



Caterers and Delicatessen



Edibles is a family run independent business that has been established for over 36 years.

We specialise in making your event unique to you. We have put together a few of the most popular new ideas but are more than happy to cater to your exact requirements.

Our catering service only uses the freshest ingredients with the majority of it being home made on the premises. We can cater for any dietary requirements on request.

We cater for all occasions: Weddings, Parties, Christenings, Business events, Funerals etc.

Our prices do not include crockery or staff but we will happily quote for these. We offer a collection only, delivery service or fully staffed event.

You are welcome to call in, phone or email us to discuss your event and myself or Valerie Brown would be delighted to help you with your enquiry.

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VAT when applicable, is not included in these prices.

Decorated sandwich & party platters

Cocktail sandwich platter (granary and white)

48 quarters	£38.40
96 quarters	£76.80
144 quarters	£115.20

Bridge roll platter (white)

24 rolls	£32.40
48 rolls	£64.80
96 rolls	£129.60

Chunky sandwich platter (granary and white)

48 quarters	£43.20
96 quarters	£86.40
144 quarters	£129.60

All of the above will be filled with a variety of the following:

Smoked salmon, prawn cocktail, tuna mayo, egg mayo, cheese, ham off the bone, roast beef, roast turkey, roast chicken, coronation chicken, pâté and brie with various chutneys, sauces and salads.

Gluten free sandwiches available - please ask.

Sweet selection

Mini patisserie selection (per dozen)* £16.20

A selection of chocolate eclairs, fruit tartlets, chocolate brownie bites and mini cheesecakes

Sweet shots (per dozen)* £19.20

Disposable shot glasses filled with sherry trifle or eton mess or black cherry cheesecake or fresh fruit salad or nostalgic sweet shot (strawberry blancmange with old school sweets)

Baby scones (per dozen)* £15.00

With strawberry jam and clotted cream

Baby scones (per dozen)* £16.20

With fresh strawberries and clotted cream

Cocktail fresh fruit skewers (per dozen)* £12.00

Mini iced ring doughnuts (per dozen)* £12.00

A selection of strawberry, caramel, chocolate, hazelnut and chocolate, sugared and candy topped.

Party/lunch platters

①

24 quarters cocktail sandwiches
10 fingers of quiche
20 cocktail sausage rolls
20 baby scones with clotted cream and jam
Crisps

£49.45 (suitable for 10 people)

②

20 bridge rolls with assorted fillings
20 chicken goujons and dip
20 mini Yorkshires
20 salad skewers
20 prawn vol au vents
20 assorted mini patisserie
Crisps

£140.00 (suitable for 20 people)

③

10 slices of quiche
10 cocktail sausage rolls
10 bridge rolls
10 fruit skewers
10 chicken goujons
10 salad skewers
10 assorted teatime cakes
Crisps

£77.00 (suitable for 10 people)

④

16 chicken drumsticks
16 bridge rolls with assorted fillings
32 cocktail sausages and dip
16 prawn vol au vents
16 mini pork pies
16 slices of farmhouse fruit cake

£126.20 (suitable for 16 people)

* Minimum order 2 dozen per type

'Choose your own' platters

Choose any of the following and we will display these on decorated platters for you.

Finger of quiche	£1.35
10 chicken drumsticks	£12.50
20 cocktail sausage rolls	£9.00
20 chicken goujons with garlic mayo dip	£20.00
20 mini pork pies	£20.00
20 vol au vents	£17.00
20 mini Yorkshires	£23.00
20 cocktail sausages with ketchup dip	£7.00
20 cowboy sausages with mustard mayo dip	£12.00
14 slices of gala pie	£35.00
30 cocktail fresh fruit skewers	£30.00
Slice of teatime cake	£1.50
10 slices of tray/loaf cake	£12.50
15 cocktail salad skewers	£15.00
20 cheese and grape skewers	£24.00
15 cherry tomato, mozzarella and basil skewers	£18.00
20 rosemary and garlic brie wedges with a cranberry dip	£24.00
20 monterey jack and onion goujons with a chilli dip	£19.00

Cheeseboard

Brie du pays, mature cheddar, stilton, grapes, french bread and butter, pickle, celery and tomatoes.

£40.00 (suitable for 10-15 people)

Luxury Cheeseboard

A selection of 6 different cheeses garnished with grapes, figs and other exotic fruits, served with cheese biscuits and butter.

