



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



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 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

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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

