



Winter Brochure 2025/26

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, and sustainability is at the heart of everything we do. It's why we hold a 3-star rating – the highest possible – from the Sustainable Restaurant Association, making Eden London's most sustainable caterer.



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.



2025



2025-2026



2025-2026



2024-2025

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

PASTRIES

All Butter Croissant - large (v)

served with butter portion and a knife (253 kcal)

£2.90

All Butter Croissant - mini (v)

served with butter portions and a knife (118 kcal)

£2.25

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)

£2.70

Almond Butter Croissant - mini (v, n)

filled with almond paste & topped with flaked almonds (237 kcal)

£2.70

Pain aux Raisins - large (v)

the classic breakfast viennoise spiral (228 kcal)

£3.40

Pain aux Raisins - mini (v)

the classic breakfast viennoise spiral (127 kcal)

£2.70

Danish Pastry - large (v, n)

a selection of danish pastries, one portion is one pastry, some pastries may contain nuts

£3.25

Danish Pastry - mini (v, n)

a selection of mini danish pastries, one portion is one pastry, some pastries may contain nuts

£2.30

Biscuits

two portions in a bag

£1.50

Homemade American Cookies (v)

a selection of two homemade american 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) **NEW!**

with raisins and flavoured with fresh lemon zest (264 kcal)

£2.25

Conserves (vegan, g, d)

tiptree strawberry mini jar

£1.00

BREAKFAST POTS

Gingerbread Granola with Spiced Cranberry Compote (v)

homemade granola and spiced cranberry compote with a rich greek yoghurt (394 kcal)

£3.80

Gingerbread Granola with Honey (v)

the spiced taste of winter in your breakfast bowl (380 kcal)

£3.70

Chia & Almond Milk Breakfast Pudding (vegan, g, d, n)

almond milk, chia seeds with blackberries and maple syrup (153 kcal)

£4.40

Birchermuesli - Free From (vegan, g, d)

gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries. min 4 (133 kcal)

£4.10

Yoghurt pot with Honey (v, g)

greek yoghurt with honey for a sweet start (286 kcal)

£3.85

Yoghurt Pot with Apricot Coulis (v, g)

greek yoghurt and sharp fruit coulis for a fresh start (286 kcal)

£3.85

Soya Yoghurt Pot with Honey (v, g, d)

a free from treat. gluten, dairy and nut free light breakfast (194 kcal)

£4.40

Soya Yoghurt Pot with Spiced Cranberry Compote (vegan, g, d)

a vegan & free from treat. gluten, dairy and nut free light breakfast (160 kcal)

£3.95

Soya Yoghurt Pot with Apricot Coulis (vegan, g, d)

a vegan & free from treat. gluten, dairy and nut free light breakfast (108 kcal)

£4.35

Gingerbread Granola & Honey - Mini Shots - 6 (v)

a shot of our own winter spiced granola with natural yoghurt, honey and dried fruits (710 kcal) **NEW!**

£12.30

Gingerbread Granola & Honey - Mini Shots - 12 (v)

a shot of our own winter spiced granola with natural yoghurt, honey and dried fruits (1420 kcal) **NEW!**

£24.60

“We’ve worked with Eden Caterers several times, and each experience has been perfect.”

5-Star Google Review



COLD SAVOURIES

Brie & Cranberry Pugliese Roll (v) <i>english brie & our own cranberry sauce (163 kcal)</i>	£3.60
Cheese & Tomato All Butter Croissant - mini (v) <i>mature cheddar with sliced salad tomato in a croissant (268 kcal)</i>	£3.95
Ham & Emmenthal All Butter Croissant - mini <i>sliced emmenthal and honey mustard gammon ham in a mini croissant (270 kcal)</i>	£4.25
Salami & Emmenthal Cereale Roll <i>milano salami with sliced emmenthal (176 kcal)</i>	£3.50
Open Mini Bagel with Smoked Salmon & Cream Cheese <i>two open halves per portion (191 kcal)</i>	£5.95
Open Mini Bagel with Egg Mayonnaise & Tomato Chutney (v) <i>with our homemade tomato chutney. two open halves per portion (262 kcal)</i>	£4.15
Open Mini Bagel with Sundried Tomato & Cream Cheese (v) <i>intense dried tomato flavour with smooth cream cheese. two open halves per portion (154 kcal)</i>	£4.20
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 NEW! <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>	£26.25

