding.

We change our menus every four months to ensure variety whilst utilising seasonal produce when at its best. We make virtually everything ourselves including jams, chutneys, dressings and cordials. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest.

Our passion is providing great food that is sustainably sourced whilst reducing our impact on the planet. We use naturally-fallen palm leaf platters and PLA food film made from plants and will continue on our mission to be the UK's most sustainable caterer.

We have adapted our menus to suit the 'new normal' and have introduced a Social Distancing Menu to provide clients with our same great-tasting set menus, but on their own individual platters. This should minimise the need for gathering around a buffet table, whilst still ensuring people are fed well, and safely!

We are proud to have been awarded a 3 Star Rating (the highest possible) from the Sustainable Restaurant Association for the past 3 years running and look forward to seeing what the rest of this year brings

Enjoy! The Eden Team









Introducing our Social Distancing Menu... Whether it's breakfasts, sandwich lunches, hot boxes or a meze platter, we have put together a special selection of our classic client favourities and turned them into individually plated meals for easy ordering. The majority of our standard menus can be packaged individually too so please get in touch if you had any specific menus in mind. All items come with a fork, knife or spoon where required.

# BREAKFAST

#### Breakfast Bag - Bronze - £5.70

minimum of 3

Mini Danish Pastry

x1 per person

Mini Butter Croissant

x1 per person

Freshly Squeezed Orange Juice

x1 per person

#### Breakfast Bag - Silver - £6.30

minimum of 3

Granola with Honey

x | per person

Piece of Fruit

x | per person

Freshly Squeezed Orange Juice

x | per person

#### Breakfast Bag - Gold - £7.55

minimum of 6 (to be reheated on site)

Bacon in a Glazed Brioche Roll

x | per person

Piece of Fruit

x I per person

Freshly Squeezed Orange Juice

x I per person

# SANDWICH LUNCH

these set menus are also available to order in vegan and vegetarian options, please get in touch to discuss your dietary requirements

#### Individual Begonia - £5.80

minimum of 3

Sandwich x1 per person

Cake

x1/2 portion per person

Tortilla Chips

x1/2 portion per person

#### Individual Azalea - £8.70

minimum of 3

Sandwich

x1.5 per person

Cake

x1.5 per person

## Individual Lilac - £10.45

minimum of 3

Sandwich x | per person Finger Buffet x2 portion per person

Cut Fruit

x | portion per person

#### Individual Jasmin - £12.10

minimum of 3

Sandwich x1 per person

Finger Buffet x2 per person

Tortilla Chips

x1 portion per person

Fresh Fruit Skewer

x1 per person

Cake

x1 per person

## Individual Bay - £13.50

minimum of 3

Sandwich x | per person Finger Buffet x2 per person Tortilla Chips

x1/2 a portion per person

Cut Fruit

x I portion per person

Salad

x I portion per person

# Social Distancing Menu

# INDIVIDUAL COLD FORK MEAL

#### Vegetarian - £15.30

minimum of 6

Root Vegetable Tart Tatin (vegan, d)

New Potato Salad (vegan, g, d)

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

Rolls & Butter (v)

French Apple Flan with Cream (v)

#### Meat - £18.40

minimum of 6

Roast Lemon & Thyme Chicken Breast (g, d)

Oriental Raw Vegetable Salad (vegan, g, d)

Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)

Rolls & Butter (v)

Bakewell Tart with Cream (v, n)

#### Fish - £18.60

minimum of 6

Spiced Prawns & Smoked Salmon with Wasabi & Lime

Oriental Raw Vegetable Salad (vegan, g, d)

Wild Rice Salad (vegan, g, d, n)

Rolls & Butter (v)

Dark Chocolate & Orange Ganache Tartlet (v)

#### Premium - Gardenia - £27.60

minimum of 6

Thai Marinated & Seared Beef with Kimchi, Baby Corn & Shaved Carrot (d)

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

Thyme Roasted Root Vegetable Tart (v)

Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad (v, g)

New Potato Salad with Lemon, Chive & Crème Fraiche Dressing (v, g)

Chocolate Salted Caramel Tartlet & Fresh Berries (v)

# SALAD PLATE

#### Vegetarian/Vegan - £12.30

minimum of 6

Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)

Oriental Raw Vegetable Salad (vegan, g, d)

New Potato Salad (vegan, g, d)

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

Rolls & Butter (v)

#### Meat - £12.90

minimum of 6

Chargrilled Chicken with Beans & Broccoli (g)

Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)

Wild Rice Salad (vegan, g, d, n)

Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)

Rolls & Butter (v)

# MEZE SALAD PLATE

# Vegetarian - £8.85

minimum of 6

A complete, nutritious and varied vegetarian sharing meal for one, including: Falafel, Egg Mayonnaise, Tomato Salad and Mixed Leaf and Beetroot

#### Meat - £9.30

minimum of 6

A complete, nutritious and varied sharing meal for one, including: Herefordshire Free Range

Chicken, Mixed Leaf, Tomato Salad, Beetroot, New Potato Salad, Prawn Mayonnaise



| HOT BOXED MEALS minimum of 6 boxes, can be mixed   | COLD  | НОТ   |
|--|-------|-------|
| These boxed meals are designed to be eaten hot but can be ordered and delivered to you either hot, ready to eat straight away, or cold for you to reheat when it suits you. Suitable for students who need a wholesome meal whilst at University, those who cannot work from home. | DEL   | DEL   |
| Macaroni Cauliflower with Caramelised Onion (v) the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion   | £4.50 | £5.50 |
| Vegan Rogan Josh with Rice (vegan, g, d) an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry  | £5.00 | £6.50 |
| Moroccan Vegetable Tagine & Rice (vegan, g, d) pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger & cumin, served with rice  | £5.00 | £6.00 |
| Vegetable Thai Green Curry & Rice (vegan, g, d, n) peppers, broccoli, babycorn and cashew nut in a lime and coriander chilli coconut sauce, served with rice   | £5.00 | £6.00 |
| Mushroom Stroganoff with Rice (v, g) sauted flat & button mushrooms with tomato, paprika and crème fraiche served with rice  | £5.00 | £6.00 |
| Vietnamese Chicken Curry with Rice (g, d) classic Vietnamese with lemon grass, ginger, potatoes, spring onionm carrot, chilli, fish sauce, bay leaf, coriander and coconut milk  | £6.50 | £7.50 |
| Chilli Con Carne & Rice (g, d) chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic Mexican dish   | £6.00 | £7.00 |
| Sri Lankan Beef & Potato Curry (g, d) cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the spinach, potatoes and braised beef  | £7.00 | £8.00 |
| Tarragon Chicken & Rice (g) free range chicken with fresh tarragon, cream and lemon. Served with long grain rice   | £6.50 | £7.50 |

# BOXED SALADS no minimums apply

| Wild Rice Salad with Roasted Roots (vegan, g, d, n) with mint, apricot, pistachio, rocket, spring onion, lemon & garlic, beetroot houmous & almonds with balsamic dressing | £6.30 |
|--|-------|
| Oriental Raw Vegetable Salad (vegan, g, d) with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing   | £6.40 |
| Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n) curly kale, cranberry, pecan, new potato, sweet potato puree and bella lodi with lemon dressing               | £6.40 |
| Chargrilled Chicken with Beans & Broccoli (g) free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt      | £6.50 |
| Smoked Dorset Trout with Edamame Beans & Barley (d) with pickled red onion, edamame beans, pearl barley & lemon dill dressing  | £6.30 |



We are still serving our regular menus both on sharing platters and individual plates or bags so if this menu does not have all that you need please see the rest of our Spring brochure.