£70.00 (suitable for 10-15 people)

Crudités

To include celery, peppers, cucumber, carrots and grissini served with soured cream, guacomole and hummus dips

£4.00 per person (minimum 10 people)

Tropical fruit fountain

To include a selection of seasonal exotic and traditional fruit displayed with bundles of cocktail sticks and fruit coulis.

£5.95 per person (minimum 20 people)

Kid's party box

1 ham sandwich quarter and 1 cheese quarter
Pot of cucumber, grapes and carrots
Cocktail sausage roll
Bag of crisps
Cupcake
Chocolate animal
Carton of apple juice

All come in a disposable box with a napkin

£8.95 each

Kid's party platters

①

20 ham and cheese sandwich quarters
20 sausages on sticks with ketchup dip
10 cheddar and cherry tomato kebabs
Cucumber sticks with houmous dip
10 jelly shots
10 mini cupcakes

£75.00 (suitable for 10 children)

②

20 ham and cheese sandwich quarters
10 chicken goujons with ketchup dip
10 pots of cheese, carrot and cucumber
Crisps
10 kiddies sweet shots
10 mini iced doughnuts
10 fruit skewers

£80.00 (suitable for 10 children)

DON'T FORGET TO ORDER YOUR ADULT PARTY PLATTERS!

Incredible Edibles Cold Canapés

Tiger Prawn Skewer (per dozen) £15.00

Served with a lime mayo dip

Crostini (per dozen) £13.80

A toasted crostini topped with smoked salmon or prawn and egg or tuna and red onion or roast beef & mustard or roast turkey, stuffing and cranberry

Asparagus Roulades (per dozen) £12.00

Spears of asparagus rolled in brown bread

Devil's Delight (per dozen) £12.00

Danish salami horns filled with cream cheese

Yorkshires (per dozen) £13.80

Mini Yorkshire puddings, served cold topped with slithers of roast beef and horseradish

Blinis (per dozen) £13.80

Bite size blinis topped with smoked salmon, sour cream and 'caviar' or asparagus mousse and red pepper

Baby Jackets (per dozen) £12.00

Baby jacket potatoes filled with egg mayo and bacon or with cream cheese, grated cheddar and spring onion

Pastry Flowers (per dozen)* £15.60

Mini pastry flowers filled with: prawn cocktail and avocado or crispy duck and caramelised orange or crabmeat and asparagus cream

Melon and Parma Ham Kebabs (per dozen)* £15.00

Parma ham wrapped melon balls on a baby skewer

Savoury Shots (per dozen)* £19.80

Disposable shot glasses filled with: prawn cocktail or coronation chicken and rice or smoked salmon and asparagus mousse layers

Luxury Vegetarian canapés £17.40

Cucumber Rounds (per dozen) £12.00

Topped with cream cheese and a crayfish tail or cream cheese and smoked salmon

Vol-au-vents (per dozen) £10.20

Filled with coronation chicken, prawn cocktail and tuna mayonnaise

PLEASE REMEMBER CANAPÉS ARE ELEGANT 'BITE' SIZE NIBBLES

Peking Duck Pancakes (per dozen)* £13.80

Aromatic crispy duck wrapped in chinese baby pancakes with spring onion, cucumber and plum sauce

Tartlets (per dozen)* £12.00

Light shortcrust tartlets filled with: curried prawn and mango or sundried tomatoes, mozzarella, basil and olive or coronation chicken and toasted almonds or goats cheese, beetroot and pine nuts

Utterly Edibles (per dozen) £13.80

Asparagus spear rolled in smoked salmon

Cocktail bridge rolls (per dozen) £16.20

Assorted savoury fillings

Cocktail sandwiches

Elegant cut sandwiches filled with assorted savoury fillings

12 Triangles £9.60

24 Triangles £19.20

48 Triangles £38.40

72 Triangles £57.60

96 Triangles £76.80

All are decorated with cucumber twists, tomato wedges and fresh parsley

Mini Bagels (per dozen) £16.20

Mini bagels filled with smoked salmon, cream cheese and dill

Sourdough appetiser £13.80

Toasted rounds topped with roast beef and caramelised onion chutney or mozzarella, pesto and cherry tomato

Mini naan £12.00

Topped with coronation chicken

Smorgasbord bites £13.80

Continental rye bread topped with smoked salmon, cream cheese and 'caviar' or salt beef, gherkin and mustard or prawn and lemon mayo

