

All prices listed are exclusive of VAT



A bit about Eden...

Eden have been delivering seasonal, stylish, and sustainable food to companies across Central London since 1993. This has placed us in good stead to know what our customers want, and we do it in a uniquely sustainable way, with a team of passionate foodies behind every decision.

We offer a range of menus featuring a fantastic mixture of vegetarian, vegan, meat and fish items. Our food is suitable for a wide variety of events – from business breakfasts for 6 to awards ceremonies for 2000.

Each weekday day we feed over 2000 people. In fact, last year we fed over 330,000 people altogether. This included over 1100 organisations, one of which who placed 3000 orders alone.

We are proud to have a 3-star rating, the highest possible, from the Sustainable Restaurant Association, positioning us as London's most sustainable caterer.



Refreshments

Tea & Coffee

£2.20 per person

Freshly brewed filter coffee and a selection of fine teas

Tea, Coffee & Luxury Biscuits

£2.80 per person

Freshly brewed filter coffee and a selection of fine teas, served with luxury wrapped biscuits

Tea, Coffee & Cake

£5.10 per person

Freshly brewed filter coffee and a selection of fine teas, served with a selection of home-made cake slices.

Tea, Coffee & Pastries

£6 per person

Freshly brewed filter coffee and a selection of fine teas, served with a selection of pastries

Juice

£3.60 per litre

Orange and/or apple (please specify)

Bottled Water

£3 per 750ml bottle

Still and/or sparkling (please specify)

Breakfast



DMH Pastries

£4 per person

Minimum order of 3

A selection of current seasonal pastries x 1 per person

Fresh Fruit

£3.85 per person

Minimum order of 3

A selection of current seasonal cut fruit x 1 fruit salad pot per person

Fresh Fruit Platter

£21 per platter

A selection of seasonal whole fruit on a platter, suitable for 10 – 12 people

Mini Bacon Roll Breakfast Platter

£45 per platter

15 mini glazed brioche rolls with streaky bacon

Mini Mushroom Roll Breakfast Platter

£45 per platter

15 mini glazed brioche rolls with butter fried button mushrooms, tomatoes and cheddar

Breakfast Savoury Platter

£48 per platter

A selection of mini filled breakfast rolls & croissants to include smoked salmon & cream cheese mini bagels, emmenthal & ham mini croissant, emmenthal & salami cereal roll, brie & cranberry mini flutes. Suitable for 10 – 12 people

Sandwich Lunch



DMH Sandwich Bronze Lunch

£8.30 per person

Minimum order of 3

Sandwiches

A selection of current seasonal sandwiches x 1.25 round per person

Whole Fruit

x 1 per person

DMH Sandwich Silver Lunch

£10 per person

Minimum order of 3

Sandwiches

A selection of current seasonal sandwiches x 1.25 round per person

Crips

x 0.5 portion per person

Cut Fruit

x 1 mini pot per person

DMH Sandwich Lunch Gold

£12.10 per person

Minimum order of 3

Sandwiches

A selection of current seasonal sandwiches x 1 round per person

Finger Buffet

A selection of current seasonal finger items x 2 items per person

Cut Fruit

x 1 mini pot per person

Finger Buffet



DMH Finger Buffet Bronze

£16.20 per person

Minimum order of 3

Sandwiches

A selection of current seasonal sandwiches x 1 round per person

Finger Buffet

A selection of current seasonal finger items x 4 items per person

Cut Fruit

x 1 mini pot per person

DMH Finger Buffet Silver

£19 per person

Minimum order of 3.

Sandwiches

A selection of current seasonal sandwiches x 1 round per person

Finger Buffet

A selection of current seasonal finger items x 4 items per person

Cake

x 0.5 portion per person

Cut Fruit

x 1 mini pot per person

DMH Finger Buffet Gold

£20 per person

Minimum order of 3

Sandwiches

A selection of current seasonal sandwiches x 1 round per person

Finger Buffet

A selection of current seasonal finger items x 4 items per person

Cheese

Selection of seasonal cheeses x 0.5 portion per person

Cake

x 0.5 portion per person

Cut Fruit

x 1 mini pot per person



DMH Meze Lunch

£16 per person

Minimum order of 6

A selection of eight different, seasonal salads all in one large bowl. Served with dressings and artisan rolls.

