

Honey & Co.

Food From the Middle East

Winter Canapé Party Menu

Minimum order of 12 per type of canapé

<u>Description</u>	<u>Price</u>
Medjool dates filled with roasted walnuts & sage (vegan)	£2.2/each
Dried apricots filled with creamed goat cheese, chilli & pistachios (v)	£1.5/each
Our own crispy Falafel with creamy tahini dip (vegan)	£1.8/each
Sour dough crostini topped with poached quince & curd cheese (vegetarian)	£1.8/each
Sour dough crostini topped with grilled pear & walnut tahini (vegan)	£1.8/each
Boureka – short crust filled with Spinach , herb & feta (v)	£1.8/each
Feta bouikos (savoury cheesy scones) with labaneh & roasted pepper (v)	£1.8/each
Merguese lamb sausage rolls in short crust pastry & pilpelchuma	£1.8/each
Grilled chicken skewer in yogurt & harissa	£2/each
Chicken pastilla – spiced chicken tagine baked in filo pastry	£2.2/each
Smoked duck skewer with pickled quince	£2.4/each
Prawn skewers dipped in coriander, chilli & cardamom zehug	£2.4/each

Minimum order of 24 per type of canapé

<u>Description</u>	<u>Price</u>
Roasted chicken skewers in spicy and sweet pomegranate molasses	£2/each
Filo cigars filled with feta cheese & nigella seeds (v)	£1.8/each
Roasted pepper & feta frittata (v)	£1.8/each
Olive maamool – little pastries filled with Kalamata olives	£1.5/each
Prawn skewer with sweet and sour orange & saffron marinade	£2.4/each
Spiced lamb parcel baked in filo with tahini dip	£2.1/each

Minimum order of 48 per type of canapé

<u>Description</u>	<u>Price</u>
Savoury cheesecake with roasted vegetables (v)	£2.2/each
Smoked haddock , potato, spring onion and basil doughnuts	£1.9/each
Vine leaves stuffed with fragrant lemon & mint rice, goat yogurt dip (v)	£2.2/each
Beef kofta with pecorino and caraway	£2.2/each

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Sweet canapes - Minimum order of 12 per type of canapé

Description	Price
Feta & honey set cheesecake nests	£2/each
Rich almond cake with seasonal fruit	£1.8/each
Coconut cakes with chocolate icing	£1.8/each
Pistachio & plum cakes	£1.8/each
Date maamool cookies	£1.5/each
Marzipan , spice & almond cookies (dairy free)	£1.5/each
Marunchinos with dried apricots & orange blossom (dairy free) (gf)	£1.5/each
Flourless orange cake (dairy free & gluten free)	£1.8/each
Halva with pistachio (vegan) (gf)	£1.5/each
Dark chocolate bark with roasted macadamia & pistachio (vegan) (gf)	£1.8/each

Sweet canapes - Minimum order of 24 per type of canapé

Description	Price
Homemade baklava filled with spiced almonds and orange blossom syrup	£1.8/each
Dark chocolate & honey truffle	£2/each
Baked cheesecake with white and dark chocolate	£2/each
Flourless blueberry & ricotta cake	£2/each

Dips and nibbles

Small bowls of dips and nibbles to serve around the room. Each bowl will provide a nibble for approximately 10 people and comes with crispy pitta for dipping

Dips

Description	Price
Hummus – our own creamy version with cumin & olive oil	£15/400g
Labaneh (strained yogurt cheese) with zaatar & olive oil	£15/400g
Baba ganoush with burnt aubergine, pomegranate seeds, tahini & lemon	£15/400g
Tahini with lemon & sumac	£15/400g
Muhamra - roasted pepper, pomegranate & walnut dip	£15/400g
Extra crispy pitta for dipping	£5.5/100g
Extra pitta bread for dipping	£5 for 5
Lavoush cracker for dipping – seeded or oregano & chilli	£5.5/100g
Veg sticks for dipping	£5.5/200g

Nibbles

Description	Price
Kalamata & Gurdal olives	£10/300g
Our seasonal pickles	£10/300g
Salted almonds	£12/300g
Pistachios & cashews roasted in Baharat spice mix	£15/300g

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Individual small bowls

The following are small portions of complete dishes, great for a standing event when you are looking for a more substantial offering than canapés and just require a fork to eat.

We advise ordering 2-4 bowls per person depending on how hungry your guests are. If you would like a combination of canapés and bowls, we advise 2-3 canapés and 2 bowls per person.

Minimum order of 12 bowls per flavour

Description	Price
Sabich – marinated roasted aubergine, tahini, pitta (vegan)	£8/each
Roasted mauve aubergines with a BBQ tahini crust, jeweled rice salad & lime (vegan)	£8/each
Our falafel served with salad, tahini and pitta (vegan)	£8/each
Lentil stew with burnt aubergine, tahini, zehug, hard boiled egg	£8/each
Smoked duck breast with walnut sauce, pickled quince & candied walnuts	£9/each
Gundi sabzi – light chicken dumplings in herby broth, chickpeas & Persian lemons	£8/each
Lamb fatayer – flat bread parcels filled with spice roast lamb w amba & yogurt	£8/each
Chicken joojah – chargrilled chicken thighs marinated in yogurt & saffron, basmati rice	£8/each
Pomegranate molasses roasted chicken with cracked wheat salad	£8/each

If you require hire of bowls and forks/spoons we would help you with placing the hire order.

We would love to help you host your party. Just let us know your wants, needs and budget.

Our canapés can be sent ready to serve, or we can provide a chef to prepare and assemble the food on site. If you require servers for the night and serving equipment hire, we can help with this too.

We advise 4-6 canapés per person for a light cocktail gathering and 8-10 per person when you are hosting an entire evening, but obviously it is up to you.

Please give at least 48 hours' notice when placing an order. We may have to make slight adjustments for last-minute orders but, if you give us enough time, almost everything is possible!

Delivery is charged at cost, based on a taxi quote. If you prefer, you can pop in and pick up from our restaurant on Warren St. If you have any allergy concerns, dietary requirements or if there is anything else you'd like, please let us know and we will do our best to accommodate your needs.

We can also provide wine, cocktails or our own made ice teas and lemonades, if you would like to arrange a bar service.