



PRIVATE HIRE & EVENTS
SAMPLE MENUS

AUTUMN 2023:
SEPTEMBER - NOVEMBER

HONEYCOMB & Co.

• MODERN EATERY •

CANAPÉS

£2.50 PER ITEM

Chicken shawarma kebabs, house tzatziki dip (warm)

Mini lamb kofta lollipop, pomegranate & mint salsa (warm)

Five spice seared duck breast, grapefruit metaxa marmalade (warm)

Seared Aberdeen Angus beef crostini, walnut pesto

Crab bon-bon w/ chilli, lime & bloody mary mayo (warm)

Harissa-spiced roast tiger prawn, mango salsa (warm)

Sea bass ceviche, avocado on crispy corn tortilla

Tea smoked trout oatcake, wasabi cream

Treacle-cured Scottish smoked salmon bite

Sweet potato rosti, Greek feta, sweet chilli jam (warm)

Pea & mint fritter, Scottish buffalo mozzarella, hazelnut dukkah, EVOO (warm)

Roasted red pepper tartlet, romesco, parmesan wafer (warm)

Orange, honey & halloumi crostini, pistachio crumb (warm)

Quail's egg, portobello mushroom, walnut pesto crostini

Parmesan & green olive shortbread, lemon ricotta, olive tapenade

Roasted fig, taleggio, chestnut honey on seeded sourdough crisp



SEATED DINNER MENU

3 COURSE SET MENU £48PP

TO START

Mara dulse seaweed-cured Scottish salmon with pickled fennel & charred orange salad

Roasted heirloom carrot salad with almond tahini & hazelnut dukkah (v)

Burrata with sumac-infused Scottish heather honey, pickled rhubarb & lemon zest (v)

Burnt miso butterscotch quail salad with pomegranate salsa

TO FOLLOW

Braised shin of beef with gremolata, puy lentils and roasted red peppers, griddled courgettes

Roast tenderloin of pork, caramelised garlic & orange salsa, wilted spinach, herby new potatoes

Sea bass with romesco sauce, grilled baby gem lettuce and roasted new potatoes

Griddled lamb cutlets with aubergine purée, rosemary roasted new potatoes & herb salad



SOMETHING SWEET

Hot chocolate fondant, white miso caramel, chocolate soil, espresso gelato

Peach melba 'mess' - fresh Scottish raspberries, honey & thyme-roasted peaches and honey cream with pistachio brittle

Cherry pistachio bakewell with chocolate sauce

Warm apricot frangipane tart with raspberry gelato

COFFEE & FRIVOLITIES

Coffee by Machina with 'nectar' bites

ADDITIONAL CHEESE COURSE £10PP

Iain Mellis cheese - Scottish & international cheeses, honeycomb, fruit chutney, crackers & quince paste



SAVOURY WARM OPTIONS

20 hour braised Scottish beef cheek, sweet potato mash, roasting juices

Oven-roasted sea trout, crushed new potatoes, tarragon beurre blanc

Langoustine & prawn curry, saffron rice

Cauliflower Truffle mac'n'cheese – classic mac'n'cheese, roasted cauliflower, truffle oil (v)

Tagine of lamb, garden herb fattoush, house tzatziki
(also available as roasted vegetable & grilled halloumi tagine)

Rigatoni, house sugo w/mascarpone, pecorino shavings (v)

Miso-roasted cod, pan fried gnocchi, wild mushroom sauce

SAVOURY COLD OPTIONS

Orzo pasta, Scottish buffalo mozzarella, roasted vine tomato, walnut pesto (v)

Goi Ga - Vietnamese style pulled chicken salad – pulled chicken, cabbage, chilli, carrot, red onion, fresh herbs, peanut & shallot dressing

Roasted vine tomato, olive, red onion panzanella salad, basil crumb (v)

BOWL FOOD MENU

£9 PER BOWL

WE SUGGEST 3 SAVOURY BOWLS PER PERSON

AFTER THE SAVOURY BOWLS, IT'S NICE TO END ON SOMETHING SWEET - THE NEXT OPTION ON OUR LIST IS ALWAYS A BIT OF FUN!

GUESTS ARE INVITED TO CHOOSE THEIR ICE-CREAM FROM THE ICE-CREAM COUNTER & MAKE THEIR OWN SUNDAE.

GELATO SUNDAE £7.50 PER GLASS

Our homemade gelato – make your own sundae!

Creamy fior di latte ice cream, espresso, hazelnut, salted caramel, raspberry ripple, strawberries & cream, hazelnut or coffee gelato

Toppings: meringue kisses, Belgian brownie bites, mallows, chocolate sauce, raspberry sauce, salted caramel sauce

MINI BITES OF SWEET TREATS £3 PER ITEM

Lemon posset, fennel shortbread

Honey & apricot trifle with lemon thyme

Salted caramel tahini cheesecake, raspberries, crumble

Strawberry Eton mess - strawberries, meringue, chantilly cream, strawberry liqueur

Lemon & bergamot tart

BOWL FOOD SOMETHING SWEET



CHEESE PLATTER £8 PER PERSON

Iain Mellis cheese - Scottish and International cheese served with honeycomb, crackers & oatcakes

BUFFET MENU

AUTUMN / WINTER

MENU £48PP INC COFFEE

Buttermilk, lime & honey marinated chicken, aioli
Lemon & dill sea trout, horseradish crème fraiche
Roast sweet potato, feta and harissa puff pastry galettes, topped with smoked paprika and honey-roasted seeds
35-day matured rare Aberdeen Angus sirloin of beef w/ salsa verde

PLEASE CHOOSE 3 SALADS:

Spring tabbouleh w/ broad beans, peas, asparagus, mint, flat leaf parsley & dill
Roast spiced cauliflower, garden peas, mange tout, flaked almonds, black quinoa, mango, chilli & lime dressing
Roasted aubergine, pistachio, feta, herbs, Aleppo chilli & tahini yoghurt.
Cauliflower & radish fattoush, pomegranate, sumac & za'atar dressing
Charred broccoli, green beans, mangetout, red cabbage, miso, ginger & soy dressing
Roasted tomato salad w/ fennel & mint
Grilled courgette salad w/ pinenuts, mint & sumac dressing
Roasted beetroot, chickpeas, red onion, preserved lemon, rocket, dill & parsley

DESSERT - CHOOSE 2 OPTIONS:

Chocolate & tahini tart
Lemon posset with thyme shortbread
Peach, pistachio & honey Eton Mess; brown sugar meringues, mascarpone cream, candied pistachio

MAKE YOUR OWN GELATO SUNDAE

For this option, guests come up to our ice-cream counter and make their own sundae with our gelato & toppings.
House-made gelato, honeycomb pieces, chocolate brownie bits, brittle, chocolate and/or sea salted caramel sauce

