



Spring Menu 2021
By Eden Caterers at De Morgan House
All prices listed are EXCLUSIVE of VAT



www.demorganhouse.org.uk



Refreshments

Tea and Coffee - £2.00 pp

Freshly brewed filter coffee and a selection of fine teas

Tea, Coffee and Luxury Biscuits - £2.40 pp

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

Tea, Coffee and Cake - £3.50 pp

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

Tea, Coffee and Pastries - £3.50 pp

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

Juice - £2.75 per litre

Orange and/or Apple (please specify)

Bottled Water - £2.00 per 500ml bottle

Still and/or Sparkling (please specify)



Breakfast

Pastries - £2..50 each
Danish Pastry — mini (v)
All Butter Croissant — mini (v)
Pain Au Chocolat — mini (v)
Almond Butter Croissant - mini (v, n)

Fresh Fruit - £3.25
Individual Salad Pot (vegan, g, d)

Breakfast Savoury Platter - (for up to 10 people) £40.00
a selection of mini filled breakfast rolls & croissant to include:
smoked salmon & cream cheese mini bagels
Ham & Emmenthal Mini Croissant
Emmenthal & Salami Cereal Roll
Brie & Cranberry Mini Flutes

Mini Bacon Roll Breakfast Platter £37.60
15 mini glazed brioche rolls
with streaky bacon delivered warm to you for immediate service

Mini Mushroom Roll Breakfast Platter (v) £37.60
15 mini glazed brioche rolls
with butter fried button mushrooms, tomatoes and cheddar
delivered warm to you for immediate service



Sandwich Lunch

DMH Sandwich Bronze Lunch - £8.00 pp

Sandwiches

A selection of current seasonal sandwiches x 1.25 per person

Whole Fruit

x 1 portion per person

DMH Sandwich Silver Lunch - £9.50 pp

Sandwiches

A selection of current seasonal sandwiches x 1.25 per person

Crisps

x 0.5 portion per person

Cut Fruit

x 1 portion per person

DMH Sandwich Gold Lunch - £11.75 pp

Sandwiches

A selection of current seasonal sandwiches x 1 per person

Finger Buffet

x 2 per person

Cut Fruit

x 1 portion per person



Buffet Lunch

DMH Finger Buffet Bronze - £15.50 pp

Sandwiches

A selection of current seasonal sandwiches x 1 per person

Finger Buffet

x 4 per person

Cut Fruit

x 1 portion per person

DMH Finger Buffet Silver - £17.50 pp

Sandwiches

A selection of current seasonal sandwiches x 1 per person

Finger Buffet

x 4 per person

Cheese

Selection of seasonal cheeses x 1 portion per person

Cut Fruit

x 1 portion per person

DMH Finger Buffet Gold - £19.00 pp

Sandwiches

A selection of current seasonal sandwiches x 1 per person

Finger Buffet

x 4 per person

Cheese

Selection of seasonal cheeses x 1 portion per person

Cake

x 1 portion per person

Cut Fruit

x 1 portion per person



Fork Buffet

DMH Meze Lunch - £14.35 per person
(min 6 people)

(min 6 people)

*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
Freshly Baked Bread Rolls
Whole Fruit
X 1 Portion Per Person*

DMH Vegetarian Meze Lunch - £14.35 per person
(min 6 people)

*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
Freshly Baked Rolls*



Fork Buffet

Birch Fork Buffet

£26.25pp
(min 6 people)

Spiced Prawns & Smoked Salmon with Wasabi & Lime
Kale & Butternut Frittata (v, g)
Freekeh, Chick Pea & Char Grilled Aubergine Salad (vegan, d)
Wild Rice Salad (vegan, g, d, n)
Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)
Rolls & Butter (v)
Dark Chocolate & Orange Ganache Tartlet (v)

Oak Fork Buffet

£26.25pp
(min 6 people)

Aberdeen Angus Outdoor Reared Beef with Creamed Horseradish (g)
Root Vegetable Tart Tatin (vegan, d)
Kale Salad with Pecans, Bella Lodi and Cranberries (v, g, n)
Mixed Leaf Salad with Red Wine Dressing (vegan, g, d)
New Potato Salad (vegan, g, d)
Rolls & Butter (v)
French Apple Flan with Cream (v)



The S Word

For us, sustainability is key. It informs everything we do, from where we source our ingredients, how we cook our food through to the lights we use in our head office.

Our knowledge and passion on the subject puts us in a good position to offer a free sustainability advice service to our clients.

Please see some of the fantastic things we do that contribute towards us receiving a 3 star rating, the highest possible, from the Sustainable Restaurant Association.

Nick

Nick Mead,
Managing Director
Eden Catering



the percentage of lights in our head offices that are now LED

100%



we actively forage for our own ingredients when possible & in season, like berries for our jams & elderflower for our cordials



UK

where we source all of our **FREE RANGE** meat & poultry, as well as sustainably sourced fish



3★

the star rating we have from the Sustainable Restaurant Association (SRA) - the highest possible rating



50,000

the number of busy bees we keep, who make our fresh honey



3

the number of times we change our menus each year to incorporate seasonality



slow

our meat is slow-roasted in house overnight to increase tenderness & reduce energy use



74%

the approximate amount of items on our menus that are vegetarian

corn starch!



we use palm leaf platters as well as vegware cutlery and PLA film and pots for our food

17

the average miles our low emissions delivery vans travel each day



Waterloo **foodbank**

we are the official foodbank charity logistical partners



proud to be paying all staff at least the London Living Wage



local

our fruit & veg is all bought fresh from our local market and in season



ZERO TO LANDFILL

In the rare instance any food does come back to us uneaten, we dispose of it correctly using anaerobic digestion

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