



## OUR DISHES... YOUR EVENT

Whether it is a wedding, engagement party, management meeting, a family lunch or just a lovingly baked cake for afternoon tea, Eliane is happy to provide an array of private catering services which will take the pressure off you and leave your guests happy!

Our specialist chefs will prepare and perfectly present the dishes you select from our broad range of inspiring creations and we can help you build the event you want by tailoring dishes to suit dietary requirements or providing waiting staff if required, and even the chef too if you'd like.

We can cater for small dinner parties and take all the hassle out of your hands... so that you can focus on enjoying your event.

We can provide our signature style buffet or a more bespoke plan to suit your needs.

Want someone to prepare fresh organic juices and smoothies and add some theatrics to your party? We can provide a trained member of staff and the equipment to do so! We can even provide the fresh organic fruits and vegetables to make combinations that you and your guests will love!

Whatever your event, if you're looking to cater it with a happy and healthy twist without compromising taste and beautiful presentation then Eliane is the place to start!

Rates for the provision of staff are:  
Waiting staff £16 per hour  
Chef £30 per hour

All dishes will be prepared with Himalayan pink salt, South Indian cracked black pepper, raw virgin coconut oil, wholefoods and organic ingredients whenever possible. Please let us know of any allergies in good time and we will do our best to accommodate your request.

Prices are calculated per head based on dishes selected. Collection is required unless chef is provided.

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# PASTRIES, PIES, CAKES & BAKES

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All of our cakes and bakes are handmade to order using organic ingredients wherever possible.

## INDULGENT CAKES

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### Lemon Drizzle

An organic zesty lemon loaf drizzled with a crunchy lemon icing.

9" loaf: £22

### Banana Bread

A moist, organic banana loaf with cinnamon and walnuts.

9" loaf: £24

### Victoria Sponge

Two layers of fluffy, organic sponge sandwiched with homemade strawberry jam and buttercream.

8" cake, serves eight: £25

10" cake serves up to fourteen: £36

12" cake serves up to twenty: £54

### Orange and Apricot

Two layers of fluffy, organic orange sponge sandwiched with homemade apricot jam and an orange buttercream.

8" cake, serves eight: £25

10" cake serves up to fourteen: £36

12" cake serves up to twenty: £54

### White chocolate and Raspberry

Two layers of fluffy, organic sponge sandwiched with homemade raspberry jam and a white chocolate buttercream, drizzled with white chocolate.

8" cake, serves eight: £26

10" cake serves up to fourteen: £38

12" cake serves up to twenty: £56

### Chocolate Fudge Cake

Two layers of fluffy, organic chocolate sponge sandwiched with chocolate buttercream and coated in a chocolate fudge mirror glaze.

8" cake, serves eight: £28

10" cake serves up to fourteen: £40

12" cake serves up to twenty: £58

### Carrot Cake

A deep, moist layer of organic sponge packed with carrots, raisins and walnuts, topped with a lavish cream cheese frosting.

8" cake, serves eight: £26

10" cake serves up to fourteen: £38

12" cake serves up to twenty: £56

### Hummingbird Cake

A deep moist layer of organic sponge packed with banana, pineapple and cinnamon, topped with an orange cream cheese frosting.

8" cake, serves eight: £28

10" cake serves up to fourteen: £40

12" cake serves up to twenty: £58

### Blueberry, Chocolate and Coconut

A deep layer of organic sponge packed full of chocolate, coconut and blueberries.

8" cake, serves eight: £28

10" cake serves up to fourteen: £40

12" cake serves up to twenty: £58

### Pistachio and Rose

A deep layer of organic pistachio and semolina sponge, drenched in a rosewater sugar syrup.

8" cake, serves eight: £28

10" cake serves up to fourteen: £40

12" cake serves up to twenty: £58

### Orange/ Lemon and Polenta

A deep layer of organic orange or lemon flavoured sponge, drenched in a citrus sugar syrup.

8" cake, serves eight: £26

10" cake serves up to fourteen: £38

12" cake serves up to twenty: £56

### Apple and Olive Oil

A deep layer of moist organic apple sponge topped with a maple cream cheese frosting.

8" cake, serves eight: £28

10" cake serves up to fourteen: £40

12" cake serves up to twenty: £58

### Coffee and Walnut

Two layers of fluffy organic coffee sponge, sandwiched with a coffee buttercream and topped with walnuts.