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 (314 kcal)</i>	£5.45
Vegetarian Sausage in a Glazed Brioche Roll (v) <i>delivered warm for immediate service. min 6 (359 kcal)</i>	£5.85
Mushroom & Tomato on Gluten Free Bread (v, g) <i>with butter fried button mushrooms, tomatoes & cheddar. delivered warm for immediate service. min 2 (285 kcal)</i>	£6.60
Bacon in a Glazed Brioche Roll <i>delivered warm for immediate service. min 6 (417 kcal)</i>	£5.65
Sausage in a Glazed Brioche Roll <i>delivered warm for immediate service. min 6 (537 kcal)</i>	£5.65
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>	£6.60
Mini Sausage Roll Breakfast Platter <i>15 mini glazed brioche rolls with mini cumberland sausages. delivered warm to you for immediate service</i>	£39.75
Mini Bacon Roll Breakfast Platter <i>15 mini glazed brioche rolls with streaky bacon. delivered warm to you for immediate service</i>	£39.75
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>	£39.50
Sachets - Brown or Tomato Sauce	£0.40





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

WILLOW

£25.65 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

£19.85 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

£16.75 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

£16.70 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

£16.10 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

£15.75 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

£13.50 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

£13.45 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

£12.95 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

£12.85 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

£11.95 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

£11.25 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

£10.95 p/p

Sandwiches

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

Cake

1.5 per person from homemade selection

HAWTHORN

£10.35 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>	£29.85
Contemporary Sandwich Platter (6 sandwiches) <i>one each of six different contemporary sandwiches from this season's selection</i>	£31.35
Mixed Sandwich Platter (6 sandwiches) <i>one each of six different mixed style of sandwiches from this season's selection</i>	£29.85
Vegetarian Sandwich Platter (6 sandwiches) <i>one each of six different vegetarian sandwiches from this season's selection</i>	£29.05
Vegan Sandwich Platter (6 sandwiches) <i>six vegan sandwiches in two varieties from this season's selection</i>	£29.65
Meat Sandwich Platter (6 sandwiches) <i>six meat sandwiches in six varieties from this season's selection</i>	£30.90
Fish Sandwich Platter (6 sandwiches) <i>six fish sandwiches in three varieties from this season's selection</i>	£34.50
Wrap Platter (6 wraps) <i>six wraps in three varieties from this season's selection</i>	£31.00
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>	£34.65
Halal Sandwich Platter (6 sandwiches) <i>six halal sandwiches from this season's selection</i>	£30.75
Small Classic Sandwich Platter (3 sandwiches) <i>one each of three different classic sandwiches from this season's selection</i>	£14.60
Small Contemporary Sandwich Platter (3 sandwiches) <i>one each of three different contemporary sandwiches from this season's selection</i>	£15.95
Small Mixed Sandwich Platter (3 sandwiches) <i>one each of three different mixed style of sandwiches from this season's selection</i>	£14.95
Small Vegetarian Sandwich Platter (3 sandwiches) <i>one each of three different vegetarian sandwiches from this season's selection</i>	£14.35
Small Vegan Sandwich Platter (3 sandwiches) <i>three vegan sandwiches in two varieties from this season's selection</i>	£14.85
Small Meat Sandwich Platter (3 sandwiches) <i>three meat sandwiches in three varieties from this season's selection</i>	£15.45
Small Fish Sandwich Platter (3 sandwiches) <i>three fish sandwiches in three varieties from this season's selection</i>	£17.30
Small Wrap Platter (3 sandwiches) <i>three wraps in three varieties from this season's selection</i>	£15.55
Small Halal Sandwich Platter (3 sandwiches) <i>three halal sandwiches from this season's selection</i>	£15.35
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>	£17.50

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>	£29.50
Meat Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£29.00
Vegetarian Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£27.30
Vegan Finger Buffet Platter <i>twelve items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£26.25
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>	£29.85
Small Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£14.75
Small Meat Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£14.50
Small Vegetarian Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.70
Small Vegan Finger Buffet Platter <i>six items of finger buffet from the current season's selection, served on one palm leaf platter</i>	£13.10
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>	£14.95



