



CHRISTMAS CATERING

made simple

TO BE SERVED FROM 1ST NOVEMBER TO 24TH DECEMBER 2026





CHRISTMAS CATERING **MADE SIMPLE**

We know that Christmas planning can be a tough task. After all, you want to make sure everyone has the best time - and a lot of that comes down to the food and drink.

That's why we've created our Christmas menu to be as simple for event organisers as possible. The best ingredients, prepared by passionate chefs, a range of serving options, and staff if you need them.

We'll take the stress out of the catering, so you can focus on having fun.

Eden x



CHRISTMAS DINNER

SIT DOWN

A classic Christmas Dinner, thoughtfully prepared for every guest, with delicious options for all dietary requirements. Our chefs cook everything fresh in our Waterloo kitchens before delivering it hot to your venue.

Serving style

Your meal is delivered hot in insulated boxes, with each dish served in gastro trays ready for service. Simply plate up using your own crockery (or hire this from us), or let our friendly waiting team take care of serving for a seamless experience.

How it works

Our Christmas Dinner Set Menu includes a Main and a Dessert. Simply choose your preferred menu, then add Starters if you'd like to complete the feast.

STARTERS

minimum order 10

Smoked Wiltshire Trout (d)

with lemon & dill dressing (161kcal)

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (393kcal)

Sweet Potato Falafel with Salsa & Watercress (vegan, g, d)

sweet potato & turmeric falafel on English watercress with tomato & coriander salsa (152kcal)

MAIN & DESSERT

minimum order 10

Regular

Traditional Roast - "English Rose" Turkey

with onion gravy, cranberry & apple stuffing, roast potatoes, cocktail sausage with rolled bacon, sprouts with chestnuts, and parsnip & carrot batons (814kcal)

Blackberry and Apple Crumble with Cream (v)

served with cream (472kcal)

Vegetarian

Christmas Nut Loaf (vegan, d, n)

packed with onions, celery, walnuts, sunflower seeds and herbs. with roast potatoes, cranberry & apple stuffing, parsnip & carrot batons, sprouts with chestnuts (728kcal)

Blackberry and Apple Crumble with Cream (v)

served with cream (472kcal)

No Gluten & Dairy Ingredients

Traditional Roast - "English Rose" Turkey

with onion gravy, cranberry & apple stuffing, roast potatoes, cocktail sausage with rolled bacon, sprouts with chestnuts, and parsnip & carrot batons (814kcal)

Dairy Free Chocolate Mousse Pot (vegan, g, d)

dark chocolate and soy cream deliciousness (303kcal)

Vegan

Sweet Potato Sage and Onion Tart (vegan, d)

quinoa pastry tart topped with a spiced cranberry compote. with roast potatoes, cranberry & apple stuffing, parsnip & carrot batons, sprouts with chestnuts (671kcal)

Dairy Free Chocolate Mousse Pot (vegan, g, d)

dark chocolate and soy cream deliciousness (303kcal)

Crockery & Cutlery

Starter Crockery & Cutlery Pack

Main Course Cutlery & Crockery Pack

Dessert Cutlery & Crockery Pack

Order Deadline: 12PM - 7 Prior Working Days



CHRISTMAS DINNER IN A BOX

Perfect for those more informal events, an office lunch, or where you want to keep the organisation stress-free.

Our Boxed Christmas Dinner option gives you all the elements of the dinner we know and love, but served in convenient boxes. Easy to grab-and-go, or eat while mingling. Can be delivered hot, in insulated boxes, or cold, ready for guests to re-heat and eat when suits them (ideal for offices).

BOXED CHRISTMAS DINNER

minimum order 12

Christmas Dinner in a Box - Turkey (d)

roast turkey, roast potatoes, parsnip & carrot, brussel sprouts, cranberry and apple stuffing, pigs in blanket and onion gravy (511kcal)

Vegan Christmas Dinner in a Box - Nut Roast (vegan, d, n)

nut roast, potatoes & parsnip with carrot, brussel sprouts, cranberry and apple stuffing and onion gravy (566kcal)

No Gluten & Dairy Ingredients Christmas Dinner in a Box - Turkey (g, d)

roast turkey, roast potatoes, parsnip & carrot, brussel sprouts, cranberry and apple stuffing, pigs in blanket and onion gravy (511kcal)

Order Deadline: 12PM - 3 Prior Working Days



MULLED MINGLES SET MENUS

The perfect way to kick off your Christmas celebration. Enjoy warming mulled wine, **delivered hot in flasks ready to serve**, paired with your choice of festive finger food, canapés or mince pies to suit every occasion and budget.

