

## 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	1.60
- with biscuits <b>V</b>	2.60
- with espresso chocolate brownies <b>V GF</b>	3.50
- with fruit, seeded & plain flapjacks <b>V</b>	3.50
- with assorted pastries <b>V</b>	3.50
- with freshly baked homemade cookies <b>V</b>	3.50
- with assorted mini cakes <b>V (ve GF options available)</b>	4.50

### Cold Drink Options

Frank still & sparkling mineral water (330ml)	1.20
Frank still & sparkling mineral water (750ml)	3.25
Bottle Green natural cordials (2.5 litre jug)	4.75
Variety of juices; orange, apple, cranberry or grapefruit (1 litre jug)	4.95

## Breakfast

*All served with Fairtrade tea, roasted coffee fruit juice and a seasonal fresh fruit platter*

**Suitable for up to 200 delegates standing:**

Homemade muffins <b>V (ve GF options available)</b>	4.50
Granola, natural yoghurt and fruit compote <b>V</b>	4.95
Assorted Danish pastries or croissants <b>V</b>	4.95
Freshly baked breakfast rolls: bacon, sausage, organic egg or Quorn sausage <b>V</b>	5.50

**Suitable for up to 100 delegates seated:**

<b>Watershed full English;</b> Cumberland sausages, back bacon, free range scrambled eggs and sourdough toast with grilled portobello mushrooms and roasted cherry vine tomatoes	7.50
<b>Watershed vegetarian full English;</b> Quorn sausages, free range scrambled eggs and sourdough toast with grilled portobello mushrooms, roasted cherry vine tomatoes, bubble and squeak and baked beans <b>V</b>	7.00

**V** = Vegetarian

**ve** = Vegan

**GF** = Gluten Free

Please ask us for additional dietary options

*All prices are exclusive of VAT*

*Allergen labelling: Please ask a member of the team if you have any food allergies*

## Working Lunch

9.95 per person

*Suitable for up to 40 delegates, to be placed on your boardroom table:*

- Tortilla wraps with meat, vegetarian & vegan fillings **V** **ve**
- Premium crisps **V** **ve**
- Antipasti **ve** **GF**
- Organic crudités with a variety of dips **V** **ve** **GF**
- Espresso chocolate brownies **V** **GF** and a seasonal fresh fruit platter **ve** **GF**

## Light Buffet Lunch

13.95 per person

*Suitable for 20 to 80 delegates seated:*

- Mixed seasonal salads **ve** **GF**
- Pasta or cous cous salads **V** **ve**
- Local cheese platter served with pickles & chutneys **V** **GF**
- Selection of local cold meats, pickles, chutneys & mustards **GF**
- Selection of seasonal flatbreads with an assortment of dips and oils **V**
- Flapjacks **V** and a seasonal fresh fruit platter **ve** **GF**

## Hot & Cold Finger Buffets

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

Both buffets include a selection of wraps and rustic mini rolls with a variety of fillings and a fresh fruit platter

**Buffet 1**, 14.95 per person for 4 items plus 1 dessert from the list below:

- Seasonal tartlets **V**
- Seasonal frittata **V** **GF**
- Sausage or vegetable rolls **V**
- Homemade vegetable pakora **ve** **GF**
- Filled socca **ve** **GF**
- Meat or vegetable Polpetti **V**
- Cheese and chilli scones **V**
- Peri peri chicken skewers **GF**
- Mini stuffed jackets potatoes **V** **GF**
- Thai fish balls with lime and coriander **GF**
- Espresso chocolate brownies **V** **GF**
- Homemade flapjacks **V**

**Buffet 2**, 18.95 per person for 4 items plus one dessert from the list below:

- Coconut king prawn skewers **GF**
- Chimichurri seared beef roll **GF**
- Rolled courgette, sundried tomato and basil pistou **ve** **GF**
- Crab and fennel tartlet
- Stuffed tomato with mozzarella and basil **V** **GF**
- Glazed salmon bites **GF**

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As we use seasonal produce, the menus suggested below are meant as a guide. Please speak to one of our knowledgeable events team who, along with our experienced chefs, will be able to help you create a balance of canapés to suit your event.

## Canapés

*Suitable for 40 to 200 delegates standing:*

*2.00 per canapé:*

- Seasonal arancini **V**
- Potato cakes with chilli jam **V GF**
- Mini Welsh rarebit **V**
- Melon, cured ham and feta **GF**
- Honey and mustard glazed sausage bites
- Pulled pork on spiced tortilla **GF**
- Smoked salmon and cream cheese rolls **GF**
- Pea and prawn crostini
- Thai fishcakes **GF**
  
- Espresso chocolate brownies **V GF**
- Fruit jellies

*4.00 per canapé:*

- Balsamic tomato and pesto bites **ve GF**
- Beetroot blini with goats cheese and walnuts **V**
- Mexican roasted sweet potato bites **ve GF**
- Mini parma ham tartlets
- Spiced chicken burrito
- Pork belly with apple sauce **GF**
- Prawn toast
- Smoked mackerel paté on melba toast
- Beetroot and dill coated gravalax **GF**
  
- Salted caramel and peanut truffles **V GF**
- Mini cheesecake **V**

## Nibbles

*3.50 per person*

*Suitable for up to 200 delegates seated:*

- Premium crisps **V ve**
- Spiced tortilla chips with homemade salsa **ve GF**
- Salted peanuts **ve**

*5.50 per person*

*Suitable for up to 200 delegates seated:*

- Mixed bread basket with dipping oils **ve**
- Stuffed peppers **V GF**
- Stuffed olives **V GF**
- Mixed nuts **ve**
- Pretzels **V**

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