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>	£5.70	BOXED £5.95
Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) <i>moroccan marinaded shiitake mushrooms with homemade houmous, pickled red cabbage and rocket (390 kcal)</i>	£4.85	
Avocado & Mediterranean Vegetables in a Piedmont Baguette (vegan, d) NEW! <i>with rocket and a squeeze of lemon (471 kcal)</i>	£5.00	£5.25
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>	£4.80	£5.05

VEGETARIAN

Seeded Cereale Bagel with Brie & Cranberry (v) <i>brie with our homemade cranberry sauce in a cereale bagel (618 kcal)</i>	£5.20	
Cheddar with Plum & Ginger Chutney on Malted Grain (v) <i>cheddar with our own plum & ginger chutney (420 kcal)</i>	£4.35	£4.60
Egg Mayonnaise & Cress on Malted Grain (v, d) <i>free range eggs and cress (500 kcal)</i>	£4.05	£4.30
Roast Mushroom and Mozzarella on a Cereale Baguette (v) <i>with tomatade and mixed leaf (480 kcal)</i>	£5.75	£6.00

MEAT

Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d) <i>roast english turkey with blackberries, roast bramley apples, sauerkraut and mixed leaf (290 kcal)</i>	£5.10	
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>	£4.80	£5.05
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>	£4.50	£4.75
Christmas Sandwich on Malted Grain - December only <i>roast breast of turkey with stuffing, redcurrant jelly and mixed leaf (420 kcal)</i>	£5.25	£5.50
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>	£5.15	

FISH

Smoked Mackerel & Rocket in a Tomato Wrap <i>with pickled red onion, cream cheese and rocket (418 kcal)</i>	£5.15	
Salmon Teriyaki on Malted Grain (d) <i>poached salmon flakes, with a teriyaki mayonnaise & rocket (396 kcal)</i>	£5.65	£5.90
Smoked Salmon & Lemon on Malted Grain (d) <i>with lemon, rocket and black pepper (278 kcal)</i>	£5.70	£5.95

FINGER BUFFET

VEGAN

Slow Cooked Tomato & Basil (vegan, g, d) <i>slow dried tomatoes rolled in chopped basil and yeast flakes (183 kcal)</i>	£1.90
Samosa (vegan, d) <i>a south asian pastry, packed full of fresh vegetables and potatoes (132 kcal)</i>	£2.35
Beetroot & Quinoa Bites with Houmous (vegan, d) NEW! <i>baked beetroot and quinoa bites topped with our homemade houmous (81 kcal)</i>	£1.95
Queen Olives (vegan, g, d) <i>aromatised large queen olives on sticks (33 kcal)</i>	£2.40

VEGETARIAN

Pickled Blackberry Crostini (v) NEW! <i>crostini with whipped cream cheese, honey, pickled blackberries & fresh mint (63 kcal)</i>	£1.95
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>	£2.05
Stilton & Caramelised Red Onion Tart (v) <i>short crust pastry with caramelised red onions, creme fraiche and stilton (237 kcal)</i>	£2.35

MEAT

Chicken Brochette - Red Pepper & Garlic (g, d) NEW! <i>chicken goujon marinaded with roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (49 kcal)</i>	£2.35
Cocktail Sausages with Honey & Soy - 3 per portion (d) <i>honey and soy coated pork cumberlands with sesame seeds (151 kcal)</i>	£2.45
Homemade Thyme & Caramelised Onion Sausage Roll (d) <i>cumberland sausage and sage with our own red onion marmalade finished off with fresh thyme (206 kcal)</i>	£2.35

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) NEW! <i>smoked haddock with steamed new potatoes, fresh chilli & coriander (35 kcal)</i>	£2.00

CHEESE

A British Cheeseboard - for 6 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£43.20
A British Cheeseboard - for 3 (v) <i>a selection of three british cheeses served with crackers, grapes and celery. compostable knives included</i>	£21.60