MULLED MINGLE 1

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Canapés

3 per person

Stilton Stuffed Medjool Date (v, g, n)

Candied Bacon, Apple & Blue

Prawn Cocktail Shell (d)

Mini Mince Tarts

2 per person

matured mince meat with brandy &

cranberry (v, n)

Canapes served on smart aqua platters that are collected after your event

MULLED MINGLE 2

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Finger Buffet

2 per person

Stilton & Caramelised Red Onion Tart

Homemade Thyme & Caramelised Onion

Sausage Rolls (d)

Chicken Brochette - Red Pepper & Garlic

(g, d)

Mini Mince Tarts

2 per person

matured mince meat with brandy &

cranberry (v, n)

Finger Buffet served on sustainable palm leaf platters

MULLED MINGLE 3

minimum order 15

Mulled Wine

2 glasses per person

warm, rich clove & cinnamon wine

Mini Mince Tarts

2 per person

matured mince meat with brandy &

cranberry (v, n)

Mince Pies served on sustainable palm leaf platters

Order Deadline: 12PM - 7 Prior Working Days



FESTIVE CANAPES

SET MENUS

Canape bites to get the party going, full of flavourful ingredients, meticulously crafted in our kitchens, enjoy one of each per person with our set menus. Minimum order 12.

FESTIVE CANAPES

Stilton Stuffed Medjool Date (v, g, n)
topped with walnut (64kcal)

Jerk Chicken & Orange Skewer (d)
juicy orange works well with Jamaican spiced chicken (28kcal)

Duck Pancake & Hoisin (d)
with courgette, red pepper, carrot & coriander (46 kcal)

Beetroot & Broccoli Tartlet (vegan, d)
beetroot houmous & fresh broccoli in a tomato pastry tartlet (34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)
flavour punch on a stick! (57kcal)

Caper & Olive Tapenade Bruschetta (vegan, d)
sourdough bruschetta with our caper, black olive and garlic tapenade (45kcal)

Candied Bacon, Apple & Blue
blue cheese with candied bacon and apple on puff pastry (46kcal)

Prawn Cocktail Shell (d)
classic prawn cocktail in a pastry shell dusted with paprika (50 kcal)



SWEET FESTIVE CANAPES

Berry Mousse in Chocolate Cup (v, g)
elegant dark chocolate with sharp season's berry mousse (51kcal)

Mini Mince Tart (v, n)
matured mince meat with brandy & cranberry (87kcal)

Chocolate & Orange Tartlet (v)
a silky rich dark sauce with orange zest in a crisp case (77kcal)

FESTIVE SET MENUS

Our Festive Set Menus make hosting effortless. Each package includes a selection of canapés paired with wine, with three menu tiers to choose from depending on the quantity of each – making it easy to find the perfect fit for your event. Designed to be drop-off only, but glassware and staff hire available.

