The Nectar Tree

— FOOD & DRINKS —

CANAPÉS · BUFFET · SMALL PLATES · GRAZING TABLES

Rooted in culture, crafted for every table

BUFFET MENU 2026

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Food	Dietary option	Allergens	Quantity	20 and more (£)	50 and more (£)	100 and more (£)	150 and more (£)	Notes
Every dish on this menu can also be served canapé-style. Ask us about canapé portions for any item.								
Canapés and small chops								
Puff puff	V	Gluten	4 pieces	2.00	1.90	1.70	1.60	Pepper-honey drizzle available (+30p); can be made gluten free
Akara with sweet chilli sauce	V, GF		4 pieces	2.20	2.10	2.00	1.90	
Meat pie	Halal	Egg	1 piece	2.50	2.40	2.20	2.10	
Chicken corndog	Halal	Egg	1 piece	1.50	1.40	1.20	1.10	
Samosa			1 piece	1.50	1.40	1.20	1.10	Can be made vegetarian
Spring roll			1 piece	1.50	1.40	1.20	1.10	Can be made vegetarian
Mini shawarma (chicken, beef or vegetable)	Halal	Dairy, egg	1 small wrap	3.20	3.00	2.80	2.60	
Suya	GF, Halal	Peanut	5 pieces	3.70	3.50	3.30	3.10	
Halloumi skewer	V, GF	Dairy	1 skewer	2.60	2.50	2.30	2.20	
Peppered cauliflower	V, GF		4–5 pieces	2.50	2.40	2.20	2.10	
Yam and potato chips with pepper sauce dip	VG, GF		1 cone	2.20	2.10	2.00	1.90	
Jollof arancini	V	Gluten, egg, dairy	1 piece	1.80	1.70	1.60	1.50	
Suya-spiced lamb lollipop	GF, Halal	Peanut	1 piece	4.00	3.80	3.60	3.40	
Oxtail bite (on mini fried dumpling)	Halal	Gluten	1 piece	3.00	2.80	2.70	2.60	
Mini Yorkshire pudding, roast beef and horseradish	Halal	Gluten, egg, dairy, mustard	1 piece	2.20	2.10	2.00	1.90	
Smoked salmon blini		Fish, gluten, egg, dairy	1 piece	2.40	2.30	2.20	2.00	
Sausage roll (chicken or beef)	Halal	Gluten, egg	1 piece	1.80	1.70	1.60	1.50	
Sweet potato croquette	V	Gluten, egg, dairy	1 piece	1.80	1.70	1.60	1.50	
Onion bhaji	VG, GF		1 piece	1.50	1.40	1.40	1.30	
Paneer tikka skewer	V, GF	Dairy	1 skewer	2.40	2.30	2.20	2.00	
Chicken tikka skewer	GF, Halal	Dairy	1 skewer	2.40	2.30	2.20	2.00	
Jerk chicken skewer	GF, Halal		1 skewer	2.40	2.30	2.20	2.00	
Chicken wings	GF, Halal		2 pieces	2.50	2.40	2.20	2.10	
Nigerian mains and sides								
Jollof rice	V, GF		150g	3.00	2.80	2.50	2.30	
Fried rice	V, GF		150g	3.00	2.80	2.50	2.30	
Ewa aganyin	V, GF		100g	4.50	4.30	4.00	3.80	
Peppered chicken	GF, Halal		1 piece	2.30	2.20	2.10	2.00	
Fried / peppered fish (mackerel)	GF, Halal	Fish	1 piece	2.30	2.20	2.10	2.00	
Peppered beef	GF, Halal		3 pieces	3.70	3.50	3.30	3.10	
Asun	GF, Halal		4 pieces	3.70	3.50	3.30	3.10	
Gizdodo	GF, Halal		100g	3.00	2.80	2.60	2.40	
Moi moi (egg / fish / plain)	V	Egg, fish	1 slice	2.30	2.20	2.10	2.00	Plain moi moi can be made vegan
Fried plantain	V, GF		4 pieces	2.50	2.40	2.20	2.10	
British, Indian and Caribbean mains and sides								
Butter chicken	GF, Halal	Dairy, nuts	100g	4.00	3.80	3.60	3.40	
Braised oxtail	GF, Halal		100g	5.50	5.20	5.00	4.70	
Rice and peas	VG, GF		150g	2.50	2.30	2.00	1.80	
Pilau rice	VG, GF		150g	2.00	1.80	1.60	1.40	
Naan	V	Gluten, dairy	1 piece	1.50	1.40	1.40	1.30	
Mac and cheese	V	Gluten, dairy, mustard	100g	3.00	2.80	2.70	2.60	
Roast potatoes	VG, GF		100g	2.00	1.90	1.80	1.70	
Roasted seasonal vegetables	VG, GF		100g	2.20	2.10	2.00	1.90	Maple-glazed carrots and parsnips in winter
Coleslaw	V, GF	Dairy, egg	100g	2.00	1.90	1.80	1.70	Vegetarian salad dressings can be made available

