

Honey & Co.

Food From the Middle East

Easy Entertaining - sharing dinner party menu – up to 40 guests

Pull out all the stops with the 3-course menu for £40pp*

Mezze selection to share

falafel with tahini/creamy hummus
marinated aubergine & winter tomatoes/feta cream with Turkish pepper salsa
quince with honeyed hazelnuts/our pickles & Kalamata olives/olive maamool
home-made bread

Mains – choose 2 or 3 mains to serve as platters

Roasted mauve aubergine with a BBQ tahini crust, jeweled rice salad & lime (v)

Stuffed artichokes with saffron rice and sourdough crumb (v)

Chicken pastilla with dates and orange in a crisp filo pastry

Yemeni lamb & lentil meatballs with green tahini & tomato salsa

Lamb fatayer – flat bread parcels filled with spice roast lamb w amba & yogurt

Mechoui – slow-cooked lamb in Baharat, creamy hummus, chilli & tomato salsa

Essaouira **fish tagine** with chermoula, chickpeas, swiss chard

Dessert**

Whole cake allowing a slice per person

or

Individual dessert per person

or

Selection of sweet canapes allowing 4 per person (only for 12 guest or more)

****please see our cake and dessert list for more details and choices**

*Price is excluding staff and equipment costs if required. Please note we add VAT whenever you require staff

Easy Entertaining – build your own meal

Build your meal by choosing as little or as much as you like from the list below.

Food can be ordered to supplement other dishes you're already making or for the whole meal.

If ordering a full meal, we advise choosing 3 salads and a main per person.

Salads by weight, 1 kg (minimum order) serves 6-8 as part of a meal

Roasted baharat spiced cauliflower with tahini & lemon (vegan)	£25/per kg
Roasted sweet potato with smoked almonds & date molasses (vegan)	£20/per kg
Cracked wheat pilaf (vegan)	£20/per kg
Jewelled rice salad with roasted butternut squash and cranberries (vegan)	£28/per kg
Marinated mauve aubergine with winter tomatoes & herbs (vegan)	£30/per kg
Grilled pears with endive, candied walnuts & honey (v)	£30/per kg
Greek salad – rough chopped vegetables with feta, olives and oregano (v)	£25/per kg
Cucumber, cracked wheat, parsley & mint tabule (vegan)	£20/per kg
Small chopped vegetable salad with lemon dressing (vegan)	£30/per kg
Poached quince with honeyed hazelnuts, curd cheese & lambs lettuce (v)	£30/per kg

Mains

Bourek pie – spinach and vegetable pie layered with yufka pastry	9" tray – 4-6 portions	£30
Slow cooked chicken tagine with spices	9" tray – 6 thighs	£31.50

Or order dinner party mains from £16.50pp (see first page)

Middle Eastern dips

400g pots with crispy pitta that allow for a nibble for 8-10 people or a Small 150g snack pots for 2

Hummus – our own creamy version with cumin & olive oil	400g/£15 with crispy pitta	150g/£3.95
Labaneh (strained yogurt cheese) with zaatar & olive oil	400g/£15 with crispy pitta	150g/£3.95
Muhamra – roasted pepper, pomegranate & walnut dip	400g/£15 with crispy pitta	150g/£3.95
Baba ganoush – burnt aubergine, tahini & pomegranates	400g/£15 with crispy pitta	150g/£3.95
Creamy tahini dip with lemon and garlic	400g/£15 with crispy pitta	150g/£3.95

Extras

Greek olives	Kalamata and gurdal	300g/£10
Our seasonal pickles	Changing selection	300g/£10
Slow roasted almonds		300g/£12
Pistachios & cashews roasted in Baharat spice mix		300g/£15

Bread

Pitta bread	per unit	£1.00
Sesame bread stick	Individual stick	£2.00
Sesame bread	600g loaf	£8.50
Large milk bun loaf	500g loaf	£8.50
Sour dough – round loaf	round loaf	£4.5
Sour dough – long loaf	long loaf	£12
Moroccan sour dough buns	Individual bun	£2
Crispy pitta	100g bag	£4.5
Lavoush	100g bag	£4.5

Seasonal soup

6 portion minimum - £6 per 400g portion	£36
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Daily set lunch menu - £15pp

Suitable for meetings and office meals

1 main, 1 side & 2 salads

Call us on 0207 388 6175 to check what the set lunch is today

Food can be packed individually per person or packed to share as platters

For collection 12 noon-4pm daily

Something sweet?

See our cake list for cookies, cakes & bakes

***Price is excluding staff and equipment costs if required. Please note we add VAT whenever you require staff.**

We ask for 48 hours' notice to place an order or you can contact us on the day and we will tell you what we have available as our daily set. Call us on 0207 388 6175 to discuss your needs.