DMH Vegan Meze Lunch

£16 per person

Minimum order of 6

A selection of eight different vegan, seasonal salads all in one large bowl. Served with dressings and artisan rolls.

DMH Vegetarian Meze Lunch

£16 per person

Minimum order of 6

A selection of eight different vegetarian, seasonal salads all in one large bowl. Served with dressings and artisan rolls.

Meze Lunch



Sandwiches

VEGAN

Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d)

Curried chickpea & chutney with our own houmous and baby spinach in a wrap

Beetroot Houmous & Rocket in Ciabatta (vegan, d)

English beetroot with chickpeas, lemon, tahini and garlic with pepperonata and rocket

Beetroot Houmous & Rocket on Gluten Free Bread (vegan, g, d)

English beetroot with chickpeas, lemon, tahini and garlic with rocket on gluten free bread

VEGETARIAN

Cheddar & Pickle in a Piedmont Baguette (v)

Farmhouse cheddar with homemade root vegetable pickle on a Piedmont baguette

Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)

Farmhouse cheddar with sliced tomato and cucumber

Egg & Tomato on Malted Grain (v, d)

Free range egg mayonnaise & tomato

Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)

Steamed beetroot with baby leaf spinach, goat's cheese and raisin dressing

MEAT

Jerk Chicken & Red Cabbage Pickled Slaw in a Wrap (d)

Sensational jerk marinated chicken with pickled red cabbage in a tomato wrap

Roast Rosemary Chicken on Malted Grain (d)

Roast chicken with rosemary mayonnaise and baby leaf

Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)

Honey & mustard baked free range gammon with English mustard

Roast Rosemary Chicken on Gluten Free Bread (g, d)

Roast chicken with rosemary mayonnaise and baby leaf

FISH

Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)

Teriyaki marinated salmon with an Asian miso & ginger slaw

Smoked Salmon & Cream Cheese on Malted Grain

With cream cheese and black pepper

Smoked Mackerel & Ricotta in a Piedmont Baguette

With nutmeg, capers and tomato

Finger Buffet

VEGAN

Falafel with Beetroot Houmous (vegan, g, d)

Sweet potato falafel with turmeric and cumin topped with beetroot houmous

Samosa (vegan, d)

A fried south Asian pastry, packed full of fresh vegetables and potatoes

Squashage Roll (vegan, d)

Packed with butternut, puy lentils and butterbeans

Queen Olives (vegan, g, d)

Aromatised large queen olives on sticks. Four per portion

VEGETARIAN

Tomatade Bruschetta (vegan, d)

Our homemade tomatade made from semi dried tomatoes, oil, tarragon and thyme on a crisp bruschetta

Spinach & Feta Pinwheels (v)

A delicious Greek savory with spinach and feta

Broccoli & Emmenthal Cheese Tart (v)

The Swiss king of cooking cheeses with an English vegetable viscount

MEAT

Chicken Satay Brochette (g, d, n)

Peanut and soy marinated chicken with fresh ginger, garlic, coriander & chilli

Cocktail Sausages with Honey (d)

Honey and mustard coated pork Cumberland sausages. Three per portion

Cheddar Scone with Chorizo

Home baked cheddar scone with a mascarpone and chorizo filling

FISH

Salmon Brochette with Honey and Mustard (g, d)

Salmon coated in coarse mustard and honey still soft after a brief baking

Salmon Tartlet (d)

Salmon and spinach with sambal oeleok chilli. Two per portion

Cakes

Lemon & Chia Drizzle Cake (vegan, d)

Light sponge cake with fresh lemon and chia seeds

Healthy Seed Bar (vegan, g, d)

Sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries

Apricot Flapjack (v)

Deliciously oaty, chewy, tart and sweet

Rhubarb Tartlet

Poached English of course with crème patissiere

Banana & Sticky Toffee Cake (v, n)

Topped with sliced banana and a sticky toffee glaze

Seville Orange Marmalade Polenta Cake (v, g, n)

A gluten free polenta cake with our homemade marmalade glaze

Walnut Brownie (v, n)

Dark, thick and gooey

Mini Muffins (v)

Blueberry mini

Dietary Legend: g: no gluten containing ingredients; d: no dairy containing ingredients; n: contains nuts; v: vegetarian; vegan.