



# BUFFET MENUS 2026

## SANDWICHES AND WRAPS

A selection of sandwiches and wraps, including a variety of vegan, vegetarian, seafood and meat options. All served on white, malted or wholemeal bread

## SAVOURY EXAMPLES

### VEGAN

Antipasti

Mexican bean roll

Butternut squash and spinach pasty

Keralan cauliflower, chickpea and onion bhaji pasty

Mixed falafels with houmous

Vegetable samosa with mango chutney

### VEGETARIAN

Antipasti

Cornish cheese and onion pasty

Spinach and feta samosa

Mini quiche

### MEAT

Antipasti

Chicken Caesar salad

Ham hock terrine

Cajun chicken breast

Sausage roll with tomato chutney

## VEGAN SALAD EXAMPLES

Tomato, cucumber and mixed leaf with fresh herb oil

Orzo pasta with sun-blushed tomato

Moroccan spiced couscous

Mexican fajita rice

Potato with Kitchen Garden herbs

Beetroot and minted quinoa

## DESSERT

Bitesize sweet treat (V/VG)

£24.00 pp

Minimum number of 5 applies

Buffet includes a chef's selection of:

Sandwiches and wraps

Two savoury items

Two salad dishes

Bitesize sweet treat

Jugs of fruit juice

Fairtrade tea and coffee can be added at £3.95 pp

# LIGHTER OPTIONS

## PACKED LUNCH £9.25 pp

Sandwich, crisps, piece of fruit, bottle of water and napkin

All items placed in a handy lunch bag

## WORKING LUNCH £11.75 pp

Sandwiches or wraps served with crisps, a piece of fruit and fruit juice

Prices inclusive of VAT

## SUSTAINABLE LUNCH £13.00 pp

Pollen + Grace salad boxes

Option 1

Houmous and rainbow vegetable salad (VG)

Option 2

Smoky chipotle and black bean salad (VG)

Option 3

Red pepper houmous and rice salad (VG)

Includes an Exploding Bakery bitesize sweet treat and a locally sourced fruit drink

VG - Vegan  
V - Vegetarian