



Fig and honey
catering

Food that works for you

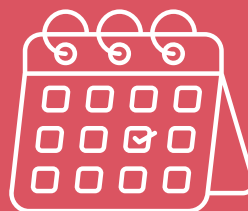
Fresh, ethical food made with locally sourced ingredients. At Fig & Honey we create seasonal catering for every kind of workplace — from ongoing workplace contracts and regular office lunches to one-off events, residentials, and crew catering.

We're happy to offer advice or follow your lead to create the perfect menu. From simple delivery to fully staffed large events, we make great catering easy.



Workplace Contracts

We provide regular workplace catering with delicious hot or cold meals delivered straight to your team. With rotating menus and plenty of choice, it's an easy way to support staff wellbeing, encourage time together, and incentivise attendance.



Corporate Events

From college balls to away days and conferences, we've done it all. Our experienced team will work with you to create the right menu and make sure everything runs smoothly from start to finish.



Crew

Whether you're on location for a shoot or running a residential over several days, we provide reliable, delicious crew catering to keep everyone fuelled. With flexible menus and options for different dietary needs and facilities, we make sure your team eats well wherever you are.



Become a Workplace Partner

1. Enjoy a monthly rotating menu with plenty of delicious options to suit every taste.
2. We provide a team sign-up sheet, so there's no need to spend time collecting individual orders.
3. Choose the delivery dates and times that work best for your workplace.
4. We deliver everything on time, with serving staff available if required.
5. We invoice your accounts department directly, making payment simple and stress-free.
6. As a workplace partner, your team will receive free brownies.

Delicious food for your team, made easy.

Buy One, Give Five

At Fig & Honey Catering, we believe everyone deserves good food.

For every meal we cater, we donate five meals through our partnership with Mary's Meals. Thanks to their incredibly efficient work, a little goes a long way.

It's our way of making your event even more meaningful — a great meal that also helps feed others

SCHOOL
+ FOOD
= HOPE

mary's
Mary's Meals UK
meals

a simple solution to world hunger



Delivery and Staff

We offer delivery across Oxfordshire and beyond (charged separately).

For larger events, we can also provide experienced staff to help with service and ensure everything runs smoothly.

Our Food

Our food is homemade using fresh, high-quality ingredients, sourced locally wherever possible. By working with trusted local producers, we support the local economy while reducing our carbon footprint. The result is ethical, seasonal food that's genuinely delicious — and we can cater for all allergens and dietary requirements so everyone can enjoy the meal.

Allergens

Vegetarian: Vg | Vegan: V

Gluten Free: GF





Breakfast

Yogurt, granola stewed fruit (gf/vg available)

Mini pastries

Cinnamon buns

Fruit Platter (vg/gf)

Breakfast baps: Bacon and egg

Halloumi bap: Roast mushroom tomato and spinach (v)

Vegan bap: Veggie sausage, roast tomato, mushroom
and spinach (vg)

Continental breakfast baguette: Emmental and ham

Breakfast burrito: Eggs, refried beans, avocado and
salsa (vg available)

Turkish breakfast (feta, boiled egg, sesame bread,
olives, cucumber, watermelon) (v/gf available)

Bagels with salmon and cream cheese

Chorizo and feta frittata (gf)

Spinach and mushroom frittata (gf)

Tea/coffee/herb teas, organic milk/oat milk, bicsuits

Sandwiches

Ploughmans (v)

Avocado, basil and mozzarella (v)

Hummus and rainbow slaw (vg)

Green Goddess: Avocado, chickpea, red onion spinach
and herb dressing (vg)

Brie, chorizo and chilli jam

Emental, ham, mustard mayo

Chicken and pesto

Tuna mayo, red pepper, red onion, cucumber

Mortadella, buratta, pistachio pesto

Pork souvlaki, tzatziki, greek salad, crisps

Grilled mackerel fillet with istanbul salad

Steak, roast peppers and red onion, rocket, chimichuri

Bhan mi - marinated pork or tofu with pickled
vegetables, fresh veg and sauces

Artichoke pesto with caponata (aubergine and tomato)





Bowl Food

Poke bowl: Jasmine rice, chilli and garlic greens, grated carrots, avocado, soy ginger sesame salmon or tofu (gf/vg)

Mezze bowl: Falafel, flatbread, rice and lentils, broad beans, salad, olives, hummus, aubergine moussaka (with or without lamb) (gf/vg available)

Burrito bowl: Veggie rice, stewed beans, maple roast sweet potato, nachos, guacamole, salsa, chicken or jackfruit (gf/vg available)

Buddha bowl: Brown rice, roast sweet potato, black beans, steamed broccoli, beetroot hummus, sweet chilli cashew nuts and sprouts (gf/vg)

Platters

Tapas platter - tortilla, serrano ham, manchego cheese, spanish olives, herb salad (gf)

Charcuterie platter - selection of meats with herbs and pickles (gf)

Italian platter - bruschetta with tapenade, tomato and basil, burrata, olives, marinated vegetables, focaccia

Mezze platter - hummus, aubergine dip, marinated olives, stuffed vine leaves with pitta bread and herb salad (vg)

Greek platter - gigante beans in tomato sauce, prawns in garlic and herbs, greek salad, tzatziki, sesame bread, olives