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Small plates (individual pots and bowls)								
Mac and cheese pot	V	Gluten, dairy, mustard	1 pot	3.50	3.30	3.20	3.00	
Oxtail with rice and peas	GF, Halal		1 mini bowl	7.50	7.10	6.80	6.40	
Butter chicken with pilau rice	GF, Halal	Dairy, nuts	1 mini bowl	5.50	5.20	5.00	4.70	
Jerk chicken with fried plantain	GF, Halal		1 mini bowl	5.50	5.20	5.00	4.70	
Poundo yam / eba / semo / amala with egusi / efo riro / abula		Seafood, fish, nut	100g	5.00	4.80	4.60	4.40	Soups can be made vegetarian if needed
Pepper soup (meat)	GF, Halal		100g	3.70	3.50	3.30	3.10	
Grazing tables								
Grazing table	V and Halal options	Gluten, dairy, nuts, fish, sesame (varies)	Per guest	15.00	14.00	13.50	12.75	Cured meats (incl. halal bresaola), British cheeses, chutneys, pickles, crackers, breads, olives, hummus and dips, mini samosas and pakoras, kilishi, plantain chips, coconut drops or gizzada, fruit, grapes, nuts and mini desserts
Desserts								
Fruit cup (fruit of the season)	V, GF		100ml	2.40	2.30	2.20	2.00	
Garri, sugar, cherry and peanut (optional)	V, GF	Peanut	1 cup (150ml)	2.20	2.10	2.00	1.90	
Victoria sponge	V	Gluten, egg, dairy	1 slice	2.20	2.10	2.00	1.90	Full allergen label available on request
Chocolate fudge cake	V	Gluten, egg, dairy	1 slice	2.20	2.10	2.00	1.90	Full allergen label available on request
Carrot cake	V	Gluten, egg, dairy, nuts	1 slice	2.20	2.10	2.00	1.90	Full allergen label available on request
Cheesecake cups (Biscoff, chocolate, Oreo or lemon)	V	Gluten, dairy, soya	1 cup	2.80	2.70	2.50	2.40	V / VG options can be made available
Mini fruit tarts	V	Gluten, egg, dairy	1 tart	2.50	2.40	2.20	2.10	V / VG options can be made available
Drinks								
Zobo	V, GF		1 bottle	3.00	2.80	2.70	2.60	Customised logo bottles with at least a month's lead time; 50p extra each for 50 and more
Virgin mojito	VG, GF		1 glass	4.00	3.80	3.60	3.40	Lime, mint and soda
Tropical fruit punch	VG, GF		1 glass	4.00	3.80	3.60	3.40	Pineapple, orange and passion fruit
Berry lemonade	VG, GF		1 glass	4.00	3.80	3.60	3.40	Strawberry, raspberry and lemon
Other drinks	Other drink options can be discussed on request							
Services								
Server (minimum of 1hr plus event time)	£20 per hour (including a minimum of one additional hour plus event time; number of servers depends on the service)							
Buffet set-up, pack-down and serving materials	Quoted according to event requirements							
Delivery	Quoted according to location							
VAT 20%, applied to the final invoice where applicable								

V = vegetarian · VG = vegan · GF = gluten free · Prices are per portion, per guest. Please tell us about any allergies when you book.

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