



# BUFFET MENUS 2025

## 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 sausage roll

Butternut squash, spinach and feta pasty

Keralan cauliflower, chickpea and onion bhaji pasty

Mixed falafels with houmous

Vegetable samosa with mango chutney

### VEGETARIAN

#### Antipasti

Mini 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

Fresh tomato, cucumber and mixed leaf with fresh herb oil

Orzo pasta with sun-blushed tomato

Moroccan spiced cous cous

Mexican fajita rice

Potato and herb

Beetroot and minted quinoa

## DESSERT

A selection of mini desserts (V/VG)

Up to 19     £32.00 pp  
20+           £23.75 pp

Buffet includes a chefs selection of:  
Sandwiches and wraps  
Two savoury items  
Two salad dishes  
Selection of mini desserts  
Fruit basket  
Fruit juice

Fairtrade tea and coffee can be added at £3.75 pp

# LIGHTER OPTIONS

## PACKED LUNCH £8.75 pp

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

All items placed in a handy lunch bag

## WORKING LUNCH £11.00 pp

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

Minimum number of 10 applies

Prices inclusive of VAT

## SUSTAINABLE SALAD BOXES £12.75 pp

### Option 1

Falafel, avocado and burrito rice with tomato salsa

Includes a sweet treat and a locally sourced fruit drink

### Option 2

Roast chicken breast with mild curry dressed quinoa, chickpeas, peppers and tomato chutney

Includes a sweet treat and a locally sourced fruit drink

VG - Vegan  
V - Vegetarian