Luxury Chef's selection

6 dozen mixed cold canapés £81.00

12 dozen mixed cold canapés £162.00

* Minimum order 2 dozen per type

Incredible Edibles Hot Canapés

Roasted sweet potato and halloumi kebabs (per dozen)* £13.80

Served with a sticky chilli jam

Chicken sate (per dozen) £14.40

With spicy peanut dip

Cowboy sausages (per dozen)* £7.20

Sausages wrapped in bacon served with a mustard mayo dip

Zakouskis (per dozen)* £12.00

A puff pastry case filled with caramelised onions and gruyere cheese or roasted Italian vegetables and parmesan.

Assorted vegetarian dim-sum (per dozen)* £14.40

Tempura prawns (per dozen)* £14.40

You'll need more than one each! Served with sweet chilli dip.

Thai crab cakes (per dozen)* £14.40

Spicy crab cakes served with a sweet chilli dip.

Chicken goujons (per dozen) £12.00

Served with a garlic mayo dip

Savoury shots (per dozen)* £19.80

Disposable shot glasses filled with thai green chicken curry and rice or sausage, mash and onion gravy or sweet and sour chicken and rice or roasted vegetable ragu with rice

Posh piggies (per dozen)* £13.20

Baby sausages piped with creamy mashed potato and topped with onion chutney

Cointreau pâté mushrooms (per dozen)* £13.80

Mushrooms stuffed with pâté and fried in breadcrumbs

Brie and sundried tomato mushrooms (per dozen)* £13.80

Mushrooms stuffed and fried in breadcrumbs

Mini cheeseburger crostini (per dozen) £14.40

Aberdeen Angus beef burgers with mature cheddar, smoky bacon and tangy tomato sauce in a bun

Mini indian selection (per dozen)* £12.00

Onion bhaji, aloo tikka, spinach pakora and vegetable samosa. Served with a mango chutney dip.

PLEASE REMEMBER CANAPÉS ARE ELEGANT
'BITE' SIZE NIBBLES

Croque 'Edibles' (per dozen)* £13.80

Toasted ham, gruyere and mushroom bites

Mini rosti (per dozen)* £14.40

Topped with sausage, fried onion and 'Edibles' chutney or Mexican chicken and guacomole or brie and mushroom.

Monterey Jack cheese & onion goujons £11.40

With a chilli dip

Mini peppered steak pies (per dozen) £14.40

Sausages wrapped in bacon served with a mustard mayo dip

Porcini mushroom arancini (per dozen) £13.80

With a tomato salsa dip

Mac 'n' cheese bites (per dozen) £12.00

With a tomato chutney dip

Sweet potato falafal skewers (per dozen) £13.80

With a tzatziki dip

Brie, rosemary and garlic wedges (per dozen) £14.40

With a cranberry dip

Halloumi sticks (per dozen) £12.00

With a sweet chilli dip

Danish meatball skewer (per dozen) £13.80

With a mustard mayo dip

Chicken gyoza (per dozen) £13.80

Served with a soy dipping sauce

Luxury Chef's selection
6 Dozen mixed hot canapés £81.00
12 Dozen mixed hot canapés £162.00

* Minimum order 2 dozen per type

Funeral Buffets

1

Assorted chunky sandwiches (2 quarters)
Finger of homemade quiche
2 cocktail sausage rolls
Slice of farmhouse fruit cake

£5.55 per person

2

Assorted cocktail sandwiches (4 quarters)
Chicken goujon and dip (2)
Cocktail sausage and dip (2)
Mini strawberry tart (1)
Mini chocolate eclair (1)

**£8.60 per person
(minimum 12 people)**

3

Bridge rolls with assorted fillings(1)
Vol au vents (1)
Mini Yorkshire (1)
Cocktail sausage roll (1)
Finger of quiche (1)
Cheese and grape skewer (1)
Cocktail scone with cream and jam (1)
Fresh fruit skewer (1)
Mini cheesecake (1)

**£9.95 per person
(minimum 10 people)**

4

Assorted chunky sandwich quarters (4)
Chicken drumstick (1)
Cocktail sausage and dip (2)
Mini pork pie (1)
Cheese and grape skewers (2)
Lemon drizzle bite (1)
Chocolate brownie bite (1)