#### SET BREAKFASTS

Minimum order of 3

#### **Power Breakfast**

one of each item per person
Homemade Granola with Berry Compote (v)
Homemade American Cookie
Freshly squeezed orange juice
£6.60 p/p

#### **Continental Breakfast**

one of each item per person
Mini croissant & butter
Mini Danish pastry
Fruit Skewer
Freshly squeezed orange juice
£7.35 p/p

# Continental Breakfast with Open Mini Bagels

one of each item per person
Two open mini half bagels including Smoked Salmon
& Cream Cheese and Egg Mayo & Tomato Chutney
Mini croissant & butter
Mini Danish pastry
Fruit skewer
Freshly squeezed orange juice
£11.25 p/p

#### **FRUIT**

| Fresh Fruit Individual Salad Pot       | £2.95  |
|--|--------|
| (vegan, g, d)                          |        |
| Fresh Fruit Skewer - I per portion     | £1.80  |
| (vegan, g, d) seasonal fruit chunks on |        |
| sticks                                 |        |
| Cut Fruit - per person (vegan, g, d)   | £2.80  |
| Cut Fruit Platter - for 8-12 people    | £21.00 |
| (vegan, g, d)                          |        |
| Large Whole Fruit Platter - for 10-15  | £19.50 |
| people (vegan, g, d)                   |        |
| Small Whole Fruit Platter - for 5-10   | £15.00 |
| people (vegan, g, d)                   |        |
| Whole Fruit Portion                    | £1.70  |
|  |        |

#### **BREAKFAST POTS** COLD SAVOURIES All breakfast pots come ready to eat, complete with a spoon. Breakfast Savoury Platter (enough for up to 6 people) £37.00 a selection of mini filled breakfast rolls & croissant to include smoked salmon Free From Birchermuesli (vegan, g, d) gluten free rolled oats £3.90 & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal with apple, soya yoghurt, soya milk, sultanas, seeds and berries (min of 4) & salami cereal roll, brie & cranberry mini flutes Birchermuesli (v) rolled oats with apple, yoghurt, milk, sultanas, seeds and £3.10 Ham, Egg & Spinach Protein Pot (g, d) £3.75 berries (minimum of 4) Blythburgh slow cooked ham, 2 boiled free range eggs & baby spinach Granola with Sour Cherry Compote (v, n) £3.35 Egg & Spinach Protein Pot (v, g, d) £2.25 homemade granola and sour cherry compote in a pot with a rich Greek yoghurt 2 boiled free range eggs & baby spinach **Granola with Honey (v, n)** homemade granola with creamy natural yoghurt, £3.35 **Brie & Cranberry Mini Flute (v)** £3.10 honey (our own honey in season) and dried fruits Cheese & Tomato All Butter Croissant - large (v) Yoghurt Pot with Sour Cherry Compote - 180ml pot (v, g) £3.10 £4.35 Ham & Cheese All Butter Croissant - large £5.10 Yoghurt Pot with Mango Coulis - 180ml pot (v, g) £3.25 butter croissant with cheese and English ham Yoghurt Pot with Honey - 180ml pot (v, g) £3.10 Open Mini Bagel with Smoked Salmon & Cream Cheese £4.70 Soya Yoghurt Pot with Mango Coulis - 180ml pot (vegan, g, d) £4.10 (2 open halves per portion) Soya Yoghurt Pot with Sour Cherry Compote - 180ml pot (vegan, £4.00 Open Mini Bagel with Egg Mayonnaise & Tomato Chutney - 2 £3.00 g, d) Soya Yoghurt Pot with Honey - 180ml pot (v, g, d) £4.10 per portion (v) Trail Mix with Soya Yoghurt & Mango Coulis (vegan, g, d, n) £4.30 **PASTRIES** All Butter Croissant — large (v) £2.05 **HOT SAVOURIES** served with butter portions and a knife All Butter Croissant — mini (v) £1.70 Mini Bacon Roll Breakfast Platter £34.50 served with butter portions and a knife 15 mini glazed brioche rolls with streaky bacon delivered warm to you for each Danish Pastry — large (v) £2.20 immediate service a selection of pastries £34.50 Mini Sausage Roll Breakfast Platter Danish Pastry — mini (v) £1.90 15 mini glazed brioche rolls with mini Cumberland sausages delivered warm to you a selection of mini Danish pastries for immediate service Pain Au Chocolat — large (v) £2.05 Mini Mushroom Roll Breakfast Platter (v) £34.50 filled with real chocolate and baked with French butter 15 mini glazed brioche rolls with butter fried button mushrooms delivered warm to Pain Au Chocolat — mini (v) £1.85 you for immediate service filled with real chocolate and baked with French butter Scrambled Egg and Tomato in a Glazed Brioche Roll (v) £3.80 Almond Butter Croissant - mini (v, n) £2.05 delivered in hot box. Min 10 filled with almond paste & topped with flaked almonds £5.30 **Vegetarian Sausage in a Glazed Brioche Roll (v)** Homemade American Cookies - 2 per portion (v) £1.95 delivered in hot box. Min 10 a selection of white chocolate & double choc cookies Roast Tomato & Mushroom in a Pugliese Roll (vegan, d) £4.90 Biscuits - 2 per portion £1.05 sliced roast tomato with fresh field mushrooms & vegan mozzarella in a Pugliese Walkers allsorted roll, delivered in hot box. Min 10 Granola Healthy Bar (vegan, g, d, n) oats, almonds, seeds, date, £2.05 £4.95 Scrambled Egg & Bacon All Butter Croissant - large maple syrup, peanut butter & cranberries an all butter croissant filled with scrambled egg, smoked bacon & roasted tomato, Mini Muffin - 2 per portion (v) £2.00 delivered in a hot box. Min 10 Blueberry Mini Sausage in a Glazed Brioche Roll £4.75 Conserves (vegan, g, d) £0.75 delivered in hot box. Min 10 strawberry jam pots each Bacon in a Glazed Brioche Roll £4.60 delivered in hot box. Min 10 **SMOOTHIES** £4.20 Scrambled Egg and Bacon in a Glazed Brioche Roll Orange, Carrot & Mango Smoothie - I litre (vegan, g, d) £11.00 delivered in hot box. Min 10 Green Dream Smoothie - I litre (v, g, d, n) £11.00 £5.10 Scrambled Egg and Smoked Salmon in a Glazed Brioche Roll bineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the delivered in hot box. Min 10

Nutribullet



# Sandwich Lunch - Set Menus Minimum of 3 of each

These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are selected by us, unless named, and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for. The food, as standard, is served on platters made from palm leaves with a serviette for each guest. Unwrapping is the only requirement.

#### WILLOW

Sandwiches including 1.5 rounds per person varying daily from this season's selection p/p
Finger Buffet 2 per person (min of 3 types) selected by us

from this season's list

**Kettle Crisps** 1/2 portion per person **Fresh Fruit Skewer** 1 per person

Cake & dessert mini homemade selection, I per person

Cheese Board I portion per person

#### **MAGNOLIA**

Sandwiches including I round per person varying daily from this season's selection p/p

Finger Buffet 2 per person (min of 3 types) selected by us from this season's list

Tortilla Chips (vegan, g) (25g per portion) with salsa dip

Cut Fruit I portion per person

Cheese Board I portion per person

# **CAMELLIA**

Sandwiches including I round per person varying daily from £13.50 this season's selection

**Finger Buffet** 4 items per person selected by us from this season's list

Cut Fruit I portion per person

#### LAUREL

Sandwiches including I round per person varying daily from £12.60 this season's selection

**Finger Buffet** 3 items per person selected by us from this season's list

Tortilla Chips (vegan, g) (25g per portion) with salsa dip

Cake & dessert mini homemade selection, 1.5 per person

## **CLEMATIS**

Sandwiches including I round per person varying daily from £12.55 this season's selection p/p

**Finger Buffet** 3 items per person selected by us from this season's list

**Italian Olives** 

Fresh Fruit Skewer | per person

#### WISTERIA

**Sandwiches** including I round per person varying daily from this season's selection £12.00

**Finger Buffet** 3 items per person selected by us from this season's list

Tortilla Chips (vegan, g) (25g per portion) with salsa dip

Fresh Fruit Skewer | per person

# **JASMIN**

Sandwiches including I round per person varying daily from this season's selection

Finger Buffet 2 per person (min of 3 types) selected by us

from this season's list

Tortilla Chips (vegan, g) (25g per portion) with salsa dip

Fresh Fruit Skewer I per person

Cake & dessert mini homemade selection, I per person

Please Note: **Jasmin** also available in the following options: No Gluten Ingredients

Vegan

Vegetarian

All Meat

All Fish

Please enquire when ordering.