CAKES & POTS

Spiced Raisin Loaf Cake (vegan, d) <i>rich & vegan with cinnamon, nutmeg, all spice & cloves (315 kcal)</i>	£2.05
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>	£2.45
Blackberry Panna Cotta - Mini Pot (vegan, g, g) NEW! <i>classic italian dessert with delicate vanilla and blackberries (145 kcal)</i>	£2.05
Orange, Ginger & Miso Cake (v) <i>orange & ginger cake topped with a sweet miso buttercream and orange zest (355 kcal)</i>	£2.10
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>	£2.65
Carrot Cake (v, n) <i>light and rich carrot cake with nutmeg, cinnamon & walnuts topped with sweet cream cheese (304 kcal)</i>	£2.30
Lemon Polenta Cake (v, g, d, n) <i>gluten free cake: with lemon, polenta and almond (353 kcal)</i>	£2.40
Chocolate & Orange Brownie (v) <i>dark, rich belgian chocolate with a fresh orange glaze (367 kcal)</i>	£2.25
Lemon & Raisin Mini Muffin - 2 Per Portion (v) <i>with raisins and flavoured with fresh lemon zest (264 kcal)</i>	£2.25
Mini Mince Tart - 2 per portion (v, n) - Nov/Dec only <i>our homemade matured mince meat in a crown pastry case with cranberry topping (172 kcal)</i>	£3.35
Blackberry Cheesecake - Mini Pot (v) <i>potted cheesy berry dessert (213 kcal)</i>	£2.30
Blackberry Cheesecake - Pot (v) <i>potted cheesy berry dessert (399 kcal)</i>	£4.10
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>	£3.95
Mini Mince Tart Platter (v, n) - Nov/Dec only <i>16 of our homemade matured mince meat in a crown pastry case with cranberry topping</i>	£26.00
Small Mini Mince Tart Platter (v, n) - Nov/Dec only <i>8 of our homemade matured mince meat in a crown pastry case with cranberry topping</i>	£13.00

CAKE PLATTER

Cake Platter <i>eight cakes from this season's selection on one platter</i>	£20.75
Small Cake Platter <i>four cakes from this season's selection on one platter</i>	£10.40

FRUIT

Cut Fruit - Mini Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (21 kcal)</i>	£2.15
Cut Fruit - Pot (vegan, g, d) <i>fresh seasonal cut fruit in a mini pot, complete with a skewer (35 kcal)</i>	£3.65
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>	£12.75
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>	£25.50
Whole Fruit Small Platter - for 5-10 people (vegan, g, d) <i>a selection of seasonal whole fruit (538 kcal)</i>	£17.90
Whole Fruit Large Platter - for 10 -15 people (vegan, g, d) <i>a selection of seasonal whole fruit (946 kcal)</i>	£25.50

CRISPS

Kettle Crisps with Dip - Small Platter (vegan, g, d) <i>for 3-5 guests with homemade salsa dip (621 kcal)</i>	£7.30
Kettle Crisps with Dip - Large Platter (vegan, g, d) <i>for 6-8 guests with homemade salsa dip (1239 kcal)</i>	£13.95
Tortilla Chips with Dip - Small Platter (vegan, g, d) <i>for 3-5 people with homemade salsa dip (583 kcal)</i>	£7.20
Tortilla Chips with Dip - Large Platter (vegan, g, d) <i>for 6-8 people with homemade salsa dip (1164 kcal)</i>	£13.45
Handcooked Crisps in the Bag (vegan, g, d) <i>from fairfields farm (202 kcal)</i>	£1.70





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) £13.50 £24.00
mixed leaves, caramelised onion, cucumber with a sage dressing (705/11411 kcal)

Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing (d) £18.50 £29.00
with baby spinach, red cabbage, carrot, red pepper and coriander (763/1394 kcal)

VEGAN

Winter Salad with Beetroot (vegan, g, d) £9.50 £19.00
spinach, carrot, red onion, red cabbage & pepper with beetroot and a chilli & maple dressing (393/686 kcal)

Roast Butternut Squash, Spinach & Couscous (vegan, d) £7.95 £14.00
cinnamon and nutmeg roasted squash with couscous and a pomegranate dressing (745/1490 kcal)

Asian Salad with a Sweet Ginger & Soy Dressing (vegan, d) £9.50 £15.50
with baby spinach, red cabbage, carrot, red pepper and coriander (606/1212 kcal)