£11.95 per person

Finger Buffets/Canape Parties

1

Assorted bridge rolls (1)
Finger of homemade quiche (1)
Mini Yorkshire (1)
Curried prawn and mango tart (1)
Chicken goujon and dip (1)
Cowboy sausages and dip (1)
Assorted vol au vents (1)

**£7.30 per person
(minimum 12 people)**

2

Assorted chunky sandwiches (2 quarters)
Chicken drumstick (1)
Mini pork pie (1)
Cocktail sausages and dip (2)
Cherry tomato, mozzarella and basil skewer (1)
Crisps
Cocktail fruit skewer (1)
Mini chocolate eclair (1)

**£8.60 per person
(minimum 24 people)**

3

Assorted chunky sandwiches (4 quarters)
Finger of quiche (1)
Assorted vol au vents (1)
Cheese and grape skewers (1)
Salad skewers (1)
Mini strawberry tart (1)

**£9.35 per person
(minimum 20 people)**

4

Cocktail sandwiches (2 quarters)
Assorted crostini
Baby jackets (1)
Cucumber rounds (1)
Mini naan with coronation chicken (1)
Smoked salmon blinis (1)
Mini Yorkshires (1)
Cheese and grape skewer (1)
Cocktail scone with cream and jam (1)
Fresh fruit skewer (1)

£11.50 per person
(minimum 15 people)

5

Assorted bridge rolls (1)
Cold tiger prawn skewer with dip (1)
Melon and parma ham kebab (1)
Smoked salmon blinis (1)
Cherry tomato, mozzarella and basil skewer (1)
Finger of homemade quiche (1)
Cowboy sausage and dip (1)
Mini Yorkshire (1)
Pastry flower with crab and asparagus cream (1)
Peking duck pancakes (1)
Selection of mini patisserie (2)

£14.45 per person
(minimum 20 people)

6

Cocktail sandwiches (2 quarters)
Tiger prawn skewer with dip (1)
Luxury vegetarian canapes (1)
Pate stuffed mushrooms (1)
Chicken goujon and dip (1)
Devils Delights (1)
Peking duck pancakes (1)
Smoked salmon blinis (1)
Mini naan with coronation chicken (1)
Prawn cocktail shot (1)
Melon and parma ham kebabs
Mini chocolate brownie (1)
Mini strawberry tart (1)

£16.25 per person
(minimum 20 people)

Canape Parties

1

Cold canapes:

Smoked salmon blinis
Coronation chicken mini naan
Mini Yorkshires
Peking duck pancakes
Smorgasbord bites
Cucumber rounds with crayfish

and

Hot canapes:

Brie, rosemary and garlic wedges with cranberry dip
Cowboy sausage and dip
Zakouskis
Brie and sundried tomato stuffed mushrooms
Mini peppered steak pies
Assorted dim sum and sweet chilli dip

£12.95 per person
(minimum 24 people)

2

Cold canapes:

Melon and parma ham kebabs
Smoked salmon blinis
Tiger prawn skewers with lime dip
Baby Yorkshires
Assorted crostini
Luxury vegetarian canapes

and

Hot canapes:

Brie, rosemary and garlic wedges with cranberry dip
Mini Indian selection with mango chutney dip
Posh piggies
Chicken sate and dip
Tempura prawns with sweet chilli dip
Porcini mushroom arancini with tomato salsa dip
Cheeseburger crostini
Mac 'n' cheese bites

and

Sweet canapes:

Sherry trifle shots
Chocolate brownie sundae shots

£20.00 per person
(minimum 24 people)

Quiches

	8 portions	12 portions
Cheddar cheese, tomato and basil (v)	£16.50	£23.00
Mozzarella, tomato and basil (v)	£17.50	£24.00
Leek and gruyere (v)	£17.50	£24.00
Asparagus (v)	£17.50	£24.00
Brie, sundried tomato and spring onion (v)	£17.50	£24.00
Caramelised red onion and feta cheese (v)	£18.50	£25.00
Stilton, leek and red onion chutney (v)	£18.50	£25.00
Swiss cheese, watercress and nutmeg (v)	£17.50	£24.00
Quiche Lorraine	£17.50	£24.00
Bacon, leek and gruyere	£18.50	£25.00
Ham and mushroom	£17.50	£24.00
Smoked salmon and asparagus	£19.50	£26.00
Roasted Mediterranean vegetable	£18.50	£25.00
Chicken, sweetcorn and green pepper	£18.50	£25.00
Tuna and spring onion	£17.50	£24.00