8" cake, serves eight: £26

10" cake serves up to fourteen: £38

12" cake serves up to twenty: £56

# PASTRIES, PIES, CAKES & BAKES

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## INDULGENT TRAY BAKES

### Eliane Three Nut Brownie

Our signature organic chocolate brownie, full of chocolate chunks, almonds, hazelnuts and walnuts. (gf)  
Serves 30. £90

### Handmade Shortbread Biscuits

Our buttery, organic vanilla shortbread. Please ask for other flavours.  
Round of 20. £40

### Flapjack

Handmade organic flapjack with syrup, organic butter and oats.  
Round of 20. £45

### Lemon Drizzle Traybake

Our zesty organic lemon drizzle cake in a deep-set tray.  
Serves 20. £55

## CLEAN TRAY BAKES

### Vegan Crumble

One of our favourites, a biscuit base, berry filling and crumble topping. (gf/sf/df)  
Serves 12. £50

### Vegan Shortbread

Crumbly, melt in the mouth shortbread studded with hazelnuts. (gf/sf/df)  
Serves 20. £60

### Vegan Brownie

Our signature chocolate cake in brownie form! A rich, sticky chocolate beetroot brownie. (gf/sf/df)  
Serves 12. £50

### Vegan Flapjack

Full of soft organic apple pieces and cinnamon. Perfect for a boost of energy. (gf/sf/df)  
Serves 12. £50

# PASTRIES, PIES, CAKES & BAKES

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## CLEAN CAKES

All of our clean cakes are prepared with organic ingredients and substituting butter for raw virgin coconut oil, sugar for coconut sugar or fruit puree and flour for almond, rice and coconut flours.

### Chocolate Beetroot Cake

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Our signature dense, moist and rich organic chocolate cake (gf/ sf/ df)

8" cake, serves eight: £35

10" cake serves up to fourteen: £55

12" cake serves up to twenty: £75

### Carrot Cake

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A deep, moist carrot cake, packed with organic fruit and nuts. (gf/ sf /df)

8" cake, serves eight: £35

10" cake serves up to fourteen: £55

12" cake serves up to twenty: £75

### Courgette Cake

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A dense, sweet organic sponge packed with organic fruits. (gf/ sf/ df)

8" cake, serves eight: £35

10" cake serves up to fourteen: £55

12" cake serves up to twenty: £75

### Apple and Cinnamon Cake

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A dense, moist, organic upside-down cake with an apple and cinnamon topping. (gf/ sf/ df)

8" cake, serves eight: £35

10" cake serves up to fourteen: £55

12" cake serves up to twenty: £75

# PASTRIES, PIES, CAKES & BAKES

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## TARTS & QUICHES

All of our tarts and quiches are prepared with organic ingredients wherever possible. All tarts and quiches can be prepared with gluten free pastry at an additional cost of £6 per item.

### Apple Frangipane Tart

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A sweet crust pastry shell, filled with organic almond frangipane and sliced apples.

8" tart, serves eight: £26

10" tart, serves up to fourteen: £44

12" tart, serves up to twenty: £64

### Fruit Tart

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A sweetcrust pastry shell, filled with crème patisserie and organic, seasonal fruits.

8" tart, serves eight: £26

10" tart, serves up to fourteen: £38

12" tart, serves up to twenty: £56

### Chocolate and Hazelnut Tart

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A sweetcrust pastry shell, filled with a rich chocolate ganache, topped and caramelised hazelnuts.

8" tart, serves eight: £28

10" tart, serves up to fourteen: £46

12" tart, serves up to twenty: £66



### Roasted Mediterranean Vegetable Quiche

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A rich, buttery pastry case filled with an organic egg filling and roasted peppers, onions, tomatoes and courgettes.

8" quiche, serves up to eight: £30

12" quiche, serves up to twenty: £60

### Brie and Caramelised Red Onion Quiche

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A rich, buttery pastry case filled with an organic egg filling, wedges of brie and caramelised red onions.

8" quiche, serves up to eight: £30

12" quiche, serves up to twenty: £60

### Asparagus and Cheddar Quiche

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A rich, buttery pastry case filled with an organic egg filling, lashings of cheddar and tender asparagus stems.