#### THISTLE

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

Cake & dessert mini homemade selection, 1.5 per person

Cut Fruit I portion per person

# MAPLE

**Sandwiches** including 1 round per person varying daily from this season's selection p/p

Finger Buffet 2 items per person selected by us from this season's list
Kettle Crisps (vegan, g) (40g per portion) with salsa

Fruit 1.5 pieces of whole fruit per person

#### LILAC

**Sandwiches** including 1 round per person varying daily from this season's selection p/p

**Finger Buffet** 2 per person (min of 3 types) selected by us from this season's list

Cut Fruit | portion per person

#### **ROWAN**

**Sandwiches** including 1.5 rounds per person varying daily from this season's selection **Tortilla Chips (vegan, g) (25g per portion)** with salsa

dip

Cut Fruit | portion per person

#### ACER

**Sandwiches** including 1.5 rounds per person varying daily from this season's selection p/p

Crisps

Cake & dessert mini homemade selection, I per person Fresh Fruit Skewer I per person

# **MULBERRY**

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

Kettle Crisps (vegan, g) (40g per portion)

£9.70

p/p

Cake & dessert mini homemade selection, 1.5 per person

#### **HIBISCUS**

Sandwiches including 1.5 rounds per person varying daily from this season's selection p/p

Kottle Crieps (vegan g) (40g per pertion)

Kettle Crisps (vegan, g) (40g per portion)
Fresh Fruit Skewer | per person

# **HAWTHORN**

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

Cut Fruit 1 portion per person

#### AZALEA

Sandwiches including 1.5 rounds per person varying daily from this season's selection p/p

Cake & dessert mini homemade selection, 1.5 per person



# SET SANDWICH PLATTERS

Our platters are made up of six whole sandwiches, to serve approximately 4 - 6 guests.

| Our platters are made up of six whole salidwiches, to serve approximately 4 - 6 guests.   |                   |
|---|-------------------|
| Classic Sandwich Platter One each of the following: Cheddar & Pickle on Roasted Barley Baguette (v); Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v); Egg & Tomato on Malted Grain (v); Roast Rosemary Chicken on Malted Grain; Blythburgh Farm Gammon Ham & Mustard on Malted Grain; Smoked Salmon & Cream Cheese on Malted Grain  | £22.00<br>platter |
| Contemporary Sandwich Platter One each of the following: Duckless Wrap (vegan, d); Brie with Plum & Ginger Chutney on Tunnbrod (v); Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v); Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette; Chicken & Houmous in a Wrap (d); Asian Salmon & Spinach in Tunnbrod (d)  | £23.00<br>platter |
| Mixed Sandwich Platter One each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Brie with Plum & Ginger Chutney on Tunnbrod (v); Egg & Tomato on Malted Grain (v); Rare Roast Beef with Roasted Tomato on Malted Grain; Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette; Trout with Horseradish on Malted Grain   | £23.00<br>platter |
| Vegetarian Sandwich Platter (v) One each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Duckless Wrap (vegan, d); Brie with Plum & Ginger Chutney on Tunnbrod (v); Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v); Egg & Tomato on Malted Grain (v); Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v)   | £21.00<br>platter |
| <b>Vegan Sandwich Platter</b> Two each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Duckless Wrap (vegan, d); Chickpea & Spring Onion Ciabatta (vegan, d)   | £20.00<br>platter |
| Meat Sandwich Platter A mixture of the following: Rare Roast Beef with Roasted Tomato on Malted Grain; Roast Rosemary Chicken on Malted Grain; Blythburgh Farm Gammon Ham & Mustard on Malted Grain; Egg & Bacon in a Baguette  | £25.00 platter    |
| Fish Sandwich Platter Six rounds including: Smoked Mackerel & Ricotta in a Spinach Wrap; Asian Salmon & Spinach in Tunnbrod (d); Smoked Salmon & Cream Cheese on Malted Grain; Trout with Horseradish on Malted Grain   | £28.00 platter    |
| Open Sandwich Platter (12 pieces) two each of the following: Beetroot Houmous Open Sandwich on Sourdough Baguette (vegan, d); Egg Mayonnaise & Tomato Open Sandwich on Sourdough Baguette (v); Rare Roast Beef & Tomato Open Sandwich on Mini Bagel; Blythburgh Gammon & Marmalade Open Sandwich on Mini Bagel; Blythburgh Gammon & Marmalade Open Sandwich on Mini Bagel; Asian Salmon Open Sandwich with Rocket on Roasted Barley Baguette; Smoked Salmon & Cream Cheese Open Sandwich on Roasted Barley Baguette | £23.00 platter    |
| Rustic Platter six speciality bread and roll sandwiches: Chickpea & Spring Onion Ciabatta (vegan, d); Cheddar & Pickle on Roasted Barley Baguette (v); Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v); Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette; Egg & Bacon in a Baguette   | £23.00 platter    |
| <b>Wrap Platter</b> two each of the following: Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d); Chicken & Houmous in a Wrap (d); Smoked Mackerel & Ricotta in a Spinach Wrap  | £24.00<br>platter |
| SET FINGER BUFFET PLATTERS  |                   |
| Finger Buffet Platter  Three of each of the following finger buffet on one platter (12 in total): Samosa (vegan, d); Quesadilla (v); Chicken Satay Brochette (g, d, n); Salmon Tartlet - 2 per portion  | £22.50<br>platter |
| Vegetarian Finger Buffet Platter  Three of each of the following finger buffet on one platter (12 in total): Sticky Squash & Sesame (vegan, g, d); Aubergine & Tomato Skewer (v, g, n); Broccoli & Emmenthal Cheese  Tart (v); Tomato, Olive & Basil Palmiers (v)   | £21.30<br>platter |
|   |                   |

# **Sandwich Lunch**

# Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d) English beetroot with chickpeas, lemon, tahini and garlic with rocket Duckless Wrap (vegan, d) Smoked seitan, with pak choi, hoi sin, cucumber & spring onion in a spinach wrap Chick Pea & Spring Onion Ciabatta (vegan, d) with carrot, capers & vegan mayonnaise

# Cheddar & Pickle on Roasted Barley Baguette (v) farmhouse cheddar with homemade root vegetable pickle on a stone baked baguette Brie with Plum & Ginger Chutney on Tunnbrod (v) English brie & our own plum & ginger chutney Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v) farmhouse cheddar with sliced tomato and cucumber Egg & Tomato on Malted Grain (v) free range egg mayonnaise & tomato Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v) steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing

# MEAT

Brie with Plum & Ginger Chutney on Genius Bread (v, g)

English brie & our own plum & ginger chutney

| Rare Roast Beef with Roasted Tomato on Malted Grain                               | £4.05 |
|---|-------|
| thinly sliced rare roast beef with roast tomato with garlic & bella lodi dressing |       |
| Roast Rosemary Chicken on Malted Grain  | £3.90 |
| roast chicken with rosemary mayonnaise and baby leaf                              |       |
| Blythburgh Farm Gammon Ham & Marmalade on Malted Grain                            | £3.95 |
| baked gammon with mustard, marmalade & baby spinach                               |       |
| Chicken & Houmous in a Wrap (d)   | £4.10 |
| Free range Gloucestershire chicken with our beetroot houmous and lettuce          |       |
| Blythburgh Farm Gammon Ham & Mustard on Malted Grain                              | £3.95 |
| honey & mustard baked free range gammon with English mustard                      |       |
| Egg & Bacon in a Baguette   | £3.75 |
| egg mayonnaise with crispy bacon  |       |
| Rare Roast Beef with Baby Leaf on Genius Bread (g)                                | £4.50 |
| thinly sliced rare roast beef & baby leaf with garlic & bella lodi dressing       |       |

# **FISH**

| Smoked Mackerel & Ricotta in a Spinach Wrap                                   | £4.30 |
|---|-------|
| with nutmeg, capers and mixed leaves  |       |
| Asian Salmon & Spinach in Tunnbrod (d)  | £4.10 |
| baby spinach leaves with salmon poached in ginger, lime, coriander and chilli |       |
| Smoked Salmon & Cream Cheese on Malted Grain                                  | £4.50 |
| with cream cheese and black pepper  |       |
| Trout with Horseradish on Malted Grain  | £4.80 |
| poached Chalk Stream Farm trout with horseradish crème fraiche & red chard    |       |
| Smoked Mackerel & Ricotta on Genius Bread (g)                                 | £4.50 |
| with nutmeg, capers and mixed leaves  |       |
|   |       |

# FINGER BUFFET

| VEGAN   |       |
|---|-------|
| Falafel with Beetroot Houmous - 2 per portion (vegan, g, d) sweet potato falafel with turmeric and cumin topped with beetroot | £1.75 |
| houmous   |       |
| Samosa (vegan, d) packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case               | £1.75 |
| Sticky Squash & Sesame (vegan, g, d) baked soy and maple smothered squash with sesame seeds on a skewer                       | £1.70 |
| Kettle Crisps with Salsa Dip - 40g portion (vegan, g, d)  | £1.80 |
| Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d)   | £1.20 |
| VEGETARIAN  |       |
| Aubergine & Tomato Skewer (v, g, n) with almond, bella lodi & basil   | £1.90 |
| Quesadilla (v) spinach, crème fraiche, nutmeg, cheddar and olives baked in a tortilla   | £1.85 |
| Broccoli & Emmenthal Cheese Tart (v) the Swiss king of cooking cheeses with an English vegetable viscount—a royal marriage    | £1.95 |
| Tomato, Olive & Basil Palmiers (v) black olive tapenade with sunblush tomato in puff pastry                                   | £1.90 |
| MEAT.   |       |
| Chicken Satay Brochette (g, d, n) peanut & soy marinated chicken with fresh ginger, garlic, coriander & chilli                | £1.90 |
| Cocktail Sausages with honey—3 per portion (d) honey and mustard coated cumberlands   | £1.85 |
| Meatballs Glazed with Tomato Barbecue Sauce - 2 per portion (d) slow cooked beef & pork meatballs with a sticky tomato        | £1.95 |
| barbecue sauce  |       |
| Cheddar Scone with Chorizo home baked cheddar scone with a mascarpone and chorizo filling                                     | £1.90 |
| FISH  |       |
| Prawn Kofta (g, d) prawns baked with chickpea, parsley, mint, cumin and paprika   | £1.90 |
| Salmon Tartlet - 2 per portion salmon and spinach with sambal oeleok chilli   | £2.30 |
| Smoked Mackerel Sourdough Crostini smoked mackerel with lemon, ricotta cheese & capers on crostini                            | £1.80 |

