



Please note:

Minimum 10 people on all menu options
All prices above are per person.

Milk & Honey only serves vegetarian food —
all our catering is vegetarian too.

We are very happy to cater to dietary or
religious food requirements.
Please contact us to discuss what you need.

As we cook and create all our menus with
seasonally available produce it is not normally
possible to guarantee a particular dish. However,
we are always happy to discuss preferences and
special requests — so do get in touch!

Payment is required in advance.
When booking please provide details of where
to send invoice.



Milk & Honey is a not-for-profit, volunteer run café
operated by St Peter's House
(registered charity no. 1166935.)

www.milkandhoneycafe.org
hello@milkandhoneycafe.org

MILK & HONEY CATERING

Make your own magic

When you order catering
from Milk & Honey you join
us in making the world a
little bit better.

Every day in our café we work with a diverse
team of volunteers, offering training, support and
community. Our dishes are made using seasonal,
organic produce from local growers, Manchester
Veg People. We buy their surplus stock to reduce
food waste and turn it into delicious meals
that do good in every way.

Your catering order will support
us in our work.

Thank you.



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MENU **A**

SOUP WITH BREAD AND BUTTER FILTER COFFEE/TEA

£5.50pp

Examples include:

- A Chunky Mushroom, Purple Sprouting Broccoli and Split Pea Soup finished with fresh herbs and locally sourced rapeseed oil.
 - Roasted Carrot & Chickpea Soup finished with Greek Yoghurt and Chilli Flakes
 - Roasted Red Pepper & Squash topped with Spiced Seeds and Crème Fraiche
-

A

PLEASE NOTE:

Due to seasonality we can't always guarantee what will be on the catering menu. However, we've included some examples of the kind of dishes we make to give you a flavour.....



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MENU **B**

MILK & HONEY 'SUPER SPECIAL' FILTER COFFEE/TEA

£7.50pp

Examples include:

- Red Pepper & Mushroom Chilli — served with rice salad
- Cauliflower & Yellow Split Pea Sambar Curry — served with brown rice mujadara
- Aubergine & Chickpea Tagine — served with kale tabbouleh
- Tuscan Bean Stew — served with green pesto pasta salad
- Mushroom & Lentil Bolognese— served with red pesto pasta
- Provençal Tomato & Vegetable Stew — served with herby potato salad

B

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MENU

QUICHE & SALAD FILTER COFFEE/TEA

£6.50pp

Baked fresh each day by our volunteers and filled with seasonal produce, served warm on a bed of fresh salad. Examples of fillings include:

- Leek, pea & cheddar
- Squash, spinach & feta
- Mushroom, garlic & parmesan
- Roasted onion & Lancashire cheese
- Broccoli & stilton

Cake can be added to any of the above menu options for £2.00pp



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HONEY
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**BREAKFAST
MENU**

D

Coffee/Tea and Cake

£3.50pp

Sometimes all that's called for is a lovely brew and a sweet treat. Our local coffee, tea and cake suppliers mean we have all you need.

Breakfast Menu 1

£3.50pp

Coffee/Tea & Croissants

Breakfast Menu 2

£6.50pp

Coffee/Tea
Pastries, Yoghurt & Granola Pots, Fruit

Breakfast Menu 3

£5.50pp

Coffee/Tea
Frittata
Continental Bread Selection

D

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