BUFFET MENU 2024

/ SANDWICHES AND SAVOURY SNACKS

SANDWICHES

A selection of Chef's choice sandwiches Including a variety of vegan, vegetarian, seafood and meat options. All served on white, malted or wholemeal bread

SAVOURY OPTIONS

VEGAN

Antipasti Mexican bean sausage roll Butternut squash, spinach and vegan feta Keralan cauliflower, chickpea and onion bhaji pasty Sweet potato falafels and Chipotle mayonnaise Sweet chilli falafels with houmous

VEGETARIAN

Mini cheese and onion pasty Vegetable samosa with mango chutney Spinach and feta samosas with minted yoghurt

MEAT

Chicken Caesar salad Antipasti Ham hock terrine with egg Cajun chicken breast Sausage rolls with tomato chutney

VEGAN SALADS

Fresh tomato, cucumber and mixed leaf with fresh herb oil Orzo pasta with sun blushed tomato Moroccan spiced cous cous with raisins and apricots Mexican fajita rice salad Greek feta salad Curried potato and coriander salad Beetroot and minted quinoa salad



/ DESSERT

Fruit basket plus a chef's choice of one dessert

Chocolate clementine torte (VG) Chocolate brownie (VG) Portuguese custard tart (V) New York cheesecake (V)

> Up to 20 £30.00 per person 20+ £22.75 per person

Buffet includes a chef's selection of:

- Sandwiches or wraps
- Two savoury items
- Two salad dishes
- One dessert
- Fruit basket
- Fruit juice

Tea and coffee can be added at £3.50 per person

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LIGHTER OPTIONS

/ ON THE GO

/ SALAD BOXES

PACKED LUNCH	£8.25 per person	SALAD BOXES	£12.00 per person
To include a traditional sandwich, crisps, piece of fruit, bottle of water and napkin. All items placed in a handy lunch bag		Option 1	
		Sustainable salad box with burrito rice and beans and sweet potato falafel. Includes a sweet treat and a locally sourced fruit drink	
WORKING LUNCH	£10.50 per person	Option 2	
To include a selection sandwiches or wraps	n of traditionally filled	Sustainable salad bo	x with pesto chicken breast and Italian orzo. t and a locally sourced fruit drink