# **CAKES**

£4.90

| Cake Platter  | £16.50 |
|---|--------|
| eight cakes from the selection below                                  |        |
| Apricot, Walnut & Coconut Energy Balls (vegan, g, d, n)               | £1.95  |
| with orange, maple syrup & cashew nuts - 2 per portion                | 61.00  |
| Lemon Drizzle Cake (v)  | £1.90  |
| light sponge cake with fresh lemon and crunchy sugar topping          |        |
| Egg Custard Tart (v)  | £1.95  |
| those yummy Portuguese specialities                                   |        |
| Granola Healthy Bar (vegan, d, n)                                     | £2.05  |
| oats, almonds, seeds, dates, maple syrup, peanut butter & cranberries |        |
| Rhubarb Tartlet - 2 per portion (v)                                   | £2.25  |
| poached English of course   |        |
| Courgette Cake with Cream Cheese Frosting (v, n)                      | £1.95  |
| delicious moist cake that is sure to pleasantly surprise              |        |
| Cranberry Polenta Cake (v, g, n)                                      | £1.95  |
| polenta cake with fresh cranberries                                   |        |
| Walnut Brownie (v, n)   | £2.10  |
| dark, thick and gooey   |        |
| Mini Muffin - 2 per portion (v)                                       | £1.90  |
| Blueberry Mini  |        |
| Sour Cherry Cheesecake - Mini Pot (v)                                 | £1.95  |
| sour cherries with cream cheese, cream and a digestive crust          |        |
| Orange Posset with Blood Orange Jelly - Mini Pot (v, g)               | £1.95  |
| fresh orange & orange zest with double cream topped with a little     |        |
| blood orange jelly  |        |
| Salted Caramel & Chocolate Mousse - Mini Pot (v, g)                   | £1.95  |
| rich chocolate mousse topped with salted caramel                      |        |
|   |        |

# **FRUIT**

| Fresh Fruit Individual Salad Pot<br>(vegan, g, d)                         | £2.95  |
|---|--------|
| Fresh Fruit Skewer - I per portion (vegan, g, d) seasonal fruit chunks on | £1.80  |
| sticks Cut Fruit - per person (vegan, g, d)                               | £2.80  |
| Cut Fruit Platter - for 8-12 people (vegan,                               | £21.00 |
| g, d) Large Whole Fruit Platter - for 10-15                               | £19.50 |
| people (vegan, g, d) Small Whole Fruit Platter - for 5-10                 | £15.00 |
| people (vegan, g, d) Whole Fruit Portion                                  | £1.70  |
|   |        |

# CHEESE

| A British Spring Cheeseboard (n)             | £4.90 |
|--|-------|
| Lincolnshire Poacher, Shropshire Orange Curd | p/p   |
| Blue, Perl Wen served with celery, grapes,   |       |
| oatcakes and crackers                        |       |



Order Deadline: 16.30 prior working day



# SHARING SALAD BOWLS - 6-8 PORTIONS

These salads are delivered in beautiful serving bowls with tongs. Each bowl is designed to be part of a selection. We recommend selecting a minimum of three salad bowls to give a complete meal for **six to eight guests**. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please hire from us if needed.

#### MEAT & FISH SHARING SALAD BOWLS

| Chargrilled Chicken with Beans & Broccoli (g) £23.0  | , . |
|--|-----|
| free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried |     |
| cranberries & minted yoghurt   |     |
| Chorizo with Roasted Peppers and Rocket Salad (g, d) £25.0                                 | 00  |
| with roasted peppers and rocket, olives and capers   |     |
| Smoked Dorset Trout Salad with Edamame Beans & Barley (d) £24.0                            | 00  |
| pickled red onion, edamame beans, barley & lemon dill dressing                             |     |

# VEGETARIAN SHARING SALAD BOWLS

| Broccoli & Cauliflower Salad with Feta (v, g)  | £19.00 |
|--|--------|
| cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing |        |
| Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)                               | £25.00 |
| curly kale, cranberry, pecan and bella lodi with lemon dressing                            |        |

## **VEGAN SHARING SALAD BOWLS**

| Oriental Raw Vegetable Salad (vegan, g, d)   | £19.00 |
|--|--------|
| with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing          |        |
| Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)                               | £20.00 |
| with baby spinach, red quinoa, cherry tomato & maple balsamic dressing                     |        |
| Wild Rice Salad (vegan, g, d, n)   | £21.00 |
| with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing |        |
| New Potato Salad (vegan, g, d)   | £17.00 |
| with spring onion and French dressing  |        |
| Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)                                      | £14.50 |
| four seasonal leaves with red wine vinaigrette dressing and fresh herbs                    |        |
|  |        |

# **EQUIPMENT HIRE**

Dinner Plate £0.60

Bowl (full meal size) £0.80

Fork or Knife £0.55 each

## SALAD BOXES generous individual boxes complete with a fork and dressing

| Wild Rice Salad with Roasted Roots (vegan, g, d, n)  | £6.30 |
|--|-------|
| with mint, apricot, pistachio, rocket, spring onion, lemon & garlic, beetroot houmous & almonds with     |       |
| balsamic dressing  |       |
| Oriental Raw Vegetable Salad (vegan, g, d)   | £6.40 |
| with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing                        |       |
| Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)   | £6.40 |
| curly kale, cranberry, pecan, new potato, sweet potato puree and bella lodi with lemon dressing          |       |
| Chargrilled Chicken with Beans & Broccoli (g)  | £6.50 |
| free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & |       |
| minted yoghurt   |       |
| Smoked Dorset Trout with Edamame Beans & Barley (d)  | £6.30 |
| with pickled red onion, edamame beans, pearl barley & lemon dill dressing                                |       |
|  |       |

#### INDIVIDUAL COLD FORK ITEMS

| minimum 6 of any item, order deadline: 12:00 2 working days prior                    |       |
|--|-------|
| Aberdeen Angus Outdoor Reared Beef with Creamed Horseradish (g)                      | £4.65 |
| finely sliced with creamed horseradish   |       |
| Roast Lemon & Thyme Chicken Breast (g, d)  | £5.60 |
| Herefordshire chicken marinated in lemon and thyme                                   |       |
| Spiced Prawns & Smoked Salmon with Wasabi & Lime                                     | £6.90 |
| smoked salmon & North Atlantic prawn rolls with wasabi cocktail sauce                |       |
| Steamed River Trout with Hazelnuts (g, d, n)   | £4.90 |
| with a lemon, coriander and Kent rapeseed oil dressing                               |       |
| Root Vegetable Tart Tatin (vegan, d)   | £4.50 |
| sweet spring roots, baked with crisp puff pastry, fresh thyme and vegan butter glaze |       |
| Spring Onion Courgette & Feta Tart (v)   | £4.20 |
| made with rich short crust pastry, cream & slow roasted tomato                       |       |
| Kale & Butternut Frittata (v, g)   | £4.10 |
| egg and cream quiche with butternut squash, curly kale, and chilli                   |       |
| Rolls & Butter (v)   | £1.30 |
| morning baked dinner rolls with butter   |       |
|  |       |

#### MEZE SALAD

to provide a complete, nutritious and varied sharing meal for six.

| Meze Traditional - Spring - for 5-7 people  | £65.50 |
|---|--------|
| mixed leaf, tomato salad, beetroot, new potato salad, prawn cocktail, smoked mackerel with ricotta,                         |        |
| rosemary roasted free range chicken, Blythburgh ham, rare roast Angus beef, horseradish & Coleman's                         |        |
| Meze Vegetarian - Spring - for 5-7 people   | £55.00 |
| mixed leaf, beetroot, new potato salad, tomato salad, English mozzarella, cucumber, mixed bean salad,                       |        |
| chargrilled broccoli with chilli, egg mayonnaise, marinated olives & cous cous with roasted roots                           |        |
| Meze Vegan - Spring - for 5-7 people (vegan, d, n)  | £50.00 |
| mixed leaf, beetroot, new potato salad, tomato salad, wild rice salad, cucumber, mixed bean salad,                          |        |
| $chargrilled\ broccoli\ with\ chilli, or iental\ vegetable\ salad, marinated\ olives\ \&\ cous\ cous\ with\ roasted\ roots$ |        |

