

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

Freshly brewed filter coffee and a selection of fine teas

Tea, Coffee & Luxury Biscuits

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

Tea, Coffee & Cake

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

Tea, Coffee & Pastries

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

Juice

Orange and/or apple (please specify)

Bottled Water

Still and/or sparkling (please specify)

Breakfast



DMH Pastries

Minimum order of 3

A selection of current seasonal pastries x 1 per person

Fresh Fruit

Minimum order of 3

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

Fresh Fruit Platter

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

Mini Bacon Roll Breakfast Platter

15 mini glazed brioche rolls with streaky bacon

Mini Mushroom Roll Breakfast Platter

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

Breakfast Savoury 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

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

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

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

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

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

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



Meze Lunch

DMH Meze Lunch

Minimum order of 6

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

Whole Fruit
x 1 per person

DMH Vegan Meze Lunch

Minimum order of 6

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

Whole Fruit
x 1 per person

DMH Vegetarian Meze Lunch

Minimum order of 6

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

Whole Fruit
x 1 per person

A,B,C + W



A

Monday + Friday

Sandwiches

Egg & Tomato on Malted Grain (v, d)
 Roast Rosemary Chicken on Malted Grain (d)
 Smoked Salmon & Cream Cheese on Malted Grain
 Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d)
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)
 Beetroot Houmous & Rocket in Ciabatta (vegan, d)
 Cheddar & Pickle in a Piedmont Baguette (v)
 Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)
 Jerk Chicken & Red Cabbage Pickled Slaw (d)
 Smoked Mackerel & Ricotta in a Piedmont Baguette

Finger Buffet

Cheddar Scone with Chorizo
 Chicken Satay Brochette (g, d, n)
 Falafel with Beetroot Houmous (vegan, g, d)
 Salmon Brochette with Honey and Mustard (g, d)
 Salmon Tartlet - 2 per portion (d)
 Samosa (vegan, d)
 Spinach & Feta Pinwheels (v)
 Tomatade Bruschetta (vegan, d)

Cakes

Apricot Flapjack (v)
 Healthy Seed Bar - Free From (vegan, g, d)
 Lemon & Chia Drizzle Cake (vegan, d)
 Mini Muffins - 2 per portion (v)
 Seville Orange Marmalade Polenta Cake (v, g, n)

B

Tuesday + Thursday

Sandwiches

Beetroot Houmous & Rocket in Ciabatta (vegan, d)
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)
 Egg & Tomato on Malted Grain (v, d)
 Roast Rosemary Chicken on Malted Grain (d)
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)
 Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d)
 Cheddar & Pickle in a Piedmont Baguette (v)
 Jerk Chicken & Red Cabbage Pickled Slaw (d)
 Smoked Mackerel & Ricotta in a Piedmont Baguette
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)
 Smoked Salmon & Cream Cheese on Malted Grain
 Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)

Finger Buffet

Broccoli & Emmenthal Cheese Tart (v)
 Chicken Satay Brochette (g, d, n)
 Cocktail Sausages with Honey - 3 per portion (d)
 Queen Olives - 4 per portion (vegan, g, d)
 Salmon Brochette with Honey and Mustard (g, d)
 Salmon Tartlet - 2 per portion (d)
 Spinach & Feta Pinwheels (v)
 Squashage Roll (vegan, d)

Cakes

Banana & Sticky Toffee Cake (v, n)
 Healthy Seed Bar - Free From (vegan, g, d)
 Lemon & Chia Drizzle Cake (vegan, d)
 Rhubarb Tartlet - 2 per portion (v)
 Walnut Brownie (v, n)

C

Wednesday

Sandwiches

Beetroot Houmous & Rocket in Ciabatta (vegan, d)
 Egg & Tomato on Malted Grain (v, d)
 Jerk Chicken & Red Cabbage Pickled Slaw (d)
 Smoked Salmon & Cream Cheese on Malted Grain
 Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d)
 Beetroot, Spinach & Goats Cheese on Multi Seed Bloomer (v)
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)
 Roast Rosemary Chicken on Malted Grain (d)
 Smoked Mackerel & Ricotta in a Piedmont Baguette
 Cheddar & Pickle in a Piedmont Baguette (v)

Finger Buffet

Broccoli & Emmenthal Cheese Tart (v)
 Cheddar Scone with Chorizo
 Cocktail Sausages with Honey - 3 per portion (d)
 Salmon Brochette with Honey and Mustard (g, d)
 Salmon Tartlet - 2 per portion (d)
 Samosa (vegan, d)
 Squashage Roll (vegan, d)
 Tomatade Bruschetta (vegan, d)

Cakes

Apricot Flapjack (v)
 Healthy Seed Bar - Free From (vegan, g, d)
 Lemon & Chia Drizzle Cake (vegan, d)
 Seville Orange Marmalade Polenta Cake (v, g, n)
 Walnut Brownie (v, n)

W

Weekend

Sandwiches

Curried Chickpea & Chutney in a Tomato Tortilla (vegan, d)
 Cheddar, Tomato, Baby Leaf & Cucumber on Malted Grain (v)
 Egg & Tomato on Malted Grain (v, d)
 Jerk Chicken & Red Cabbage Pickled Slaw in a Wrap (d)
 Roast Rosemary Chicken on Malted Grain (d)
 Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)
 Roast Rosemary Chicken on Gluten Free Bread (g, d)
 Teriyaki Salmon with Miso & Ginger Carrot Slaw in a Wrap (d)
 Smoked Salmon & Cream Cheese on Malted Grain

Finger Buffet

Samosa (vegan, d)
 Squashage Roll (vegan, d)
 Spinach & Feta Pinwheels (v)
 Broccoli & Emmenthal Cheese Tart (v)
 Chicken Satay Brochette (g, d, n)
 Cocktail Sausages with Honey (d)
 Salmon Brochette with Honey and Mustard (g, d)

Cakes

Lemon & Chia Drizzle Cake (vegan, d)
 Healthy Seed Bar - Free From (vegan, g, d)
 Apricot Flapjack (v)
 Banana & Sticky Toffee Cake (v, n)
 Seville Orange Marmalade Polenta Cake (v, g, n)
 Walnut Brownie (v, n)
 Mini Muffins (v)

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