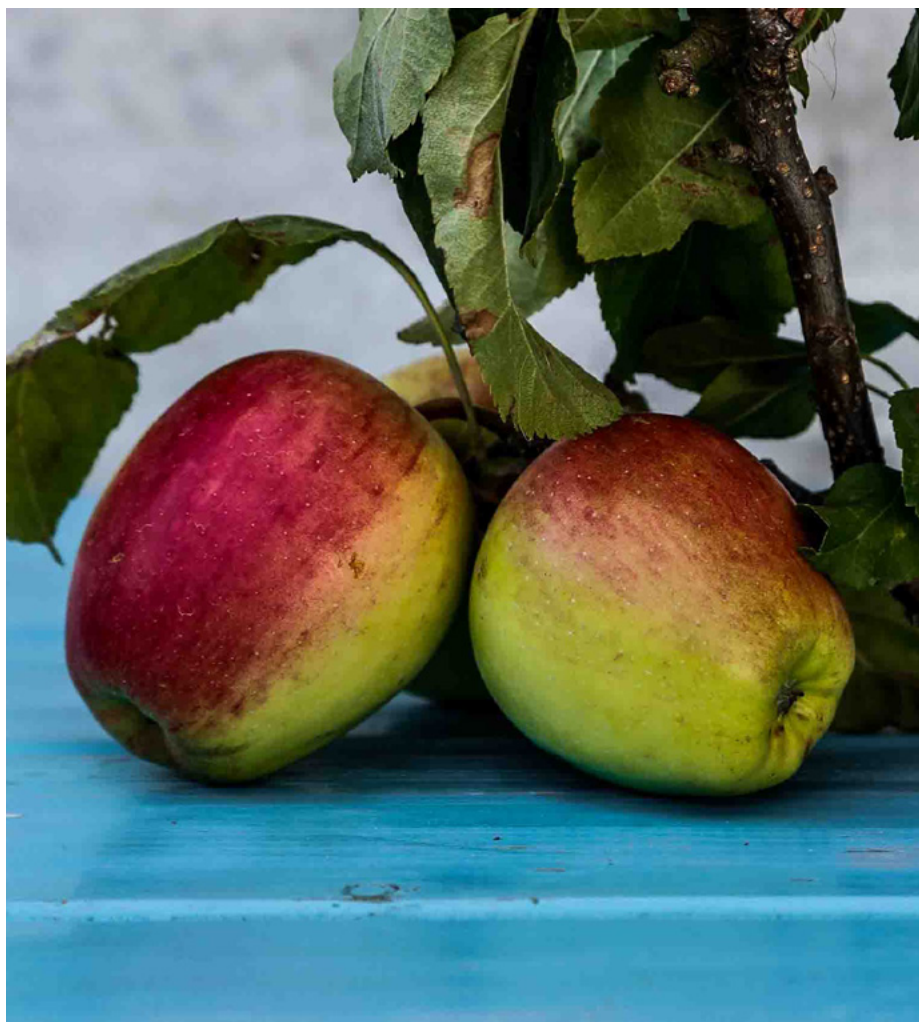


# bread & honey



Vegan Events Pack

020 3735 8030

2020

[www.breadandhoneyevents.co.uk](http://www.breadandhoneyevents.co.uk)



A man with light brown hair and a beard, wearing a white chef's jacket, stands with his arms crossed against a plain white background. He is looking directly at the camera with a neutral expression. The lighting is soft, casting a subtle shadow on the wall behind him.

## A LITTLE BIT ABOUT US

Bread & Honey are one of London's premium bespoke event catering companies.

Our menus have both style & substance. We start with the food & build an experience that complements that.

## RUN BY CHEFS

Run by CEO and Great British Menu chef, Mark Broadbent, Bread & Honey is the event catering choice for the foodie client.

Mark brings with him the best and most serious chefs in the business. Bread & Honey's calibre of chefs remains unrivalled in London.

Mark has enjoyed a food-obsessed career spanning three decades - cooking in five star hotels, one and two Michelin Star restaurants and exclusive Private Members' Clubs. So you can imagine the attention to detail he expects from his team.





## SEASONAL. SUSTAINABLE. SUPPLIERS.

Under the Creative Direction of Mark Broadbent, we produce well balanced dishes bursting with the finest & freshest seasonal flavours. It's simple - produce picked at it's best, tastes the best!

Our unwavering promise to sustainability sets us apart from the rest and our desire for environmental protection forms an integral part of Bread & Honey's food ethos. We strive to operate in harmony with the environment.

Similarly, the emphasis we place on provenance is unparalleled, and our suppliers are our bond. In fact, our relationships with them go back throughout the decades thanks to Mark's long and illustrious career.