# Forks & Salads - Desserts

# **SET MENU**

| Cake Platter  | £16.50 |
|---|--------|
| a selection of eight cakes from our current seasonal range in the Sandwich Lunch menu |        |

# COLD DESSERTS

| minimum order quantity of 6   |                                       |
|---|---------------------------------------|
| Bakewell Tart with Cream (v, n)   | £5.65                                 |
| the delicious Derbyshire almond flan, served with cream   | 23.03                                 |
| Chocolate Mousse (v, g)   | £4.70                                 |
| dark Belgian chocolate with egg, butter and a shot of espresso coffee   | 24.70                                 |
| Dark Chocolate & Orange Ganache Tartlet (v)   | £4.65                                 |
| Belgian dark chocolate, double cream and orange zest in a crisp sweet pastry                                  | 2 1.05                                |
| French Apple Flan with Cream (v)  | £4.40                                 |
| bramley and braeburn with apricot glaze on crunchy pastry, served with pouring creampastry                    |                                       |
| Fresh Fruit Salad with Cream - per person (v, g)  | £4.25                                 |
| chopped seasonal fruit served with pouring cream  | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ |
| Lemon Cheesecake (v)  | £4.00                                 |
| cream cheese and cream with fresh lemon on a buttery digestive base   |                                       |
| A British Spring Cheeseboard (v, n)   | £4.90                                 |
| Lincolnshire Poacher, Shropshire Orange Curd Blue, Perl Wen served with celery, grapes, oatcakes and crackers |                                       |

# HOT DESSERTS

sold in multiples of 6 portions

| Baked Bramley Apple with Cream—6 portions (v, n)   | £25.50 |
|--|--------|
| English grown Bramley baked with dried fruit, no added sugar and served with cream             |        |
| Treacle Sponge Pudding with Custard—6 portions (v)   | £25.80 |
| classic English syrupy pudding made with Lyles, butter, eggs and demarara, served with custard |        |
| Blackberry & Apple Crumble with Cream - 6 portions (v)   | £25.20 |

Whether a party, meeting or conference our Fork Buffets provide 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.

# **JACARANDA**

Roast Lemon & Thyme Chicken Breast (g, d)

Herefordshire chicken marinated in lemon and thyme

Steamed River Trout with Hazelnuts (g, d, n)

with a lemon, coriander and Kent rapeseed oil dressing

Spring Onion Courgette & Feta Tart (v)

made with rich short crust pastry, cream & slow roasted tomato

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Bakewell Tart with Cream (v, n)

the delicious Derbyshire almond flan, served with cream

£24.00pp or £27.45pp inc cutlery and crockery

# SYCAMORE (VEGETARIAN)

Root Vegetable Tart Tatin (vegan, d)

sweet spring roots, baked with crisp puff pastry, fresh thyme and vegan butter glaze

Spring Onion Courgette & Feta Tart (v)

made with rich short crust pastry, cream & slow roasted tomato

Oriental Raw Vegetable Salad (vegan, g, d)

with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Broccoli & Cauliflower Salad with Feta (v, g)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

Chocolate Mousse (v, g)

dark Belgian chocolate with egg, butter and a shot of espresso coffee

£20.00pp or £23.45pp inc cutlery & crockery

#### **BIRCH**

Spiced Prawns & Smoked Salmon with Wasabi & Lime

smoked salmon & North Atlantic prawn rolls with wasabi cocktail sauce

Kale & Butternut Frittata (v, g)

egg and cream quiche with butternut squash, curly kale, and chilli

Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)

with baby spinach, red quinoa, cherry tomato & maple balsamic dressing

Wild Rice Salad (vegan, g, d, n)

with mint, apricot, pistachio, rocket, spring onion, lemon & garlic with balsamic dressing

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Rolls & Butter (v)

morning baked dinner rolls with butter

Dark Chocolate & Orange Ganache Tartlet (v)

Belgian dark chocolate, double cream and orange zest in a crisp sweet pastry

£21.00pp or £24.45pp inc cutlery and crockery

#### OAK

Aberdeen Angus Outdoor Reared Beef with Creamed Horseradish (g)

finely sliced with creamed horseradish

Root Vegetable Tart Tatin (vegan, d)

sweet spring roots, baked with crisp puff pastry, fresh thyme and vegan butter glaze

New Potato Salad (vegan, g, d)

with spring onion and French dressing

Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)

four seasonal leaves with red wine vinaigrette dressing and fresh herbs

Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)

curly kale, cranberry, pecan and bella lodi with lemon dressing

Rolls & Butter (v)

morning baked dinner rolls with butter

French Apple Flan with Cream (v)

bramley and braeburn with apricot glaze on crunchy pastry, served with pouring cream

£21.00 or £24.45pp inc cutlery & crockery



# PREMIUM COLD FORK SET MENU

## GARDENIA

Thai Marinated & Seared Beef with Kimchi, Baby Corn & Shaved Carrot (d)

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

Thyme Roasted Root Vegetable Tart (v)

Roasted Mediterranean Vegetables, Balsamic Roasted Onions & Feta Salad (v, g)

New Potato Salad with Lemon, Chive & Crème Fraiche Dressing (v, g)

Chocolate Salted Caramel Tartlet & Fresh Berries (v)

£26.45pp or £29.50pp inc cutlery & crockery

# PREMIUM HOT FORK SET MENU

# JUNIPER

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

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

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

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

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

Mascarpone & Blueberry Chocolate Cup (v, g)

£28.70pp or £32.25pp inc cutlery & crockery





Our Boxed Meals are a simple, sustainable and delicious option for your staff meetings, lunches and events. You can either opt to have them delivered cold, for you to reheat and eat on-site, or delivered hot and ready to serve. We will keep them warm during the delivery in a hot box and we recommend service is made within 45 minutes of delivery.

| VEGETARIAN  | COLD  | HOT<br>DEL | MEAT  | COLD<br>DEL | HOT<br>DEL |
|---|-------|------------|---|-------------|------------|
| Roasted Vegetable Lasagne (v)   | £5.50 | £6.50      | Lasagne Bolognese   | £7.00       | £8.00      |
| peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a basil pesto. Served with rocket salad.  |       |            | a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi  Spaghetti Carbonara with Chicken   | £5.50       | £6.50      |
| Cannelloni - Spinach & Ricotta (v) spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream   | £5.50 | £6.50      | Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese  |             |            |
| <b>Teriyaki Noodles with Cashews (v, d, n)</b> egg noodles rolled in red peppers with mangetout, onion & cashew nuts cooked with a soy, honey, teriyaki and peanut butter sauce   | £5.50 | £6.50      | Sri Lankan Beef & Potato Curry (g, d) cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the spinach, potatoes and braised beef   | £7.00       | £8.00      |
| Mushroom Stroganoff with Rice (v, g)  | £5.00 | £6.00      | Tarragon Chicken & Rice (g)   | £6.50       | £7.50      |
| sauted flat & button mushrooms with tomato, paprika and crème fraiche served with rice Macaroni Cauliflower with Caramelised Onion (v) the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion | £4.50 | £5.50      | free range chicken with fresh tarragon, cream and lemon. Served with long grain rice  Paella with Peppers, Mushroom & Chorizo (g)  arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon | £7.00       | £8.00      |
| Panko Breaded Squash with Katsu Sauce & Rice (v, d) the classic Katsu curry sauce with crispy breadcrumb coated squash and rice   | £5.00 | £6.00      | Chilli Con Carne & Rice (g)  chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican, served with rice   | £6.00       | £7.00      |
|   |       |            | Vietnamese Chicken Curry with Rice (g, d) classic Vietnamese with lemon grass, ginger, potatoes, spring onion carrot, chilli, fish sauce, bay leaf, coriander and coconut milk  | £6.50       | £7.50      |
| VEGAN   |       |            | Beef Stroganoff with Rice (g)   | £8.50       | £9.50      |
| Vegan Rogan Josh with Rice (vegan, g, d) an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry   | £5.00 | £6.50      | tender beef braised with onion, tomato, red wine, parsley, fish sauce, creme fraiche and served with long grain rice  |             |            |
| Moroccan Vegetable Tagine & Couscous (vegan, d) pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin  | £5.00 | £6.00      |   |             |            |
| Vegetable Thai Green Curry & Rice (vegan, g, d, n) peppers, broccoli & babycorn with lemongrass, ginger, lime, coconut milk and cashew nuts   | £5.00 | £6.00      | FISH  |             |            |
| Dhal with Sweet Potato & Coconut Chutney (vegan, g, d) red lentil, spinach, coriander & chilli dhal with cumin crispy sweet potato, coconut & ginger  | £5.00 | £6.00      | Harissa Salmon & Mint Jewelled Couscous harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing   | £8.00       | £9.00      |
| chutney   |       |            | Thai Panko Fish Cakes with Katsu Sauce & Rice (d) fish poached then combined with mash potato, coriander, chilli, ginger & garlic coated with panko bread crumbs served on rice with Katsu sauce  | £7.50       | £8.50      |





