

WATERSHED

Events Catering Menu 2026

REFRESHMENTS

Fair Trade tea and roasted coffee

- Unlimited servings 7.50
- One serving 2.50

- with biscuits v 4.00

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

- with espresso chocolate brownies v, gf 4.25
- with flapjacks v (ve options available) 4.25
- with assorted pastries** v 4.25
- with freshly baked homemade cookies v 4.25
- with assorted mini cakes v (ve, gf options available) 4.25

Prices are set per person, per serving:

Add a fresh fruit platter at £10 per platter

Still & sparkling mineral water 330ml 1.80

Bottle Green natural cordials 2.5 litre jug 5.50

Fruit juices; orange, apple or cranberry 1 litre jug 7.00

BREAKFAST

All served with fairtrade tea, roasted coffee

Suitable for up to 200 guests standing:

- Assorted Croissants and Pain au chocolate v 4.95
- Homemade savoury pastries (v options available) 5.50
- Freshly baked breakfast rolls: bacon, sausage (vegan sausage available) 6.00

Soup Lunch - 13.00 per person

Suitable for up to 40 guests:

- Homemade Seasonal soup (ve)
- Crusty local bread, & butter
- with a chunk of cheese or, pate (ve)
- Plus a delicious sweet treat – our famous homemade brownies

Chilli Lunch - 14.00 per person

Suitable for 10 - 80 guests:

- Lentil Chilli ve, gf
- White rice ve, gf
- garlic green salad ve, gf
- Espresso chocolate brownies v, gf

BUFFET LUNCH MENUS



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. WE UNDERSTAND THAT EVERY EVENT IS UNIQUE, SO PLEASE SPEAK TO ONE OF OUR KNOWLEDGEABLE EVENTS TEAM MEMBERS WHO WILL BE ABLE TO HELP YOU CREATE THE PERFECT BUFFET MENU FOR YOUR EVENT. ALL PRICES ARE EXCLUSIVE OF VAT & MAYBE SUBJECT TO CHANGE INLINE WITH RISING PRICES.

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Working Lunch | 13.50 per person
Suitable for up to 50 guests:

- Sandwiches with vegetarian & vegan fillings v, ve
 - Premium crisps v, ve
 - Seasonal salad bowls ve, gf
- Espresso chocolate brownies v, gf
 - Fresh fruit platter ve, gf

Veg-cuterie Board | 17.50 per person
Suitable for 20 to 100 guests seated:

Buffets include warm artisanal rolls, bread sticks, crackers, seasonal salads, crudités, pickles

- Local cheese platter served with chutneys v, gf
 - Grilled vegetable platter v, gf
 - Hummus v
 - Muhammara**,
 - Fresh fruit ve, gf
 - Homemade flapjacks v

BUFFET LUNCH MENU CONTINUED

Homemade Bites Buffet | 18.50 per person

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

Buffets include a selection of fresh seasonal salads, crusty bread & butter and a fresh fruit platter

Please choose 6 items (hot & cold) plus 1 dessert from the list below:

- Mini stuffed jacket potatoes with red chimichurri ve, gf
- Babaganush puff pastry bites v
- Seasonal frittata v, gf
- Sausage rolls
- Vegetable rolls v
- Homemade vegetable pakora ve, gf
- Sweet chilli veg skewers ve, gf
- Cheese, potato and chive bites v, gf
- Lemon and garlic chicken skewers gf
- Espresso chocolate brownies v, gf
- Homemade flapjacks v
- Vegan cake ve

Add platters of locally sourced sliced ham or, chicken or, deli meats to any lunch option at £2.00 per person each

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V VEGETARIAN / VE VEGAN / GF GLUTEN FREE / *MAY CONTAIN BONES / **CONTAINS NUTS.
PLEASE ASK US FOR ANY ADDITIONAL DIETARY REQUIREMENTS

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CANAPÉS

Suitable for 40 to 200 guests standing | 2.50 per canapé:

- Seasonal arancini v
- Potato cakes with chilli jam ve, gf
- Roasted tomato, garlic, fresh basil & mozzarella crostini v
- Whipped goat cheese and grape crostini v
- Sesame prawn balls
- Gildas olive, anchovy, and pickled pepper skewer gf
- Panzanella spoons ve
- Pea, mint, and courgette fritters ve, gf
- Cheese and marmite bites v
- Gazpacho shots ve, gf
- Pulled pork on spiced tortilla gf
- Mini honey glazed sausages, with wholegrain mustard mayo
- Mini stuffed jacket potatoes with red chimichurri ve, gf
- Babaganush puff pastry bites v
- Sweet chilli veg skewers ve, gf
- Cheese, potato and chive bites v, gf
- Lemon and garlic chicken skewers gf
- Espresso chocolate brownies v, gf
- Salted caramel chocolate tartlets v
- Mini meringues with seasonal fruits v

Evening package 1
21.00 per person
2 glasses of fizz
3 canapés

Evening package 2
23.00 per person
2 glasses of fizz
4 canapés

Evening package 3
25.00 per person
2 glasses of fizz
5 canapés

STREET FOOD MENU

Pulled Pork Baps – soft baps, pulled pork, stuffing, apple sauce and crackling and a vegan jackfruit version - 13.00pp

Gyros – lemon & herb marinated chicken or, halloumi or, courgette fritter (ve)– with soft pitta, tomato, onion, fried potatoes, and tzatziki - 12.00pp

Watershed Loaded Nacho Station – the ultimate nacho experience!
Freshly baked tortillas, mozzarella, Red Leicester cheese, sour cream, salsa, guacamole and your choice of either braised beef or lentil chilli -
&
jalapeños, tortilla chips, salsa - 13.00pp

NIBBLES

Choose 3 for 4.75 pp | Choose 6 for £8.75 pp

- Premium crisps v, ve
- Spiced tortilla chips with homemade salsa ve, gf
- Bread with dipping oils ve
- Olives v, ve, gf
- Mixed nuts ve
- Wasabi peanuts v

