

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

Red pepper falafel with tahini/creamy hummus
marinated aubergine & winter tomatoes/labaneh with butternut squash salad
saffron pears with roasted walnuts/our pickles & Kalamata olives/cheesy bouikos
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)

Madfunia – slow-cooked chicken with chestnuts & golden raisins topped with crisp kadaif

Royal mansaf – slow-cooked lamb, saffron rice, almonds & golden raisins

Fish pastilla – Cornish hake with preserved lemon, parsley & leeks baked in filo shell

Tunisian meatballs with quince & bay leaves in a rich tomato sauce, cracked wheat

Chicken Fatayer – flat bread parcels filled with spice roast chicken & swiss chard served with garlic yogurt, pickled chillies & zaatar

Butternut squash koftas, delica pumpkin & pistachio tabule, pickled apples (v)

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

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
Salt baked beetroot salad with yogurt and herbs (v)	£25/per kg
Winter Coleslaw – cabbage, carrot, citrus & pomegranate (vegan)	£20/per kg
Cracked wheat salad with currants, pomegranate, parsley & mint (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 red onion, pomegranate & walnut sauce (vegan)	£30/per kg
Burnt celeriac, endive, chive sour cream & Urfa butter (v)	£30/per kg
Salt baked beetroot, Greek lentils, dill & feta (v)	£28/per kg
Greek salad – rough chopped vegetables with feta, olives and oregano (v)	£25/per kg
Delica pumpkin & pistachio tabule with herbs (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
Saffron poached pears with walnut tahini & lemon dressing (vegan)	£30/per kg

Mains

Bourek pie – minced lamb layered with yufka pastry	9" tray – 4-6 portions	£26
Siniya – spiced minced lamb topped with yogurt and tahini crust	9" tray – 4-6 portions	£26
Chickpea stew with tomato, red pepper & black olives (vegan)	9" tray – 4-6 portions	£26
Filo pie with spinach, feta & egg (vegetarian)	Long bar – 6-8 pieces	£35
Fritatta – leek & feta (vegetarian)	9" round – 6-8 slices	£30
Slow cooked chicken tagine with spices		£6.50 per piece of chicken

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
Feta & pepper dip – spicy roasted peppers, feta & manouri	400g/£15 with crispy pitta	150g/£3.95
Muhamra – roasted pepper, pomegranate & walnut dip	400g/£15 with crispy pitta	150g/£3.95
Roasted butternut and tahini dip with pumpkin seeds	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/£12

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 person- 400g per portion)

Leek & potato soup
Spiced cauliflower soup
Tomato, cumin & herbs

Something sweet?

See our cake list for cookies, cakes & bakes

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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. Call us on 0207 388 6175 to discuss your needs.