| VEGETARIAN   | BOWL<br>MEAL | MINI<br>BOWL | MEAT   | BOWL<br>MEAL | MINI<br>BOWL |
|--|--------------|--------------|--|--------------|--------------|
| Roasted Vegetable Lasagne (v)* peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a   | £8.50        | £4.95        | Lasagne Bolognese* a traditional lasagne with minced steak, celery, carrot, oregano and bella lodi   | £9.50        | £6.00        |
| basil pesto. Served with rocket salad.  Cannelloni - Spinach & Ricotta (v)* spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream   | £7.00        | £5.00        | Spaghetti Carbonara with Chicken  Mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese                               | £8.00        | £5.00        |
| Teriyaki Noodles with Cashews (v, d, n) egg noodles rolled in red peppers with mangetout, onion & cashew nuts cooked with a soy,   | £8.00        | £5.50        | Sri Lankan Beef & Potato Curry (g, d) cinnamon, cloves, cardamom and curry leaves with ginger and coconut milk flavour the   | £9.50        | £6.00        |
| honey, teriyaki and peanut butter sauce  Mushroom Stroganoff with Rice (v, g) sauted flat & button mushrooms with tomato, paprika and crème fraiche served with rice                             | £7.50        | £5.00        | spinach, potatoes and braised beef  Tarragon Chicken & Rice (g) free range chicken with fresh tarragon, cream and lemon. Served with long grain rice                                     | £9.00        | £5.90        |
| Macaroni Cauliflower with Caramelised Onion (v) the wonderful classic with English cauliflower, mature cheddar, Coleman's English mustard, cayenne pepper, all topped with caramelised onion     | £7.00        | £4.50        | Paella with Peppers, Mushroom & Chorizo (g) arborio rice with chorizo, peppers, mushrooms, peas, artichoke hearts, sunblush tomatoes and onion pan fried with paprika, parsley and lemon | £9.50        | £6.00        |
| Panko Breaded Squash with Katsu Sauce & Rice (v, d) the classic Katsu curry sauce with crispy breadcrumb coated squash and rice  | £7.50        | £4.90        | Chilli Con Carne & Rice (g)  chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican, served with rice                                | £8.50        | £5.50        |
| VEGAN  |              |              | Vietnamese Chicken Curry with Rice (g, d) classic Vietnamese with lemon grass, ginger, potatoes, spring onion carrot, chilli, fish sauce, bay leaf, coriander and coconut milk           | £9.00        | £5.90        |
| Vegan Rogan Josh with Rice (vegan, g, d) an aubergine, squash, peppers and lentils version of this wonderful Kashmiri curry  | £8.00        | £5.00        | Beef Stroganoff with Rice (g) tender beef braised with onion, tomato, red wine, parsley, fish sauce, creme fraiche and   | £11.00       | £6.50        |
| Moroccan Vegetable Tagine & Couscous (vegan, d) pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin Vegetable Thai Green Curry & Rice (vegan, g, d, n)          | £7.50        | £4.90        | served with long grain rice  |              |              |
| peppers, broccoli & babycorn with lemongrass, ginger, lime, coconut milk and cashew nuts  Dhal with Sweet Potato & Coconut Chutney (vegan, g, d)   | £7.50        | £4.90        | SALAD BOWLS delivered in their bowls with a fork   |              |              |
| red lentil, spinach, coriander & chilli dhal with cumin crispy sweet potato, coconut & ginger chutney  |              |              | Wild Rice Salad with Roasted Roots (vegan, g, d, n) with mint, apricot, pistachio, rocket, spring onion, lemon & garlic, beetroot houmous & almonds with balsamic dressing               | £6.10        | £4.10        |
| FISH   |              |              | Oriental Raw Vegetable Salad (vegan, g, d) with peppers, baby corn, mange tout, sesame seeds, spring onion & ginger dressing   | £6.10        | £3.95        |
| Harissa Salmon & Mint Jewelled Couscous harissa crusted salmon with mint jewelled couscous and a harissa yoghurt dressing  | £10.50       | £6.90        | Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n) curly kale, cranberry, pecan, new potato, sweet potato puree and bella lodi with lemon dressing                             | £6.80        | £4.00        |
| Thai Panko Fish Cakes with Katsu Sauce & Rice (d) fish poached then combined with mash potato, coriander, chilli, ginger & garlic coated with panko bread crumbs served on rice with Katsu sauce | £10.00       | £6.50        | Chargrilled Chicken with Beans & Broccoli (g) free range chicken with haricot and butter beans, chargrilled broccoli, baby leaves, dried cranberries & minted yoghurt                    | £6.90        | £4.10        |
|  |              |              | Smoked Dorset Trout with Edamame Beans & Barley (d) with pickled red onion, edamame beans, pearl barley & lemon dill dressing  | £6.80        | £4.20        |



Canapés are delivered on platters ready to serve. Make your own selection or choose from one of our set menus.

# CANAPÉ SET MENU

one of each canapé per person (min 25)

- £16.00 each per person -

#### **SAFFRON**

Crisp Cheese Risotto Arancini (h) (v)
Slow Roast Tomato, Basil & Mascarpone (v, g)
Chargrilled Courgette & Red Peppers with Houmous
(vegan, g, d)

English Fillet (h) (d)
Smoked Lamb with Artichoke Puree
Jerk Chicken & Orange Skewer (d)
Chalk Stream Farm Trout Gravadlax Crostini
Hot Roast Salmon Sour Bread

#### **HONEYSUCKLE**

Goats Cheese & Cashew Crostini (v, n)
Tomato Bruschetta (v)
Bella Lodi Shortbread with Basil Pesto (v)
Feta & Honey Crostini (v)
Preserved Lemon & Broad Bean (vegan, g, d)
Soya & Honey Beef (d)
Home Cured Citrus Salmon
Salmon Teriyaki (h) (d)

#### LAVENDER

Fig & Stilton on Oatcake (v)
Feta & Honey Crostini (v)
Pea & Mint Crostini (vegan, d)
Broccoli Picante (h) (vegan, g, d)
Teriyaki Beef (h) (d)
Thai Chicken Salad Wonton Cup (d)
Chalk Stream Farm Trout Gravadlax Crostini
Salmon Teriyaki (h) (d)

# **VEGAN**

| Pea & Mint Crostini (vegan, d)                              | £1.85 |
|---|-------|
| poached pea and mint on crisp sour dough crostini           |       |
| Chargrilled Courgette & Red Peppers with Houmous            | £1.90 |
| (vegan, g, d)   |       |
| pan fried peppers & homemade houmous on blackened courgette |       |
| Broccoli Picante (h) (vegan, g, d)                          | £1.80 |
| crisp broccoli florets with chilli & garlic                 |       |
| Preserved Lemon & Broad Bean (vegan, g, d)                  | £1.85 |
| on rye crostini dressed with herb oil                       |       |
|   |       |

#### **VEGETARIAN**

| Fig & Stilton on Oatcake (v)                               | £1.95 |
|--|-------|
| fig puree & Colston Basset on homemade oatcake             |       |
| Goats Cheese & Cashew Crostini (v, n)                      | £1.95 |
| lemon marinated goats cheese with toasted cashews          |       |
| Pumpkin Croquette (v, d)                                   | £1.85 |
| seasonal squash with a crisp breadcrumb coating            |       |
| Tomato Bruschetta (v)                                      | £1.82 |
| slow roasted tomato with basil and balsamic on bruschetta  |       |
| Bella Lodi Shortbread with Basil Pesto (v)                 | £1.85 |
| homemade cheese shortbreads with pesto & oven dried cherry |       |
| tomato   |       |
| Feta & Honey Crostini (v)                                  | £1.90 |
| with fresh thyme and a light garlic oil                    |       |
| Slow Roast Tomato, Basil & Marscapone (v, g)               | £1.92 |
| with grated bella lodi and lemon zest                      |       |
| <u> </u>   |       |

# **FISH**

| Home Cured Citrus Salmon                                  | £1.98 |
|---|-------|
| on a rye crostini   |       |
| Chalk Stream Farm Trout Gravadlax Crostini                | £1.98 |
| with cream cheese & dill                                  |       |
| Salmon Teriyaki (h) (d)                                   | £2.10 |
| Scottish salmon fillet flash fried in teriyaki on skewers |       |
| Hot Roast Salmon Sour Bread                               | £1.99 |
| Hebridean salmon with ricotta and lime on sour bread      |       |
|   |       |

