

# WATERSHED Events Menu

We take an ethical, sustainable approach to our menu. Our food and drink is sourced where possible from people we know and trust in the South West. Our kitchen team are dedicated to using seasonal produce where possible, therefore the menus suggested below are meant as a guide. We understand that every event is unique, so please speak to one of our knowledgeable events team members who, along with our experienced chefs, will be able to help you create the perfect buffet menu for your event.

## Refreshments

*Prices are set per person, per serving*

Fairtrade tea and roasted coffee

- with a portion of fruit
- with biscuits v

*All our biscuits are palm oil free (vegan & gf options available)*

- with espresso chocolate brownies v, gf
- with flapjacks v (ve options available)
- with assorted pastries\*\* v
- with freshly baked homemade cookies v
- with assorted mini cakes v (ve, gf options available)

Still & sparkling mineral water 330ml

Bottle Green natural cordials 2.5 litre jug

Fruit juices; orange, apple or cranberry 1 litre jug

## Breakfast

*All served with fairtrade tea, roasted coffee, and a fresh fruit platter*

Suitable for up to 200 guests standing:

Assorted Croissants and Pain au chocolate v

Homemade savoury pastries (v options available)

Freshly baked breakfast rolls: bacon, sausage (ve options available)

*All prices are exclusive of VAT*

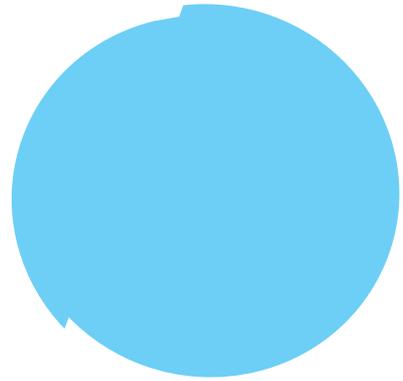
*v Vegetarian/ve Vegan/gf Gluten Free/\*may contain bones/\*\*contains nuts*

*Please ask us for any additional dietary requirements*

## Working Lunch

*Suitable for up to 50 guests:*

- Tortilla wraps with vegetarian & vegan fillings v, ve
- Premium crisps v, ve
- Organic crudités with a variety of dips or Salad bowls v, ve, gf
- Espresso chocolate brownies v, gf
- Fresh fruit platter ve, gf



## Light Buffet Lunch

*Suitable for 20 to 100 guests seated:*

Choose 2 from:

- Local cheese platter served with chutneys v, gf
- Grilled vegetable platter served with accompaniments v, gf
- Selection of charcuterie meats, chutneys & mustards gf

Served with:

- Mixed seasonal salads ve, gf
- Selection of seasonal breads with an assortment of dips and oils v
- Flapjacks v and a seasonal fresh fruit platter ve, gf

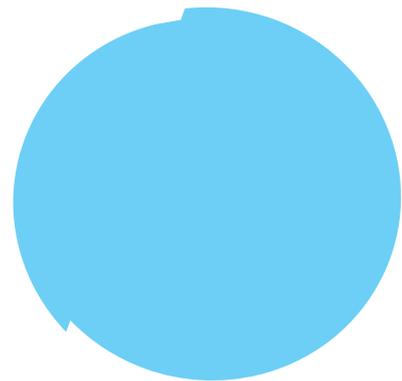
## Hot & Cold Finger Buffet

*Suitable for 40 to 200 guests standing, for lunch or an evening meal:*

Buffets include a selection of wraps with a variety of fillings, seasonal salads and a fresh fruit platter

*4 items plus 1 dessert from the list below:*

- Seasonal tartlets v
- Seasonal frittata v, gf
- Sausage rolls
- Vegetable rolls v
- Homemade vegetable pakora ve, gf
- Falafel ve, gf
- Peri peri chicken skewers gf
- Mini stuffed jacket potatoes w/ salsa verde ve, gf
- Espresso chocolate brownies v, gf
- Homemade flapjacks v
- Vegan dessert available ve



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## Canapés

*Suitable for 40 to 200 guests standing:*

- Seasonal arancini v
- Potato cakes with chilli jam v, ve, gf
- Mini tartlets v
- Honey and mustard glazed mini sausages
- Pulled pork on spiced tortilla gf
- Smoked salmon and cream cheese rolls gf
- Thai fishcakes gf
- Balsamic tomato and pesto bites ve, gf
- Dark chocolate truffles v, gf
- Salted caramel and peanut truffles v, gf
- Lemon tarts v, gf

## Vegan bar snacks

*Suitable for up to 100 guests*

- Vegan Nachos
- Katsu curry fries
- Antipasti selection

## Evening package

*2 glasses of cava  
3 savoury canapés  
1 sweet canapé*

## Individual bags

### Crisps

*Sea salt, mature cheddar and spring onion,  
salt and vinegar*

Ask us about our popcorn options

## Nibbles

*Suitable for up to 200 guests*

### Choose 3 from:

- Premium crisps v, ve
- Spiced tortilla chips with homemade salsa ve, gf
- Bread with dipping oils ve
- Olives v, ve, gf
- Mixed nuts ve
- Sweet chilli rice crackers v

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