8" quiche, serves up to eight: £30

12" quiche, serves up to twenty: £60

# EXTERNAL CATERING

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Whether you're looking for canapes for a drinks party, a light lunch or a stress-free dinner party, we have you covered!

## VEGETARIAN DISHES

Minimum order of six portions per dish, prices calculated per person per portion

### VEGETABLES

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- Stuffed roasted peppers with chickpeas and goats cheese 7.50
- Middle eastern roasted vegetables with labneh and zhug 7.50
- Gado gado 6.50
- Tomato salad with red onion and pomegranate 6.50
- Iranian Vegetables with Lime 6.50
- Green bean salad with sesame and shallots 6.50
- Sweet potato with aubergine hummus 6.50
- Indonesian style Vegetables with a Coconut and Lime Sauce 7.50
- Courgette Noodles with Thai Sauce 7.50
- Thoran 6.50
- Cauliflower Tabouleh 6.50
- Beetroot with orange and cumin 6.50
- Celery and grape salad with walnuts 6.50
- Asian style slaw 6.50
- Carrots with green sultanas and citrus 6.50
- Thai summer rolls 7.50
- Superfood salad 7.50
- Charred chicory and pear salad 7.50
- Seasonal Greens with Sesame and Lemon 6.50
- Stuffed Courgettes with Wild Rice and Currants 7.50
- Spinach and lentil Dahl 6.50
- Spiced courgette pancakes with coconut tzatziki 6.50

### CARBS

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- Rice salad with green peas, mint and parsley 6.50
- Carmague rice and quinoa with citrus and pistachios 7.50
- Quinoa with halloumi and pomegranate 7.90
- Rice salad with herbs and currants 6.50
- Beetroot and curry leaf rice 6.50
- Roasted potatoes with mushrooms, garlic and caramelised shallots 6.50
- Batata Harra 6.50
- Roasted root vegetable salad 6.50
- New potatoes with beetroot, peas and watercress 6.50
- Eliane potato salad 7.50
- Roasted potatoes with artichokes and preserved lemons 7.50

# EXTERNAL CATERING

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## MEAT & FISH

Minimum order 6 portions per dish

### CHICKEN

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- Chicken kofta with tahini sauce 8.90
- Tagine of chicken with preserved lemons and olives 8.90
- Chicken with caramelised onions and honey 8.90
- Chicken with sour cherries, yoghurt and herbs 8.90
- Chicken with satay sauce 8.90
- Roasted chicken with lavender and honey 8.90
- Lawar Kaccang 8.90
- Thai Green chicken and Coconut curry 8.90

### SEAFOOD

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- Salmon fish cake with sesame and sumac crumb 9.50
- Fish koftas with beetroot labneh 9.50
- Mackerel with a yoghurt and crushed garlic dressing 9.50
- Grilled fish with green olive and raisin salsa 9.50
- Herbed hake with lemon and garlic dressing 9.50
- Madras fish curry with tomato and tamarind 9.50
- Salmon with a roasted pepper and nut salsa 9.50
- Spiced Sea Bass with Rassam 9.50
- Prawns with coconut and chilli 12.90
- Seafood Panch Phoran 12.90
- Fish tikka 9.50
- Bombay style fish 9.50
- Herb spiced Prawn parcels – 12.90

### EXTRAS

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- Herb and vegetable spiced flatbread 2.50 per person
- Coriander, mint and coconut chutney 1.50 per person
- Focaccia 2.50 per person
- Broad bean and artichoke spread 2.00 per person
- Tahini and lemon dip 1.50 per person

# EXTERNAL CATERING

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## OVEN TO TABLE

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A deep tray bake from our oven to yours, it couldn't get any easier! (7.50 per person minimum 6)

Moussaka  
Spanakopita  
Chicken Shepherd's pie  
Vegetarian/ Chicken Lasagne  
Vegetarian Biryani  
Fish pie

## CANAPES

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£28 per person, minimum order 10 (based on six savoury and two sweet canapes per person)

## VEGETARIAN

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Ricotta and chilli stuffed courgette rolls  
Manouri Fritters  
Beetroot falafel  
Bruschetta  
Squash and halloumi skewers  
Raw stuffed button mushrooms  
Wild Mushroom and Goat Cheese Tarts  
Aubergine and Walnut tartlets with Pomegranate and Chilli  
Croquettes with manchego and saffron, with roasted pepper sauce  
Skewered vegetable kebabs  
Pickled kohlrabi rolls with spicy avocado  
Thai Summer Rolls