#### MEAT

| Soya & Honey Beef (d)  | £2.05 |
|--|-------|
| flash grilled filet on a skewer with edamame bean or chilli    |       |
| Crisp Ham & Pickled English Girolle                            | £1.95 |
| parma ham crisp & pickled English Girolle on crisp puff pastry |       |
| Teriyaki Beef (h) (d)  | £1.98 |
| fillet of beef flash fried in teriyaki with spring onion       |       |
| Duck Pancake & Hoisin (d, n)                                   | £1.98 |
| with courgette, red pepper, carrot & coriander                 |       |
| English Fillet (h) (d)   | £2.10 |
| Aberdeen Angus beef flash fried with Coleman's                 |       |
| Prosciutto & Pear (g, d)                                       | £2.05 |
| fresh pear & rocket rolled in prosciutto                       |       |
| Jerk Chicken & Orange Skewer (d)                               | £1.95 |
| juicy orange works well with Jamaican spiced chicken           |       |
|  |       |
|  |       |

## SWEET

| Berry Mousse in Chocolate Cup (v, g)                       | £1.90 |
|--|-------|
| elegant dark chocolate with sharp season's berry mousse    |       |
| Lemon Meringue Tartlet (v)                                 | £1.98 |
| peaked meringue with homemade lemon curd in a pastry crown |       |
| Salted Caramel & Almond Truffle (v, n)                     | £1.90 |
| an indulgent treat   |       |
| Sheba Chocolate Tartlet (v, n)                             | £1.90 |
| seasonal fruits with creme patissiere in sweet pastry      |       |
| Fruit Kebab (vegan, g, d)                                  | £1.80 |
| dainty colourful fruits                                    |       |
|  |       |

#### NIBBLES (no minimum)

| NIBBLES (no minimum)   | 14             |
|--|----------------|
| Crudités (vegan, g, d) cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous  | £2.20          |
| Cheese Straws - 2 per portion (v) with Coleman's & Bella Lodi  | £2.70          |
| Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) walnut, cashew, hazelnut and peanut                               | £5.25          |
| Mini Bowl - Olive Mix 170g (vegan, g, d) green, black, capers and sun dried tomato in olive oil                | £3.70          |
| Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d) Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d) | £1.50<br>£1.95 |



We provide a full afternoon tea set menu which includes all your guests will desire for a classic, English afternoon tea including home baked scones and cakes with fine teas. All you need to provide is the hot water for the tea and of course the table for service! If you don't have tables, a kettle or urn we can hire them to you. Afternoon tea can be for a minimum of 6 people. We strongly recommend a waiter/waitress for guest numbers over 12.

#### AFTERNOON TEA SET MENU

# Tea A selection of four fine teas:

English Traditional Earl Grey Green Tea with Orange & Lotus flower Peppermint

Three cups per person Milk and sugars are supplied

#### Sandwiches

#### A selection of four varieties of sandwiches:

Smoked Salmon & Cream Cheese Open Sandwich on Roasted Barley Baguette
Cucumber Finger Sandwich (v)
Gloucestershire Roast Chicken Finger Sandwich
Egg Mayonnaise & Cucumber Open Sandwich on Seeded Baguette (v)

Scones (v)
I per person

Fruit Scone with Clotted Cream and Strawberry Jam (v)

#### **Cakes**

## 2 pieces per person

At least three varieties of home baked cakes which change seasonally

#### **Equipment**

The equipment required to serve all the food and tea is supplied within the price

A kettle or urn to heat the water is not supplied but can be hired

Equipment supplied is: cups, saucers and teaspoons, hot water flasks, sugar bowls, milk jugs, side plates, knives, serving platters

£18.00 per person + VAT (min of 6)



# INDIVIDUAL

| Kalbi Brisket with Sticky Rice & Kimchi (d) tender Korean style brisket with pan fried spring onions, Kimchi and sticky rice                | £8.50  |
|---|--------|
| Slow Cooked Hoi Sin Mushroom & Jackfruit with Coconut Rice (vegan, g, d) with spring onion, fresh chilli and coriander                      | £8.50  |
| Barbacoa Brisket Taco Barbacoa brisket filled corn taco with lime, coriander & spring onion   | £10.50 |
| Vietnamese Pork Bao Bun with Pickles<br>steamed Chinese bun filled with sticky BBQ pork shoulder & pickles                                  | £6.50  |
| Halloumi Fry Salad (v) halloumi fries & polenta fries with Iranian Fattoush salad & harissa yoghurt   | £8.00  |
| Sticky Soy, Chilli & Honey Short Ribs with Sesame Seed (d) with oriental vegetable noodle salad   | £9.50  |
| Gourmet Angus Beef Burger with Cheese homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise & Monterey Jack on a brioche bun | £8.20  |
| Sweet Potato Falafel Burger (v, d) roast sweet potato falafel with baba ganoush & rocket  | £6.50  |
| Traditional Fish & Chips with Tartar Sauce (d) tempura battered North Atlantic cod, chips and homemade tartar sauce                         | £8.50  |

# STREET FOOD SET MENU

£14.70 per person

(minimum 30)

2 boxes per person from the following selection:

Vietnamese Pork Bao Bun with Pickles

steamed Chinese bun filled with sticky BBQ pork shoulder & pickles

Sweet Potato Falafel Burger (v, d)

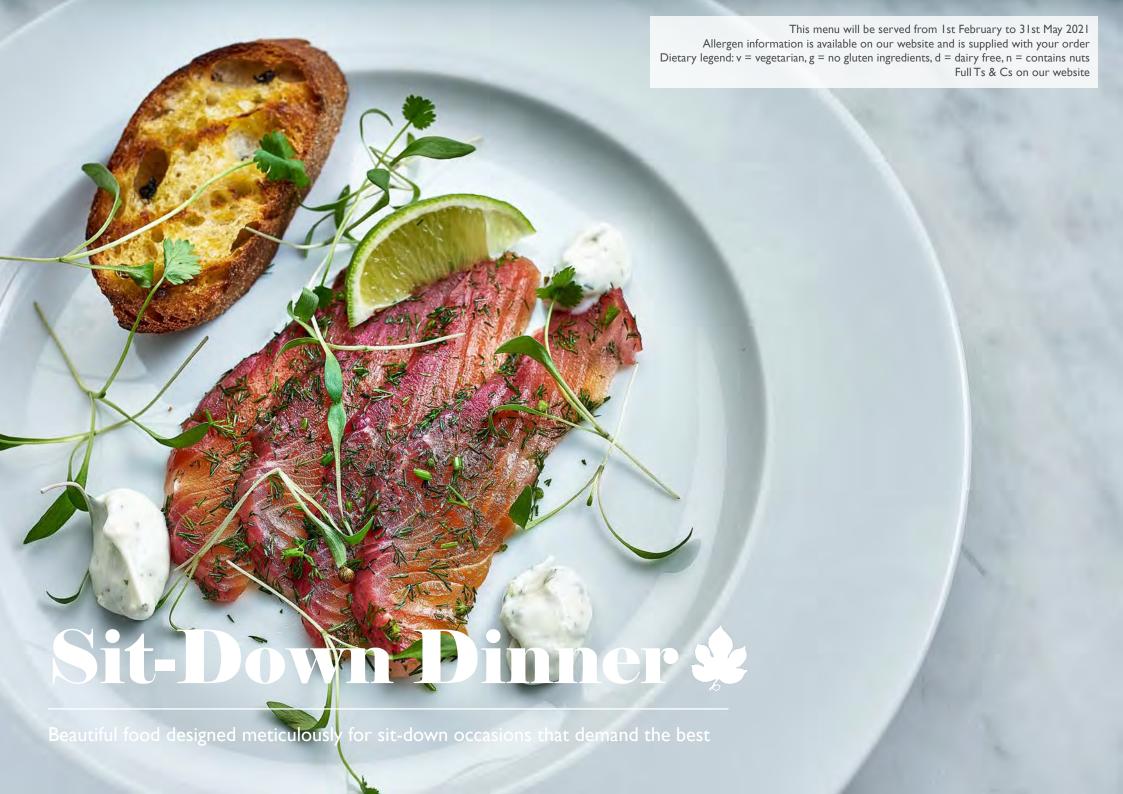
roast sweet potato falafel with baba ganoush & rocket

Kalbi Brisket with Sticky Rice & Kimchi (d)

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

Slow Cooked Hoi Sin Mushroom & Jackfruit with Coconut Rice (vegan, g, d)

with spring onion, fresh chilli and coriander



SPRING 2021



#### **Starter**

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

Tomato & Green Bean Tartare Salad (v)