Moroccan Roasted Butternut Squash & Potato Salad with Chilli Oil Dressing (vegan, g, d) £7.50 £13.95
new potatoes & butternut sauteed in north african spices (533/1095 kcal)

Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d) £6.75 £13.50
with a pomegranate molasses and rapeseed oil dressing (100/175 kcal)

VEGETARIAN

Orange, Grape, Walnut & Stilton Salad (v, g, n) £12.85 £26.25
chopped walnuts with crumbled stilton, orange segments, grapes and pousse leaves drizzled with olive oil (688/1377 kcal)

Feta with Tomato, Coriander & Toasted Almond Salad (v, g, n) £13.95 £26.50
with a sage dressing (523/892 kcal)

SALAD BOXES

generous individual boxes complete with a fork and dressing

Asian Salad with a Sweet Ginger & Soy Dressing (vegan, d) £7.30
with baby spinach, red cabbage, carrot, red pepper and coriander (499 kcal)

Winter Salad with Beetroot (vegan, g, d) £6.35
spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & maple dressing (190 kcal)

Feta with Tomato, Coriander & Toasted Almond (v, g, n) £8.15
with a sage dressing (268 kcal)

Cranberry Chicken Salad (g, d) £7.95
mixed leaves, caramelised onion, cucumber with a sage dressing (493 kcal)

Salmon Teriyaki with Asian Salad with a Sweet Ginger & Soy Dressing (d) £8.50
with baby spinach, red cabbage, carrot, red pepper and coriander (431 kcal)

MEZE SALAD

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

Meze Sharing Vegetarian - 5-7 people (v, g, n) £66.15
a selection of seasonal salads all in one large bowl served with dressings and artisan rolls

Meze Sharing Vegan - 5-7 people (vegan, d) £63.50
a selection of seasonal vegan salads all in one large bowl, served with dressings and artisan rolls

Meze Sharing Traditional - 5-7 people £77.00
a selection of seasonal salads all in one large bowl, served with dressings and artisan rolls

BREAD

Roll & Butter - Cold Fork (v) £2.45
morning baked dinner roll with butter (143kcal)

DISPOSABLES

Paper Plate £0.25

Compostable Spoon, Fork or Knife £0.15

“The quality of the catering was excellent - the food was delicious, perfectly measured out, and it was presented beautifully. Huge plus that it was delivered in sustainable packaging.”

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



JACARANDA

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

£29.65 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)

£29.65 per person



SYCAMORE (vegetarian)

Sweet Potato Falafel with Salsa & Watercress (vegan, g, d)
sweet potato & turmeric falafel on english watercress with a tomato & coriander salsa (206 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)

£26.50 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 'til needed, then to be reheated in a microwave (3 minutes) or delivered hot, ready to serve. minimum order 6

VEGETARIAN

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

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

£7.35

£8.35

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)

£5.95

£6.95

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)

£6.50

£7.50

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

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

£9.00

£10.00

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

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

£8.00

£9.00

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

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

£8.00

£9.00

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

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

£7.05

£8.05

MEAT

Penne with Chicken in a Spinach & Mushroom Sauce - Boxed Meal (d)

chicken with baby spinach, chestnut and porcini mushrooms in a creamy sauce (535 kcal)

£9.15

£10.15

Chicken Tagine with Cous Cous - Boxed Meal (d) **NEW!**

chicken, courgettes, chickpeas, squash and carrots with cinnamon, cumin & ginger, served with couscous (469 kcal)

£7.65

£8.65

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

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

£9.05

£10.05

Pesto Chicken & Broccoli Creamy Orzo - Boxed Meal **NEW!**

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

£7.60

£8.60

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

a caribbean favourite with our own jerk seasoning (714 kcal)

£10.15

£11.15

FISH

Harissa Salmon with Mint Jewelled Couscous - Boxed Meal

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

£12.50

£13.50

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)

£11.00

£12.00





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.