Home-made hot dishes

Beef lasagne Traditional Italian dish	£6.99
Vegetable lasagne With roasted Italian vegetables	£6.99
Fisherman's pie With salmon, smoked haddock, white fish and prawns	£11.75
Chicken stroganoff In a creamy brandy sauce	£9.75
Boeuf en croute Made with the best fillet of beef	£19.50
Beef stroganoff In a creamy brandy sauce	£11.75
Boeuf bourguignon A firm favourite	£11.75
Lamb Provençal A hearty lamb dish infused with rosemary	£12.75
Thai green chicken curry In a medium hot creamy sauce	£9.75
Chicken Copenhagen In a creamy white wine sauce with bacon and wild mushrooms	£11.75
Chicken Basilica Edibles signature dish	£10.99
Steak chilli hot pot Made with chunky beef	£10.99
Cottage pie Always a favourite	£6.99
Moroccan lamb With harissa, apricots and Moroccan spices	£12.75

Accompaniments for our main courses

(minimum 6)	
Plain rice	£1.50
Vegetable rice	£2.50
Buttered new potatoes	£2.00
Assorted vegetables	£2.95
Sauteed potatoes	£2.95
Dauphinoise potatoes	£3.25
Potato wedges	£2.95
Cauliflower cheese	£3.25
Swede, carrot & potato mash	£3.00
Roasted Mediterranean vegetables	£3.95

Or how about...?

Meat platter Home cooked ham off the bone, roast beef and roast turkey with condiments	£7.95 per person
Continental meat platter Parma ham, Milano salami and Danish salami garnished with olives and figs	£7.50 per person
Coronation chicken and rice (min. 6) Large portion, half is ample if part of a buffet	£7.50 per person
Antipasta platter (min. 6) Parma ham, Milano and Danish salami, figs and olives, roasted Italian vegetables, giant prawns with garlic mayo dip. Melon slices and grissini, mozzarella, tomato and basil salad.	£12.50 per person
Whole dressed salmon Fully boned and beautifully dressed	£13.75 per lb (min. 5lb)
Salmon en croute (min. 6) With asparagus mousse	£11.75 per person
Fountain of king prawns (min. 12) Garnished with lollo rosso, lemon and parsley with a garlic mayo dip	£7.00 per person
Delices of salmon (min. 6) Beautifully dressed	
4 oz delice	£6.00 each
6 oz delice	£7.50 each
8 oz delice	£8.99 each

These are prices per person, man-sized portions! (Minimum 6 per type)

Afternoon tea

1

A selection of dainty cocktail sandwiches:
(5 quarters per person)
Smoked salmon and cream cheese
Egg mayonnaise and cress
Ham and mustard
Coronation chicken

2 cocktail sausage rolls

1 cocktail scone with clotted cream and jam
1 cocktail strawberry tart
1 cocktail chocolate eclair
1 lemon drizzle bite

£10.10 per person
(minimum 12 people)

2

A selection of dainty cocktail sandwiches:
(5 quarters per person)
Smoked salmon and cream cheese
Egg mayonnaise and cress
Ham and mustard
Coronation chicken

2 cocktail sausage rolls
1 finger of quiche
2 cocktail sausages and dip
1 cheese and grape skewer
1 mini Yorkshire

1 Victoria sponge
1 chocolate brownie bite
1 cocktail scone with clotted cream and jam
1 strawberry and clotted cream shot

£14.15 per person
(minimum 12 people)

3

Bridge rolls (2 per person)
Coronation chicken
Prawn cocktail
Egg mayonnaise and cress
Ham off the bone and mustard

1 finger of homemade quiche
2 cocktail sausage rolls
1 cheese and grape skewer

A selection of cold canapés:
Mini Yorkshires
Prawn and avocado vol au vent
Luxury vegetarian canapés
Smoked salmon and asparagus spear

1 cocktail scone with jam and clotted cream
1 sherry trifle shot
1 mini iced ring doughnut
1 cocktail chocolate eclair
2 Belgian chocolates
1 homemade 'Oh my fudge' fudge

£20.20 per person
(minimum 15 people)

Picnics

1

Assorted chunky sandwiches (4 quarters)
1 slice of homemade quiche
2 cocktail sausage rolls
1 mini pork pie

Fresh strawberry tart

£10.80 per person
(minimum 2 people)

2

Ham off the bone and piccalilli
Coronation chicken and rice
Salmon and prawn pasta salad
Greek salad
Homemade coleslaw
New potato with soured cream and chives

Strawberry and champagne cheesecake
Cheese, biscuits and grapes
Roll and butter

Selection of homemade fudge and chocolates

£35.00 per person
(minimum 6 people)

The above are all packed in white boxes with disposable plates, cutlery and serviettes. They can also be supplied in returnable wicker hampers, when a £40.00 returnable deposit is charged.