#### **Main Course**

Roasted Beetroot, Kale & Goats Cheese Tart with Dauphinoise Potatoes, Glazed Baby Carrot & Cauliflower Cream (v)

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

#### **Dessert**

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

£40.00 per person



#### Starter

Home Smoked Dorset Trout with Endive & Orange (d)

Pickled Vegetable & Watercress Salad with Smoked Carrot Yoghurt (v, g)

#### **Main Course**

Pan Roasted Salmon with Spinach, Crushed New Potatoes, Glazed Baby Carrots & Turnips with a Cream Reduction (g)

Sugar Roasted Baby Heritage Carrots, Beetroot Puree & Spinach Dauphinoise (vegan, d, n)

#### Dessert

Glazed Pear & Frangipane Tart (v, n)

£44.00 per person





# COLD DRINKS (order deadline 16:30 prior working day)

|  | , ,   |
|--|-------|
| Belu Sparkling Mineral Water - 330ml                                       | £1.30 |
| Belu Sparkling Mineral Water - 750ml                                       | £2.85 |
| Belu Still Mineral Water - 330ml   | £1.30 |
| Belu Still Mineral Water - 750ml   | £2.85 |
| Orange Juice (I litre)   | £4.35 |
| I litre chilled carton of pure squeezed fruit - not made from concentrates |       |
| Apple Juice (I litre)  | £3.30 |
| I litre chilled carton of pure squeezed fruit - not made from concentrates |       |
| Cranberry Juice (I litre)  | £3.10 |
| I litre chilled carton of pure squeezed fruit - not made from concentrates |       |
| Mango & Passion Fruit (1 litre)  | £3.30 |
| I litre chilled carton of pure squeezed fruit - not made from concentrates |       |
| Tango (330ml)  | £0.97 |
| 330ml can  |       |
| 7 Up (330ml)   | £0.97 |
| 330ml can  |       |
| Coke (330ml)   | £1.25 |
| 330ml can  |       |
| Coke Diet (330ml)  | £1.25 |
| 330ml can  |       |
| San Pellegrino - Blood Orange (330ml)                                      | £1.40 |
| 330ml can  |       |
| San Pellegrino - Lemon (330ml)   | £1.35 |
| 330ml can  |       |
| Ginger & Lemongrass Pressé - I litre (vegan, g, d)                         | £3.45 |
| Homemade Lemonade - I litre (vegan, g, d)                                  | £5.20 |
| Freshly Squeezed Orange Juice (250ml)                                      | £1.95 |
|  |       |

# SMOOTHIES (order deadline 16:30 prior working day)

Orange, Carrot & Mango Smoothie - I litre (vegan, g, d)
Green Dream Smoothie - I litre (v, g, d, n)
pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the
Nutribullet

£11.00

# BITBURGER DRIVE NON-ALCOHOLIC BEER

This alcohol-free lager is one of Germany's best selling beer brands, whilst remaining family owned. It has a clean and crisp maltiness, with slightly sour and fruity tones and only 73 calories per bottle.

Bitburger - Drive 0.05% £55.00 24 x 330ml bottles

# HOT DRINKS (order deadline 14:30 prior working day)

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

| Pot of Fresh Coffee (10 servings)   | £13.00  |
|---|---------|
| delivered hot in insulated coffee pots, with sugars and organic milk        | per pot |
| supplied  |         |
| Pot of Tea (10 servings)  | £10.50  |
| hot water in flasks with a selection of tagged tea bags (Earl Grey, English | per pot |
| Breakfast, Herbal) with sugars and organic milk                             |         |
| Ginger & Lemongrass Drink (vegan, g, d) (10 servings)                       | £7.00   |
|   | per pot |

Clear Disposable Cup
Cup & Stirrer (hot drink)

£0.13

# Drinks - Alcoholic

#### **HOUSE WINE**

#### **RED**

Baron de Baussac Vieilles Vignes Carignan

Hérault, France

Fruity aromas with a velvety taste, crammed with black cherry and fig notes.

£13.50 per 750ml bottle. Minimum of 6.

#### WHITE

Ponte Pietra Trebbiano Garganega

Veneto, Italy, 2018

Lively, crisp vegan wine with aromas of almond blossom & green apples, with a touch of honey and marzipan.

£13.50 per 750ml bottle. Minimum of 6.

#### ROSÉ

Monrouby Granache Rosé

Eastern Languedoc, 2018

A refreshing Provençal style rosé, brimming with fragrant red berry fruit with notes of cherry, strawberries and raspberries and a hint of dried herbs.

£14.25 per 750ml bottle. Minimum of 6.

# **BEERS**

#### **Fourpure**

Inspired by adventure but made locally in Bermondsey, Fourpure is a London based family brewery who use innovation to create their range of beers.

BASECAMP - Pils Lager

£60.00

24 x 330ml cans
HEMISPHERE - Session IPA

£60.00

24 x 330ml cans

#### CHAMPAGNE

#### **Ayala Brut Majeur**

France

Pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Meunier, gives the wine an appealing fruitiness and roundness.

£42.95 per 750ml bottle. Minimum of 6.

#### **Bollinger Special Cuvée Brut**

France

Golden in colour, hints of ripe fruit & spicy aromas. Very fine bubbles, with pear, brioche and notes of fresh walnuts.

£58.85 per 750ml bottle. Minimum of 6.



COTEAUX D'AIX EN PROVENCE

#### SPARKLING WINE

#### Langlois Cremant de Loire Brut

Saumur, France

Vibrant and racy fruit, bready yeast flavours and zesty appley freshness is accompanied by the waxed lemon flavours of Chenin Blanc - a variety so clearly suited for sparkling production due to its fine acidity. The addition of a fifth Chardonnay gives the fruitiness and depth.

£21.24 per 750ml bottle. Minimum of 6.

#### Langlois Cremant de Loir Brut Rosé

Saumur, France

Lively and refreshing with good depth with attractive yeast overtones.

£20.85 per 750ml bottle. Minimum of 6.

# Artigianale Prosecco Brut Brut Spumante

Traviso, Italy

This natural vegan prosecco is an ecologically conscious wine, using 100% renewable energy sources in its production and favouring classic fermentation techniques.

£18.80 per 750ml bottle. Minimum of 6.

We have a tasty range of cocktails available. Please enquire about our full list.

#### For a complete package for your event, look no further.

We can provide you with a one-stop solution with everything you need to sell drinks to your clients and pull off a successful service, including staff to serve drinks as well as all necessary equipment to run a fully functioning bar.

# Bar Set Up Package based on:

- 100 guests
- 4-11pm
- Staff
- Equipment
- Delivery and Collection

Please note this package does not include drinks.

Please see our drinks options to complete your bar package.

#### What's a bar without the drink?

We are able to supply and sell our own selection of drinks at the bar, with iZettle machines to create a cashless bar.

Alternatively, you can buy the drinks directly from us and either sell them with an uplift or choose to give drinks away for free.

#### WHAT IS IT?

Coffee by Eden is a pop-up that can be tailored to suit any event requirement. We can provide delicious fresh coffee from our state-of-the-art machine, with coffee supplied exclusively by Doppio, a special coffee warehouse.

Whether you need a breakfast bar at your brand day or a coffee cart for your outdoor summer party, Coffee by Eden can supply the best refreshments for guests.

We can also provide freshly made food for all occasions alongside, with a fully functioning cashless till and staff to serve for a ultimate experience in one package.

#### RATES - OPTION I

You hire our machine & barista's for your event but Coffee by Eden will sell to your guests/attendees.

£540 + VAT (based on 10 hour service)

#### Barista Starter Pack:

- Two 'group' authentic Italian CIME coffee machine
- All necessary equipment for operating a full barista service
- Digital iZettle till system (bespoke programming available) with iZettle wireless card reader
- 2 x Barista's

# RATES - OPTION 2

You hire our machine & barista's for your event and pre-purchase a coffee package to give your guests/ attendees for free.

£540 + VAT (based on 10 hour service)

Plus:

## Coffee Pre-Purchase:

- Coffee 50 ingredients (milk, sugar, coffee, cups etc) to make 50 espresso based drinks (latte/cappuccino/flat white/espresso)
   £90 + VAT
- Coffee 100 ingredients (milk, sugar, coffee, cups etc) to make 100 espresso based drinks (latte/cappuccino/flat white/espresso)
- Coffee 200 ingredients (milk, sugar, coffee, cups etc) to make 200 espresso based drinks (latte/ cappuccino/flat white/espresso)
   £335 + VAT

We also offer the option to brand our coffee pop-up with your own company logos and identity. We have a dedicated team of event planners and digital designers who can work with you to come up with the design you want. Starts from £35.