
-OH HONEY GRAZING & EVENTS-

ARTISAN FILLINGS & MODERN FLAVOUR COMBINATIONS

COLD BUFFET OPTIONS

MEAT DISHES

- French style roasted beef with a Dijon mustard & honey butter dressing
- Stuffed roasted beef with a herby spinach & mushroom filling and a watercress and garlic pesto dressing
- Mediterranean grilled chicken with oregano, smoked paprika and a puttanesca style salsa
- Honey soy glazed salmon fillets with toasted sesame, coriander and fresh lime
- Seared garlic king prawn skewers with a lemon, chilli & parsley dressing

VEGETARIAN DISHES

**most dishes can be made vegan, please enquire*

- Roasted butternut squash wedges, rainbow beetroot, toasted pumpkin seeds, goats cheese and a tahini balsamic dressing
- Grilled fennel wedges, herbs & parmesan cheese with an olive and lemon dressing
- Mediterranean frittata with goats cheese and vine tomatoes
- Roasted vegetables, toasted pine nuts, fresh pomegranate on a bed of herby couscous and a pomegranate balsamic dressing

SALADS

**most dishes can be made vegan, please enquire*

- Cos lettuce & pea salad with a creamy parmesan dressing
+ *bacon or grilled chicken £1 per person*
- Vietnamese inspired chicken salad with a ginger soy dressing
- Rainbow tomatoes, mozzarella, fresh basil with a balsamic glaze
- Greek salad with tomatoes, cucumber, feta, red onion and oregano
- Crushed new potatoes, spring onion and a creamy mustard, dill and chive dressing
- Three bean salad with cannellini beans, chickpea, black beans feta, pink pickled red onion and a balsamic glaze dressing
- French beans, toasted almond slices and parmesan with an olive oil dressing
- Cabbage, carrot and apple slaw with toasted walnuts and a wholegrain mustard dressing
- Three green creamy pasta salad - with asparagus, crispy roasted broccoli and peas with a light basil dressing

SWEETS

- New York cheesecake with lemon curd and raspberry drizzle
- Pistachio and coffee tiramisu
- Raspberry and chocolate ganache tart
- Pavlova meringue, vanilla bean cream, berry compote and fresh berries

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PRICING & INFO



Meat Dishes

All dishes £20 each

Comes as 1 dish

Serves 4-5 people

Vegetarian Dishes



All dishes £17 each

Comes as 1 dish

Serves 4-5 people



Salad Dishes

All dishes £15 each

Comes as 1 dish

Serves 3-4 people

Sweet Dishes



All dishes £17 each

Comes in 6 inch dish

Serves min 4 people. Slices can but cut thinner to serve more people if desired.