Home-made salads

	Price per kg		
Coleslaw	£14.50	Pesto pasta, spinach, pine nuts & parmesan	£19.00
White cabbage, carrots and spanish onion in a creamy mayonnaise			
Curried coleslaw	£15.00	Avocado, crispy bacon, sauteed mushrooms and spring onions	£22.50
		With a lemon dressing	
Potato salad	£14.50	Mexican Fiesta	£24.50
New potatoes and Spanish onion in a creamy mayonnaise		Avocado, Monterey Jack cheese, peppers, tomatoes, red onion and whole baby mushrooms topped with salsa, sour cream and nacho pieces	
Waldorf salad	£15.50	Roasted beetroot, halloumi, orange and rocket salad	£19.50
Celery, green apple and walnuts in a creamy mayonnaise			
Mexican rice	£15.50	Moroccan cous cous	£22.50
Rice salad with mixed peppers, tomatoes, red onion and sweetcorn in a tomato dressing with a kick of tabasco		With pan fried courgette and halloumi, chickpeas and cherry tomatoes in a lime and mint dressing	
Greek salad	£16.50	Curried rice salad	£16.50
Celery, tomatoes, peppers, red onion, cucumber, feta cheese and mixed olives in our 'Edibles' oregano dressing		With cucumber, tomatoes, red onion, raisins, coriander and toasted cashew nuts.	
Avocado, orange and watercress	£19.50	Blue cheese and pear salad	£22.00
with a citrus dressing and chopped sundried tomatoes		With rocket, walnuts and a honey dressing	
Pasta salad	£18.50	Prawn sweet chilli noodle salad	£19.50
A mouth-watering mixture of pasta spirals, prawns, ham, anchovies, salami, red and green pepper, onions, garlic and black olives in a herb and lemon dressing		With spring onions, cherry tomatoes and cucumber	
Salad Nicoise	£17.50	Watermelon and feta salad	£19.50
Tuna, tomato, egg and green beans in a continental dressing		With red onion and a mint dressing	
Singapore noodles	£18.00	Hawaiian salad	£19.50
Noodles, shredded chicken, red chilli, spring onion, cucumber and pak choi in a satay dressing		Ham, fresh pineapple, cherry tomatoes, red onion and iceberg in a Thousand Island dressing	
Chorizo and sweet potato salad	£19.50	Panzarella salad	£19.50
Roasted sweet potato, pan fried chorizo, field mushrooms and peppers on a bed of rocket with a mediterranean dressing		Tomatoes, red onion, peppers and olives with toasted bruchetta in a red wine vinegarette	
English salad for 10 people	£16.00	Salad Basilica	£25.00
Lettuce, tomato, cucumber, radish and spring onion with 'Edibles' dressing		Fresh salmon, pasta, courgette, lemon, chilli and ricotta salad	
Mange tout, cherry tomato, baby sweetcorn, mozzarella and basil	£19.50		
With a drizzle of balsamic dressing			
Whole baby new potatoes, bacon, sour cream and dill	£15.50		

All salads minimum order of 1 kg

Just desserts and teatime cakes

Fresh seasonal fruit cheesecake (serves 12-14) £27.50

Choose from strawberry, raspberry, or woodland fruits

Preserve topped cheesecakes (serves 12-14) £25.50

Choose from strawberry, black cherry or raspberry

Chocolate fudge gateau (serves 12-14) £25.00
American style!