# Breakfast

## **Pots**

Coconut yoghurt, granola, agave

## **Overnight Oats**

Rolled oats, Granny Smith apples, almond or oat milk

## **Fruit**

Honeydew melon, watermelon, pineapple

## **Porridge**

Pinhead oats, almond or oat milk, maple syrup

## **Chia Pudding**

Coconut yoghurt, cacao nibs, fruit compote

## **Avocado on Toast**

Smashed avocado, lime, red chilli, sourdough toast

## **Mango Pot**

Sliced mango, fresh lime, chilli flakes

## **Breakfast Muffin**

Spiced, banana, Granny Smith apple, oats



## Sharing Boards

### MIDDLE EASTERN MEZZE

Cauliflower, pomegranate & pistachio salad

Sesame parsnip & wild rice tabbouleh

Sweet potato & quinoa falafel

Chargrilled Heritage carrots, chermoula

Baked crispy kale, za'atar, Sumac

Baba ghanoush & roasted red pepper & cashew dip

Harissa humous

Seeded crackers & flatbreads

### YOGI HEALTH AYURVEDIC THALI

Chole kala chana - blackbean curry, ginger, tumeric

Baingan aubergine Masala, fenugreek, dill, coconut

Phaliyan, French bean sabzi

Mung Dal, Ayurvedic spices, spinach

Kachumber, saffron, sesame oil

Calcutta tangled greens

Coconut raita

Poppadums, crisp breads, seeded wafer



# Canapés

## LAND OF PLENTY

### **Crispy Tofu Rolls**

Shredded vegetables, rice paper wrap, soy dipping sauce

### **Beetroot & Black Bean Slider (h)**

Cos, gherkins, tomatoes, 'aioli', vegan cheese

### **Blue Corn Squash Tacos**

Spaghetti squash, black beans, lime, coriander

### **Moutabal**

Charcoal smoked aubergine, sesame, sea salt crackers, pomegranate

### **Imam Bayildi**

Turkish, spiced aubergines, allspice, coriander, mint, coconut yoghurt labneh, papadum

### **Quinoa Falafel (h)**

Rose harissa, pickled onions, tahini dip

### **Onion Bhajee (h)**

Garam masala, curry leaf, coriander raita





# Canapés

## SUGAR & SPICE

### Bliss Balls

Medjool dates, freeze dried raspberries, Brazil nuts, coconut

### Vegan Brownies

Medjool dates, cocoa, maple syrup

### 'Cheesecake' Bites

Cashew cheese, blueberries, pistachio crumb

### Vegan Fudge

Coconut oil, raspberries, almonds, maple syrup, cocoa

### Macaroons

Assorted flavours



## Bowl Food

### LAND OF PLENTY

#### Dahl (h)

Onion bhajee, lotus root, spinach, coriander, coconut yoghurt raita

#### Falafel (h)

Chickpea fritters, shaved red onion, sour chillies, lemon, tahini dressing

#### Noodle Salad

Papaya, peanuts, sesame, bean shoots, spring onions

#### Tarte Tatin (h)

Beetroot, red onion, balsamic

#### Orzo Pasta (c)

Aubergine caponata, grilled courgettes, trevisso, salmoriglio

#### Ribollita (h)

Jerusalem artichokes, rainbow chard, flat leaf parsley

#### Hot Pot (h)

Lentils, barley, Heritage carrots, parsnips, Roscoff onions

#### Malaysian Curry (h)

Aubergine, quinoa, black bean shoots, sugar snaps, pak choi

#### Poke

Tamari, edamame, pickled ginger, black sesame, rice

#### Harissa Grain Salad

Farro, parsnips, rose harissa, cumin, mint

#### Oyster Mushroom Dumplings (h)

Oyster mushroom broth, ginger, coriander, mint, lime, scallions

#### Tagine (h)

Chickpeas, butternut squash, cauliflower, sumac, za'atar





# Bowl Food

## SUGAR & SPICE

### Healthy Banoffee Pie

Medjool dates, almonds, bananas, agave

### Winter Fruit

Coconut yoghurt, biscotti

### Avocado Chocolate Pot

Medjool dates, dark chocolate, cocoa, maple syrup

### 'Cheesecake'

Vegan cream cheese, coconut yoghurt, seasonal fruit compote, pistachio crumb

### Apple Crumble (h)

Granny Smith's, spiced, crumble crust, berry compote

### Raw Carrot Cake

Spiced, walnuts, Medjool dates, coconut, maple syrup, cashew cheese icing



## Cocktails

### Espresso Martini

Kahlua, vodka, espresso

### Raspberry Bramble

Raspberry, gin, Fair Goji, lemon

### Pink Mexican

Ruby grapefruit, tequila, campari, lime, soda

### Dark n' Stormy

Ginger, lime, rum

### So Fresh and So Clean

Watermelon, ginger, basil, vodka

### Pisco Punch Daquiri

Cucumber, grape, pisco, St Germain, lime

### Punk Julep

Rum, mint, brown sugar, Punk IPA

### Garden Rita

Rum, St Germain, lime, sea salt

### Acai Royale

Champagne, Fair Acai

### Lychee Martini

Vodka, vermouth, Briottet Litchee

### The Seedlip

Tonic, Seedlip, cucumber

### Eastern Penicillin

Turmeric, gin, ginger beer, black pepper

Hungry  
for more Information?

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Get In Touch

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