DAILE Menu Vinter 2024

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.



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)

Refreshments &



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



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

Sandwich Lunch

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

Finger Buffet 🎾

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

Meze Lunch

A,B,C + W 🔌

A Monday + Friday

Sandwiches

Egg Mayonnaise & Cress on Malted Grain (v, d) Roast Chicken Salad on Malted Grain (d) Smoked Salmon & Lemon on Malted Grain Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) Cheddar with Plum & Ginger Chutney on Malted Grain (v) Blythburgh Gammon Ham with Celeriac Slaw on Malted Grain Smoked Mackerel & Rocket in a Tomato Wrap Tomatade, Artichoke Hearts and Green Olive Tapenade in a Cereale Baguette (vegan, d) Seeded Cereale Bagel with Brie & Cranberry (v) Roast Mushroom and Mozzarella on a Cereale Baguette (v) Roast Chicken Salad on Gluten Free Bread (g, d) Salmon Teriyaki on Malted Grain

Finger Buffet

Homemade Thyme & Caramelised Onion Sausage Rolls (d) Panko Chicken Goujon (d) Slow Cooked Tomato & Basil (vegan, g, d) Lime, Chilli & Coriander Salmon Brochette (g, d) Fish Cake with Lemongrass & Ginger Samosa (vegan, d) Cheesy Paprika Puff (v) Baby Mozzarella & Cherry Tomato Brochette (v, g)

Cakes

Orange, Ginger & Miso Cake (v) Healthy Seed Bar - Free From (vegan, g, d) Spiced Raisin Loaf Cake (vegan, d) Mini Muffins - 2 per portion (v) Lemon Polenta Cake (v, g, n)

B Tuesday + Thursday

Sandwiches

Tomatade, Artichoke Hearts and Green Olive Tapenade in a Cereale Baguette (vegan, d) Blythburgh Gammon Ham with Celeriac Slaw on Malted Grain Egg Mayonnaise & Cress on Malted Grain (v, d) Roast Chicken Salad on Malted Grain (d) Smoked Mackerel & Rocket in a Tomato Wrap Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) Seeded Cereale Bagel with Brie & Cranberry (v) Roast Chicken Salad on Gluten Free Bread (g, d) Salmon Teriyaki on Malted Grain Cheddar with Plum & Ginger Chutney on Malted Grain (v) Smoked Salmon & Lemon on Malted Grain Roast Mushroom and Mozzarella on a Cereale Baguette (v)

Finger Buffet

Stilton & Caramelised Red Onion Tart (v) Panko Chicken Goujon (d) Cocktail Sausages with Honey & Soy - 3 per portion (d) Queen Olives - 4 per portion (vegan, g, d) Lime, Chilli & Coriander Salmon Brochette (g, d) Fish Cake with Lemongrass & Ginger Cheesy Paprika Puff (v) Moroccan Houmous & Pepperonata Crostini (vegan, d)

Cakes

Carrot Cake (v, n) Healthy Seed Bar - Free From (vegan, g d) Spiced Raisin Loaf Cake (vegan, d) Cranberry Fruit Fool Tart - 2 per portion (v) Chocolate & Orange Brownie (v)

C Wednesday

wednesday

Sandwiches

Tomatade, Artichoke Hearts and Green Olive Tapenade in a Cereale Baguette (vegan, d) Egg Mayonnaise & Cress on Malted Grain (v, d) Roast Chicken Salad on Gluten Free Bread (g, d) Smoked Salmon & Lemon on Malted Grain Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) Roast Mushroom and Mozzarella on a Cereale Baguette (v) Blythburgh Gammon Ham with Celeriac Slaw on Malted Grain Smoked Mackerel & Rocket in a Tomato Wrap Cheddar with Plum & Ginger Chutney on Malted Grain (v) Roast Chicken Salad on Malted Grain (d) Salmon Teriyaki on Malted Grain Seeded Cereale Bagel with Brie & Cranberry (v)

Finger Buffet

Stilton & Caramelised Red Onion Tart (v) Homemade Thyme & Caramelised Onion Sausage Rolls (d) Cocktail Sausages with Honey & Soy - 3 per portion (d) Lime, Chilli & Coriander Salmon Brochette (g, d) Fish Cake with Lemongrass & Ginger Samosa (vegan, d) Moroccan Houmous & Pepperonata Crostini (vegan, d) Baby Mozzarella & Cherry Tomato Brochette (v, g)

Cakes

Orange, Ginger & Miso Cake (v) Healthy Seed Bar - Free From (vegan, g, d) Spiced Raisin Loaf Cake (vegan, d) Lemon Polenta Cake (v, g, n) Chocolate & Orange Brownie (v)

W Weekend

Sandwiches

Moroccan Fable Mushrooms & Houmous Wrap (vegan, d) Tomatade, Artichoke Hearts and Green Olive Tapenade in a Cereale Baguette (vegan, d) Cheddar with Plum & Ginger Chutney on Malted Grain (v) Egg Mayonnaise & Cress on Malted Grain (v, d) Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d) Roast Chicken Salad on Malted Grain (d) Blythburgh Gammon Ham with Celeriac Slaw on Malted Grain Smoked Mackerel & Rocket in a Tomato Wrap Salmon Teriyaki on Malted Grain (d) Smoked Salmon & Lemon on Malted Grain

Finger Buffet

Slow Cooked Tomato & Basil (vegan, g, d) Samosa (vegan, d) Queen Olives - 4 per portion (vegan, g, d) Baby Mozzarella & Cherry Tomato Brochette (v, g) Stilton & Caramelised Red Onion Tart (v) Cocktail Sausages with Honey & Soy - 3 per portion (d) Homemade Thyme & Caramelised Onion Sausage Rolls (d) Lime, Chilli & Coriander Salmon Brochette (g, d)

Cakes

Spiced Raisin Loaf Cake (vegan, d) Healthy Seed Bar - Free From (vegan, g, d) Orange, Ginger & Miso Cake (v) Carrot Cake (v, n) Lemon Polenta Cake (v, g, n) Chocolate & Orange Brownie (v) Mini Muffins (v)

Dietary Legend: g: no gluten-containing ingredients; d: no dairy-containing ingredients; n: contains nuts; v: vegetarian; vegan WINTER 2024