Wine Selection

Laurent Miquel - Heritage Vineyards Rouge

Laurent Miquel - Heritage Vineyards Blanc

Prosecco - Artigianale Eco

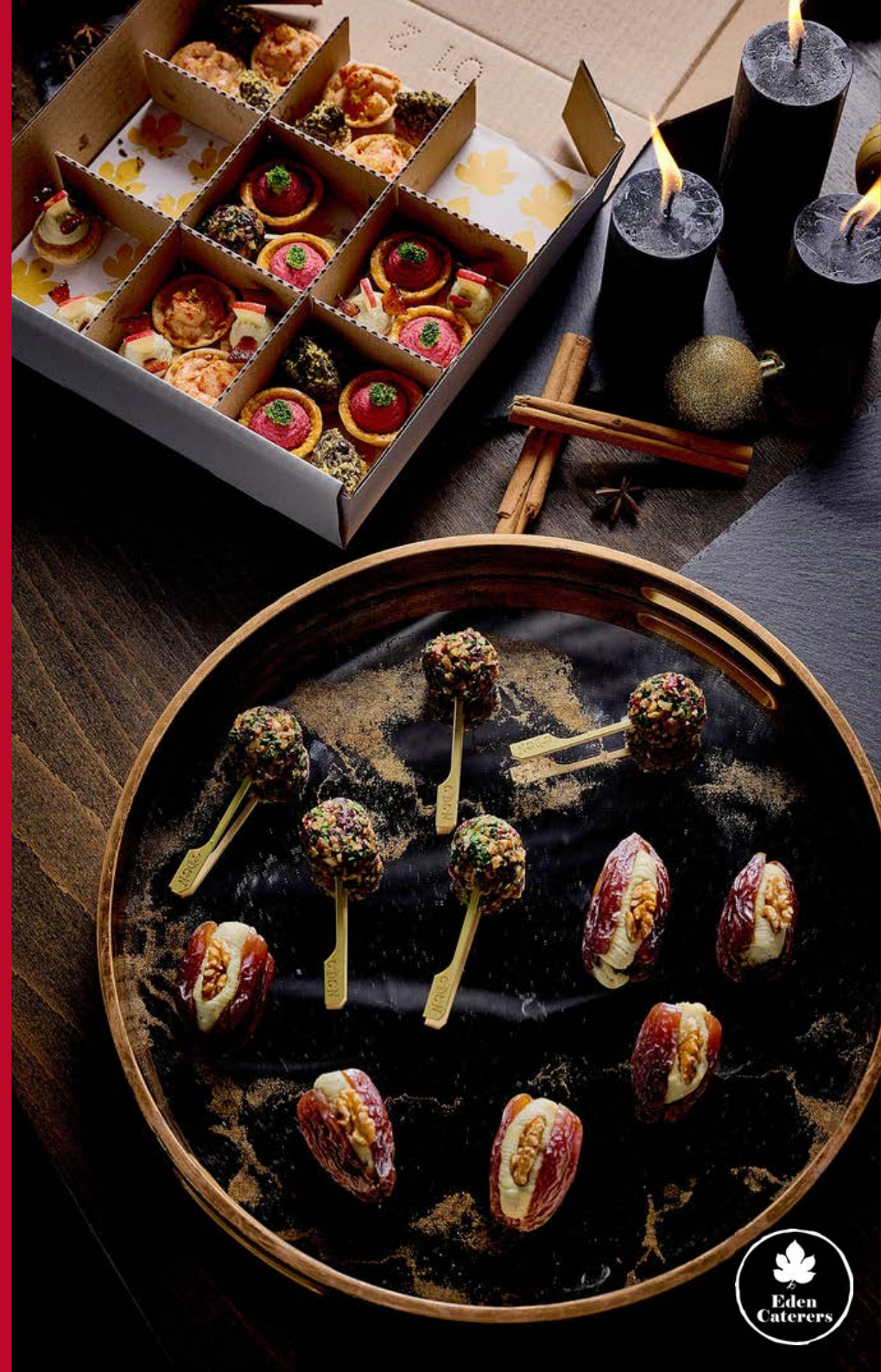
Festive Canapes

From a selection of our Festive Canape menu (see previous page).

Canapes served on smart aqua platters that are collected after your event.

What's included?	Holly 	Mistletoe 	Winterberry 
Wine	2.5 glasses	2.5 glasses	3.5 glasses
Canapes	4 canapes	5 canapes	7 canapes
Sweet Canapes		2 sweet	2 sweet

Order Deadline: 12PM - 3 Prior Working Days



FESTIVE FINGER BUFFET PLATTERS

Classic festive flavours make up our Finger Buffet selection, served on sustainable palm leaf platters for easy celebrations.

Small Festive Finger Buffet Platter

6 pieces from the selection below

Festive Finger Buffet Platter

12 pieces from the selection below

Pickled Blackberry Crostini (v)

crostini with whipped cream cheese, honey, pickled blackberries & fresh mint (63kcal)

Stilton & Caramelised Red Onion Tart (v)

short crust pastry with caramelised red onions, creme fraiche and stilton (237kcal)

Chicken Brochette - Red Pepper & Garlic (g, d)

chicken goujon marinaded with roasted red peppers, onion, garlic, coriander cumin and a hint of chilli (49kcal)

Cocktail Sausages with Honey & Soy - 3 per portion (d)

honey and soy coated pork cumberlands with sesame seeds (151kcal)

Homemade Thyme & Caramelised Onion Sausage Roll (d)

cumberland sausage meat & homemade red onion marmalade in crisp puff pastry with fresh thyme & maldon salt (205kcal)

Order Deadline: 12PM Prior Working Day





Order Deadline: 12PM Prior Working Day

FESTIVE CAKES PLATTERS

Treat the team to a selection of our homemade festive cakes, served on sustainable palm leaf platters.