Cheese platter - a selection of cheeses with pickles and relishes

Crudete with green olive tapenade (vg/gf)





Tarts + Frittata

Tarts

Red onion and goats cheese (v)

Mediterranean roast veg, olives and feta

Salmon and asparagus

Leek, cheddar, wholegrain mustard and smoked
mackerel

Filo pie - spinach and feta/spiced butternut (v/vg
available)

Frittata

Potato, choritzo red pepper, feta

Potato, courgette spinach, onion

Potato, roast tomato, basil, ricotta

Mains Salads

Lemon and herb roast chicken, parmesan, anchovies,
on little gem with garlic yogurt dressing

Sliced steak with rocket, roast peppers,
chimmichuri

Salmon with new potatoes, egg, olive, cherry
tomatoes, basil

Marinated pork with grilled orange, sumac,
cinnamon and roast fennel

Roast aubergine with tomatoes, olives, pine nuts
and raisins





Side Salads

- Green bean, black olive, feta and za'atar. (v/gf)
- Shredded fennel, blood orange and toasted almond
- red endive, watercress and rocket (vg/gf)
- Roast aubergine, parmesan, basil, and pine nuts, pomegranate rocket, garlic aioli dressing (v/gf)
- Caramelized roast beetroot, whipped goats cheese, walnut, pomegranate, mint, leaves (v/gf)
- Light coleslaw with mixed cabbage, fresh herbs, seeds and toasted spices and seeds (vg/gf)
- Beetroot, apple, carrot and red cabbage slaw (v/gf)
- Saffron spiced potatoes, roast green olives, garlic and lemon oregano (vg/gf)
- Lebanese salad with cucumber, tomato, red onion, red cabbage, grated carrot, radish (vg/gf)
- Moroccan roast carrots with orange and cumin. (vg/gf)
- Cannellini bean with roast peppers, tomatoes, & toasted hazelnuts (vg/gf)
- Nectarine, radicchio, and manchego (v/gf)
- Grilled mediterranean veg with basil (vg/gf)
- Brown rice salad with pomegranate walnut and rich tomato dressing (vg/gf)
- Spiced rice with dried apricots, nuts and seeds, spring onions and herbs (vg/gf)
- Broad bean, lemon, garlic and coriander (vg/gf)
- Maple roast butternut with toasted ginger, garlic, chilli and pecans (vg/gf)
- Chickpea tabbouleh (vg/gf)
- Herby leaf salad (vg/gf)

Hot Dishes

Tuscan bean and roast pepper stew, fresh pesto (vg/gf)
Beef and roast pepper stew, fresh pesto
Mustard chicken
Mustard braised leeks and butterbeans (v)
Chicken and olive tagine
Butternut and chickpea tagine (vg)
Roast pork with chilli and orange (gf)
Stuffed butternut with chilli, apricots and nuts (vg/gf)
Chicken kebabs, tzatziki
Veg and halloumi kebabs, tzatziki (v)
Lasagne
Spinach and goats cheese lasagne (v)
Ratatouille, roast lamb, salsa verde (gf)
Ratatouille, stuffed mushrooms, salsa verde (v/gf)
Stewed chicken, rice, plantain (gf)
Lentil and veggie curry, rice, plantain (vg/gf)
Chicken and chorizo Jambalaya (gf)
Tofu and veg Jambalaya (vg/gf)
Slow roast lamb with persian spices (gf)
Slow roast spiced aubergine (vg/gf)
Lemon and herb chicken (gf)



Desserts

Tarts

Pear and pistachio

Fig and ginger

Plum and almond

Apple

Roulades (gf)

Pistachio and raspberry

Rhubarb and vanilla

Praline and nectarine

Cheese cakes

Lime and ginger

Lemon and passion fruit

Brownies (gf)

Chilli and ginger

Classic

Nutty

Meringues/Pavlova

Red fruit

Blueberry and chocolate

Tropical fruit

Other (vg/gf)

Orange polenta cake

Fruit platter



What our clients say

"Fig and Honey did catering for a very large TV production, with huge stars as hosts of the show. Pippa catered over 100 people on some days; breakfast, lunch and dinner. I could honestly say they are the best caterers I have ever used. Any allergies clearly marked, any last minute change in numbers or dietary requirements, Pippa sorted! Not to mention she is so lovely, her daughters too! The food was so fresh, home cooked and perfect sized portions to feed hungry crew. I could NOT recommend her enough!!!! PS - The best brownies I have ever tasted!!!!!"

Kaitlyn Burgess - Mothership TV

"Fig & Honey Catering has been a fantastic partner, delivering fresh, delicious lunches twice a week to us. Their meals are always high-quality, beautifully presented, and right on time. A perfect blend of taste and reliability—highly recommended for any business looking to keep their team happy and well-fed!"

CEO Core Filing

"If you value commitment, culinary talent, a willingness to take your needs on board and utter reliability and resourcefulness then Pippa is the person you have been searching for. She is never fazed by unexpected challenges, employing her professional outlook and attitude to overcome any problems. Moreover she is a wonderful cook who uses the best available local resources to make appetising and attractive food at very reasonable rates. So happy to know her!"

Pratima Mitchell - Oxford Chamber Music Festival





Get In Touch

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