



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 pastry

Keralan cauliflower, chickpea and onion bhaji pastry

Mixed falafels with humous

Vegetable samosa with mango chutney

VEGETARIAN

Antipasti

Cornish cheese and onion pastry

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