VEGETARIAN

Mushroom Stroganoff with Rice - Bowl Meal (v, g) £9.85

sauteed flat & button mushrooms with tomato, paprika and crème fraîche served with rice

Macaroni Cauliflower with Caramelised Onion - Bowl Meal (v) £8.45

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

VEGAN

Feijoada, Brazilian Black Bean Stew - Bowl Meal (vegan, g, d) £9.00

black turtle beans, sweet potato and carrots with orange zest in brazils most beloved dish

Spicy Fable Shiitake Curry with Rice - Bowl Meal (vegan, g, d) £11.50

a delicious, fragrant, aromatic and deeply spicy fable shiitake mushroom curry

Aubergine Massaman Curry & Rice - Bowl Meal (vegan, g, d, n) NEW! £10.50

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

Symplicity Chorizo, Rosemary & Courgette Penne - Bowl Meal (vegan, d) £10.50

a spicy vegan chorizo mince from sympathy with courgette, fresh rosemary, our own bechamel sauce topped with a sprinkle of breadcrumbs

Creamy Spinach & Mushroom Penne - Bowl Meal (vegan, d) £9.55

freshly cooked penne with baby spinach, chestnut and porcini mushrooms

MEAT

Penne with Chicken in a Spinach & Mushroom Sauce - Bowl Meal (d) £11.65

chicken with baby spinach, chestnut and porcini mushrooms in a creamy sauce

Chicken Tagine with Cous Cous - Bowl Meal (d) NEW! £10.15

chicken, courgettes, chickpeas, squash and carrots with cinnamon, cumin & ginger, served with couscous (469 kcal)

Chicken Korma & Rice - Bowl Meal (g, n) £10.55

chicken thigh gently cooked in our own korma sauce with garam masala, coconut, cream, garlic and natural yogurt, served with rice

Pesto Chicken & Broccoli Creamy Orzo - Bowl Meal NEW! £10.10

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

Jerk Chicken, Rice & Peas - Bowl Meal (d) £12.65

a caribbean favourite with our own jerk seasoning

FISH

Harissa Salmon with Mint Jewelled Couscous - Bowl Meal £15.00

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

Creamy Salmon Penne - Bowl Meal (d) £13.50

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





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.*



Canapés

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

CANAPÉS

canapés are delivered on aqua platters ready to serve. minimum order 25.

VEGETARIAN

Stilton Stuffed Medjool Date (v, g, n) £2.15
topped with a walnut (64 kcal)

Tomato & Chopped Basil with Bella Lodi (v, g) £2.15
slow dried tomatoes rolled in chopped basil and bella lodi (98 kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n) £2.15
flavour punch on a skewer (57 kcal)

VEGAN

Winter Croquette (vegan, d) £1.95
seasonal squash with a crisp breadcrumb coating (21 kcal)

Beetroot & Broccoli Tartlet (vegan, d) £2.05
beetroot houmous & fresh broccoli in a tomato pastry tartlet (34 kcal)

Hoisin and Sesame Tofu (vegan, d) £2.15
sesame coated soy and hoisin marinated tofu with cucumber (84 kcal)

Caper & Olive Tapenade Bruschetta (vegan, d) £2.10
sourdough bruschetta with our caper, black olive and garlic tapenade (45 kcal)

Broccoli Picante (vegan, g, d) £1.85
crisp broccoli florets with chilli & garlic (37 kcal)

MEAT

Duck Pancake & Hoisin (d) £2.35
with courgette, red pepper, carrot & coriander (46 kcal)

Mini Chicken Skewer with Red Pepper, Garlic & Coriander (g, d) **NEW!** £2.20
chicken breast marinated with our own roasted red peppers, onion, garlic, coriander, cumin and a hint of chilli (48 kcal)

Candied Bacon, Apple & Blue £2.10
blue cheese with candied bacon and apple on puff pastry (46 kcal)

Jerk Chicken & Orange Skewer (d) £2.15
juicy orange works well with jamaican spiced chicken (28 kcal)

FISH

Prawn Cocktail Shell (d) £2.40
classic prawn cocktail in a pastry shell dusted with paprika (50 kcal)

Lime, Chilli & Coriander Salmon (g, d) £2.40
salmon fillet with lime, chilli & coriander (40 kcal)

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g) £2.15
elegant dark chocolate with sharp season's berry mousse (51 kcal)

