



Eden Example Menus

Option I

Starter

Jerusalem artichoke soup

Main

Noisettes of English lamb au Porto
with Provençal herbs & lemon served on a garlic crouton, served with port wine sauce
or

Tomato and parmesan tart tatin with rocket leaves & balsamic dressing

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Glazed quince tart with vanilla cream & quince syrup

£27.00 per head + vat

(Staff and equipment hire not included)



Eden Example Menus

Option 2

Starter

Chicken liver pate with a Winter fruit compote
or
Goat's cheese, baby leeks & potato compote

Main

Roast monkfish saltimbocca
monkfish with sage wrapped in Parma ham
or
Wild mushroom lasagna

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Crème brulee with raspberry coulis

£27.00 per head + vat

(Staff and equipment hire not included)



Eden Example Menus

Option 3

Starter

Selection of cured meats served with mustard fruits

or

Espresso cup of white bean & truffle soup with grilled foccacia

Main

Chargrilled duck breast, braised red cabbage & pears with a cranberry & red wine jus

or

An open lasagne of forest mushrooms

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Bramley & cinnamon apple crumble with vanilla bean cream

£29.00 per head + vat

(Staff and equipment hire not included)





Eden Example Menus

Option 4

Starter

Home cured salmon with a honey, mustard & dill sauce
or
Avocado, Mozzarella and Tomato drizzled with basil oil

Main

Corn fed chicken breast with a crushed new potato mash infused with thyme & olive oil
or
Giant tortellini stuffed with parmesan and ricotta & a sage butter

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Glazed Quince Tart with Vanilla Cream & Quince Syrup

£25.00 per head + vat
(Staff and equipment hire not included)



Eden Example Menus

Option 5

Starter

Bresaola on a bed of rocket, parmesan shavings & a light almond and olive oil dressing

or

Black figs, buffalo mozzarella on a salad of basil, wild rocket & mint leaves with balsamic dressing

Main

Grilled Sea Bass fillets & gratin dauphinoise

or

Wild mushroom risotto garnished with mazuna leaves, herb oil & parmesan

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Grappa panna cotta with shortbread & poached rhubarb

£27.00 per head + vat

(Staff and equipment hire not included)



Eden Example Menus

Option 6

Starter

Selection of cured meats served with mustard fruits
or
Mezze of grilled vegetables with feta & basil oil

Main

Chargrilled duck breast, braised red cabbage & pears with a cranberry & red wine jus
or
Wild mushroom risotto garnished with mizuna leaves, herb oil & parmesan

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Rhubarb crumble with vanilla bean cream

£29.00 per head + vat
(Staff and equipment hire not included)





Eden Example Menus

Option 7

Starter

Green bean salad with lemon olive oil toasted pine nuts
or
Stuffed aubergines and peppers with rice, tomatoes and cheese

Main

Fillets of venison marinated in red wine, with a red wine sauce and scented with walnuts
or
Butternut squash lasagna

(All mains will be served with a selection of three seasonal vegetables)

Dessert

Raspberry crème brulee accompanied by fresh raspberries

£29.00 per head + vat
(Staff and equipment hire not included)