Raspberry tropicana (serves 12-14) £28.50
Layers of sponge and raspberry mousse topped with fresh glazed raspberries

Tiramisu torte (serves 10) £25.00
Italian style dessert gateau

Black forest gateau (serves 12-14) £27.50
Nostalgic liqueur gateau

Banoffee pie (serves 12-14) £27.50
Scrumptious banana and toffee gateau

Fresh strawberry gateau (serves 12-14) £27.50

Romeo and Juliet (serves 12-14) £28.50
Crunchy biscuit base, white chocolate mousse, milk chocolate mousse topped with a soft ganache

Lemon meringue pie (serves 12-14) £27.50
Traditional favourite

Treacle tart (serves 12-14) £22.50

Tarte au citron (serves 12-14) £25.00
Zesty lemon tart

Apple pie (serves 12-14) £22.50

Apple and blackberry pie (serves 12-14) £23.50

Fresh cream and seasonal fruit pavlova (serves 12) £35.00
Popular choices, strawberry and kiwi, raspberry and peach

Fresh fruit patisserie tart (serves 10) £28.50
Sweet pastry, filled with creme patisserie and topped with glazed seasonal fruit

Raspberry and white chocolate meringue roulade (serves 16) £27.50

Toffee and pecan meringue roulade (serves 16) £27.50

Lemon meringue roulade (serves 16) £27.50

Profiteroles (min. 2 dozen) £14.40 per dozen

Filled with fresh cream or creme patisserie with rich chocolate sauce

Tropical fruit fountain (min. 20) £5.95 per person

An amazing array of seasonal traditional and tropical fruit displayed on tiered stands

Strawberry and champagne trifle gateau (serves 12) £35.00

Fresh strawberry tart (serves 10) £28.50

Individual desserts (minimum of 6 - same type) £3.95 each

Strawberry shortbread

Rich chocolate torte

Strawberry and champagne cheesecake

Salted caramel and chocolate tart

Banoffee pie

Toffee and honeycomb cheesecake

Tarte au citron

Teatime cakes (serve 12-16 portions) £25.00 each

Victoria sponge

Farmhouse fruitcake

Coffee and walnut

Gluten free spiced apple

Carrot cake

Special occasion buffet menus

1

Smoked salmon and asparagus quiche
Ham off the bone and chutney

New potato salad
Greek salad
English salad

Strawberry gateaux
Profiteroles with chocolate sauce
Cream

Roll and butter

**£19.50 per person
(minimum 15 people)**

2

Ham off the bone and mustard
Coronation chicken and rice
Fresh salmon and prawn pasta special

Homemade coleslaw
Whole baby potatoes with soured cream and dill
Avocado, crispy bacon, mushrooms and spring
onion salad on a bed of cherry tomato, lettuce
and cucumber

Fresh fruit patisserie tart
Lemon meringue roulade
Cream

Roll and butter

**£27.50 per person
(minimum 15 people)**

3

Whole dressed salmon with lemon mayonnaise
Meat platter (ham off the bone, roast turkey and
roast beef) with condiments
Homemade asparagus quiche or coronation chicken
and rice

Dressed baby new potatoes (can be served warm)
Homemade coleslaw
Mange tout, cherry tomato, baby corn, mozzarella
and basil on a bed of leaves
Avocado, orange and watercress salad

Strawberry and kiwi pavlova
Chocolate Romeo and Juliet

Roll and butter

**£35.00 per person
(minimum 20 people)**

4

Whole dressed salmon with lemon mayonnaise
Hand carved ham off the bone and chutney
Coronation chicken on a bed of rice
Roasted vegetable and goats cheese flan

Panzarella salad on a bed of leaves
Whole baby potatoes, bacon, soured cream and dill
Avocado, crispy bacon, mushroom and spring onion
salad
Homemade coleslaw

Selection of individual desserts
Tropical fruit fountain
Cream

Cheeseboard, grapes and biscuits
Roll and butter

**£39.50 per person
(minimum 20 people)**

5

Starter buffet table

Fountain of king prawns served with lime mayo
Platters of anti pasti (parma ham, ogen melon, roasted mediterranean vegetables, mozzarella, tomato and basil, olives and grissini)
Pasta salad
Panzarella salad
Cocktail rolls and butter

Main buffet table

Hot joints of topside roast beef, mustard and horseradish
Hot joints of roast pork and apple sauce
Vegetarian option
Goose fat roast potatoes
Butter new potatoes
Carrot and swede mash
Seasonal green vegetables
Cauliflower cheese
Bacon wrapped chipolatas
Homemade stuffing
Yorkshire puddings
Gravy

Dessert buffet table

Exotic fruit fountain
Fresh strawberry cheesecake
Towers of profiteroles with hot chocolate sauce
Cream