Mini Mince Tart (v, n) - **Nov/Dec only** £2.00
our homemade matured mince meat in a crown pastry case with cranberry topping (88 kcal)

Salted Caramel & Almond Truffle (v, g, n) £2.25
an indulgent treat (112 kcal)

Chocolate & Orange Tartlet (v) **NEW!** £2.20
a silky rich dark sauce with orange zest in a crisp case (77 kcal)

Fruit Kebab (vegan, g, d) £2.15
dainty colourful fruits (9 kcal)

NIBBLES

Crudités Platter (vegan, g, d) £10.15
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) £3.25
with colemans & bella lodi. two per portion. min 25 (185 kcal)

Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) £8.90
walnut, cashew, hazlenut and peanut. min 3 (1083 kcal)

Mini Bowl - Olive Mix 170g (vegan, g, d) £4.80
green, black, capers and sun dried tomato in olive oil. min 3 (924 kcal)

Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d) £2.30
our homemade salsa brings the tortilla chips to life. min 3 (197 kcal)

Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d) £2.30
with salsa dip. min 3 (210 kcal)

CANAPÉS SET MENU

one of each canapé per person. minimum order 25

Lavender - (8 canapés per person)

Winter Croquette (vegan, d)
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)

£19.75 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)

£19.85 per person

Saffron - (8 canapés per person) Vegetarian

Stilton Stuffed Medjool Date (v, g, n)
Winter Croquette (vegan, d)
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)

£19.75 per person



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

VEGAN

Winter Croquette (vegan, d) £56.79
seasonal squash with a crisp breadcrumb coating

Beetroot & Broccoli Tartlet (vegan, d) £59.67
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) £53.91
crisp broccoli florets with chilli & garlic

MEAT

Duck Pancake & Hoisin (d) £68.31
with courgette, red pepper, carrot & coriander

Mini Chicken Skewer with Red Pepper, Garlic & Coriander (g, d) NEW! £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 £61.11
blue cheese with candied bacon and apple on puff pastry

Jerk Chicken & Orange Skewer (d) £62.55
juicy orange works well with jamaican spiced chicken

FISH

Prawn Cocktail Shell (d) £74.07
classic prawn cocktail in a pastry shell dusted with paprika

Lime, Chilli & Coriander Salmon (g, d) £74.07
salmon fillet with lime, chilli & coriander

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!

£69.81 per box

Vegan Canape Selection

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

£61.11 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)

£67.59 per box

Fish Canape Selection

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

£77.13 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 Tartket (vegan, d)
Hoisin and Sesame Tofu (vegan, d)
Caper & Olive Tapenade Bruschetta (vegan, d)

£62.07 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)
Sheba Chocolate Tartlet (v, n)

£66.15 per box

SWEET CANAPÉS

Berry Mousse in Chocolate Cup (v, g) £62.55
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) NEW! £63.99
a silky rich dark sauce with orange zest in a crisp case (77 kcal)

Fruit Kebab (vegan, g, d) £62.55
dainty colourful fruits





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

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 Aperitivo Spritz <i>bitter orange, gin, fizz, soda. sparkly, bright, bold. 200ml</i>	£5.20
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
When in Rome - Pecorino <i>crisp, refreshing white wine with aromas of ripe yellow pear, crunchy apples, and sage. 187ml can. min 12</i>	£4.30
When in Rome - Rosato <i>delicately crafted from negroamaro grapes. bursting with summer fruits and a playful sherbet tickle. 187ml can. min 12</i>	£4.30
When in Rome - Primitivo <i>a robust red wine brimming with aromas of cherries and prunes, complemented by notes of wild fruit. 187ml can. min 12</i>	£4.40



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

HOUSE WINE

When in Rome - Pecorino <i>crisp, refreshing white wine with aromas of ripe yellow pear, crunchy apples, and sage.. 750ml paper bottle. min 6</i>	£15.50
When in Rome - Rosato <i>delicately crafted from negroamaro grapes. bursting with summer fruits and a playful sherbet tickle. 750ml paper bottle. min 6</i>	£15.50
When in Rome - Primitivo <i>a robust red wine brimming with aromas of cherries and prunes, complemented by notes of wild fruit. 750ml paper bottle. min 6</i>	£16.00
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



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