## MEAT & FISH

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Chicken Satay Skewers  
Mini chicken Koftas with Beetroot Dressing  
Sticky Asian Chicken Pops  
Chicken Arayes with Labneh  
Seared Tuna Bites  
Mini Fish Koftas with Coriander Salsa  
Smoked Salmon Blinis  
Fenugreek Grilled Fish  
Buckwheat Pancakes with Smoked Mackerel and Horseradish  
Cod Croquettes with Lemon and Aioli  
Char-grilled Tiger Prawns with Harissa and Lime Yoghurt

## SWEET

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Chocolate ganache tart with cashew cream  
Pistachio and Rose Fingers  
Spiced Filo Nut Tart  
Chocolate and Tahini Tart  
Raspberry and Passionfruit Pavlova Bites  
Tahini Caramel Shortbread  
Three nut Brownie bites

# WEDDING PACKAGES

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At Eliane, we offer a range of deluxe wedding packages, tailored to our client's requirements and with a range of high quality services offered by our trained team. Minimum 50 guests.

## SILVER PACKAGE: £75 PER PERSON

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Eliane signature style buffet with two attendants per 50 guests, informal atmosphere.

A one to one consultation with Eliane's wedding catering manager to help plan your menu from dishes taken from our catering menu and tailor the event to your requirements.

## GOLD PACKAGE: £100 PER PERSON

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Table service provided with three waiters for every 50 guests.

On site chef to prepare your wedding meal.

Two one-to-one consultations with Eliane's wedding catering manager to tailor a bespoke menu to meet the requirements you desire. Sample menu below.

Organic teas, coffees and herbal teas and equipment provided.



### STARTERS

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Seared Scallops with a watercress emulsion  
Thai Crab Salad with Pak Choi and Asian slaw  
Wild Mushroom Risotto and Seasonal Vegetable Consommé (ve)  
Beetroot carpaccio with Goat Cheese and a Hazelnut Crumb (v)

### MAIN COURSES

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Fenugreek Roasted Bream, Crushed Spiced Potatoes & Pea and Chilli Labneh  
Lavender and Honey Roasted Chicken, Roasted Root Vegetable Crush  
Confit Tomato & Courgette Galette with Warm Pickled Baby Vegetables & Smoked Labneh  
(All served with seasonal braised greens)

### DESSERTS

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Selection of petit fours. Seasonal spiced fruit mess, homemade meringues and cashew cream.  
Avocado and chocolate mousse, seasonal berries, red berry syrup.

# WEDDING PACKAGES

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## PLATINUM PACKAGE: £150 PER PERSON

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Table service provided with four waiters for every 50 guests.

Two on site chefs to prepare a beautiful wedding meal.

Three one-to-one appointments with Eliane's wedding catering manager to tailor a bespoke menu to meet the requirements you desire and ensure that your requirements are met. Sample menu below.

Organic teas, coffees and herbal teas and equipment provided.

On site catering coordinator on the day.

Flowers, crockery, cutlery and glassware provided.

After dinner dessert table consisting of a tiered 'cheesecake' and exotic fruit selection provided.

Juice, smoothie and soft drink bars to be provided.



## STARTERS

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Seared Scallops with a watercress emulsion  
Thai Crab Salad with Pak Choi and Asian slaw  
Wild Mushroom Risotto and Seasonal Vegetable Consommé  
Beetroot carpaccio with Goat Cheese and a Hazelnut Crumb

## MAIN COURSES

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Avocado and chocolate mousse, seasonal berries, red berry syrup.

# EXTERNAL CATERING

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## JUICE AND SMOOTHIE BARS

### JUICE BAR

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£50 for equipment hire, £18 per hour for trained member of staff.

### SMOOTHIE BAR

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£75 for equipment hire, £18 per hour for trained member of staff.

### FULL PACKAGE

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Organic fruit and vegetables for juicing to be provided for the bar, juice and smoothie equipment. £6 per juice excluding staff.

(Minimum order of 35)

\*calculated on the basis of 1-2 8oz juices per guest

### JUICE BAR WITH COCKTAILS

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As above, additional £3 per person.