Cheeseboard and biscuits

**£55.00 per person
(minimum 25 people)**

6

Canapes

Peking duck pancakes
Smoked salmon blinis
Mini Yorkshires
Tempura prawn with sweet chilli dip

Starter

King prawn and crab salad with a zesty lime dressing on a bed of wild rocket
or
Asparagus, mozzarella and parma ham parcels with a basil drizzle
or
Vegetarian option

Main course buffet

Whole dressed salmon with a prawn mousse
Whole honeyroasted ham on the bone
Swiss cheese, watercress and nutmeg tart
Mushroom stuffed chicken parcels with a creamy dressing
Chorizo and sweet potato salad
Greek salad
Continental leaves with parmesan croutons
Avocado, crispy bacon, mushroom and spring onions
Hot minted new potatoes
Rolls and butter

Dessert buffet

Lemon meringue roulade
Strawberry and champagne trifle gateau
Romeo and Juliet
Exotic fruit platters
Cream

Cheeseboard, grapes and biscuits

Belgian chocolates

**£55.00 per person
(minimum 20 people)**

Weddings, Dinner Parties and Functions

1

Tomato and basil soup served with bruschetta
Caramelised onion, potato and feta tart
Homemade smoked salmon paté served with
beetroot and horseradish relish and rustic bread
Prawn cocktail, brown bread and butter
(choose one)

Chicken basilica
or
Delice of salmon with watercress and nutmeg sauce
(choose one)
Served with a selection of rice, potatoes and
seasonal vegetables

Fresh fruit patisserie tart and cream
or
Chocolate mousse gateau and cream
(choose one)

£25.00 per person
(minimum 6 people)

2

Grilled figs with goats cheese, honey and walnuts
Cointreau pate stuffed mushrooms
Smoked salmon flower with smoked salmon pate
(choose one)

Beef stroganoff
or
Fish pie
or
Lamb provençal
(choose one)
Served with a selection of rice, potatoes and
seasonal vegetables

Apple pie and cream
or
Luxury black forest gateau and cream
(choose one)

£29.50 per person
(minimum 6 people)

3

King prawn, avocado and mango salad with a
sweet chilli dressing
or
Antipasta plate
or
Caramelised shallot tart with a pecorino cream
(choose one)

Beouf bourguignon
or
Chicken Copenhagen
or
Salmon and asparagus en croute
or
Moroccan lamb
(choose two)

A selection of individual desserts to include
strawberry and champagne cheesecake
and
Salted caramel and chocolate tart

Cheeseboard, grapes and biscuits

£35.00 per person
(minimum 12 people)

These are just a few examples of menus that we
have put together. We will happily design a menu
to suit your budget and tastes.

No hassle BBQ's

Edibles' way where everything is oven cooked so all your guests can eat together! All laid out on a buffet table, where our staff will carve as you are served.

Hot joints of roast pork with crackling
Hot joints of topside beef
Gourmet sausages
Roasted vegetable kebabs
Floured baps and hot dog rolls
Fried onions
Sauteed mushrooms
BBQ relish, apple sauce, horseradish and mustard
Homemade coleslaw
Greek salad
Baby jacket potatoes

Followed by...
Fresh strawberry tarts
Tower of profiteroles with chocolate sauce

**£30.00 per person
(minimum 20 people)**

Evening food ideas

Midnight Feast!

Bacon baps
Sausage baps
Fried onions
Ketchup, brown sauce and mustard

**1 large bap £4.50 pp
1 cocktail bap £3.40 pp**

Evening roastie!

Roast pork, apple sauce and crackling baps

Roast beef and fried onions, horseradish and mustard baps

**1 large bap £5.75 pp
1 cocktail bap £4.25 pp**

And maybe to follow...

Individual strawberry tart **£3.95 pp**
Individual rich chocolate torte **£3.95 pp**

Ploughmans table

Tiered cheese platters decorated with grapes, figs and redcurrants to include brie du pays, vintage cheddar, Colston Bassett stilton, camembert, cambozola and goats cheese.

Homemade smoked salmon pâté

Chicken liver with cointreau and orange pâté
Our home cooked ham on the bone with Edibles pickle

Bowls of coleslaw, potato salad, pickled onions, cherry tomatoes, chutney and crisps

French bread, cottage loaves, seedy plaits and butter

£15.00pp (minimum 20 people)

Pies can be added to this as an extra.
The ploughmans can also be upgraded to have as a main meal.