Small Festive Cake Platter
8 pieces from the selection below

Festive Cake Platter
16 pieces from the selection below

Spiced Raisin Loaf Cake (vegan, g, d)
gluten & dairy free with cinnamon, nutmeg, all spice & cloves (119kcal)

Orange, Ginger & Miso Cake (v)
orange & ginger cake topped with a sweet miso buttercream and orange zest (216kcal)

Carrot Cake (v, n)
light and rich carrot cake with nutmeg, cinnamon & walnuts topped with sweet cream cheese (143kcal)

Chocolate & Orange Brownie (v)
dark, rich belgian chocolate with a fresh orange glaze (143kcal)

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Mini Mince Tart (v, n)
matured mince meat with brandy & cranberry. two per portion (171kcal)

Small Mini Mince Tart Platter
8 tarts

Mini Mince Tart Platter
16 tarts



FESTIVE CANAPES

BOXED

For when you want a simple service, or to use your own festive serving trays, our boxed canapes are a great option. 36 canapes per box.

FESTIVE BOXED CANAPES

Stilton Stuffed Medjool Date (v, g, n)
topped with walnut (64kcal)

Jerk Chicken & Orange Skewer (d)
juicy orange works well with Jamaican spiced chicken
(28kcal)

Beetroot & Broccoli Tartlet (vegan, d)
beetroot houmous & fresh broccoli in a tomato pastry
tartlet (34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)
flavour punch on a stick! (57kcal)

Candied Bacon, Apple & Blue
blue cheese with candied bacon and apple on puff pastry
(46kcal)

Prawn Cocktail Shell (d)
classic prawn cocktail in a pastry shell dusted with paprika
(50 kcal)

FESTIVE VEGETARIAN BOXED CANAPES

Stilton Stuffed Medjool Date (v, g, n)
topped with walnut (64kcal)

Beetroot & Broccoli Tartlet (vegan, d)
beetroot houmous & fresh broccoli in a tomato pastry tartlet
(34kcal)

Cranberry Pecan Goat Cheese Balls (v, g, n)
flavour punch on a stick! (57kcal)

Candied Bacon, Apple & Blue
blue cheese with candied bacon and apple on puff pastry
(46kcal)

Caper & Olive Tapenade Bruschetta (vegan, d)
sourdough bruschetta with our caper, black olive and garlic
tapenade (45kcal)

Order Deadline: 12PM Prior Working Day





DRINKS

START THE CELEBRATIONS

SPARKLING WINE

750ml bottles | minimum order 6

Langlois Cremant de Loire Brut Reserve NV

Langlois chateau is part of the Bollinger champagne stable, mixing different fruits such as quince, peach and grapefruit which lead to a lovely honeyed palate and a fresh and delicate finish. france.

A bottle of Artigianale Prosecco Eco

flavour of green apple and honeysuckle, with plentiful, delicate bubbles. italy.

Ayala Brut Majeur

delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style, with apple and peach fruit, alongside notes of hazelnut. france.

HOUSE WINE

750ml bottles | minimum order 6

Laurent Miquel - Heritage Vineyards Rouge

fruit filled aromas of raspberry, strawberry and hedgerow fruits lead to a smooth, ripe palate with a summer pudding-like freshness. 2019. languedoc-roussillon, france.

Laurent Miquel - Heritage Vineyards Blanc

aromas of citrus fruits & lemon peel with a delicate floral tone. well-balanced & lively with superb freshness. 2020. languedoc-roussillon, france.

Laurent Miquel - Heritage Vineyards Rose

fragrant, crisp & refreshing, this delightful rosé is bursting with fresh summer berries 2020. languedoc-roussillon, france.

BEER

Cases of 12x330ml cans

Toast Rise Up Lager | Toast Grassroots Pale Ale | Toast New Dawn IPA |
Toast Changing Tides 0.5% Lager



GET IN TOUCH

To place your order:

orders@edencaterers.london

020 7803 1212

