# **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 1.80

- with a portion of fruit 2.30
- with biscuits v 2.90
  - All our biscuits are vegan, gluten free, and palm oil free
- with espresso chocolate brownies v, gf 3.50
- with flapjacks v (ve options available) 3.50
- with assorted pastries v 3.50
- with freshly baked homemade cookies v
- with assorted mini cakes v (ve, gf options available) 3.50

Still & sparkling mineral water 330ml 1.50

Bottle Green natural cordials 2.5 litre jug 5.50

Fruit juices; orange, apple or cranberry 1 litre jug 5.50

#### **Breakfast**

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

Suitable for up to 200 guests standing:

Assorted Danish pastries or croissants v 4.95

Homemade savoury pastries (v options available) 5.25

Freshly baked breakfast rolls: bacon, sausage (ve options available) 5.50

### Working Lunch 10.95 per person

Suitable for up to 40 guests:

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



### Light Buffet Lunch 13.95 per person

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 and a fresh fruit platter

#### 14.95 per person

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 (ve options available)

items to buffet 1
per item

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

# Canapés

Suitable for 40 to 200 guests standing:

#### 2.00 per canapé:

- Seasonal arancini v
- Potato cakes with chilli jam v, ve, gf
- Mini tartlets v, gf
- 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

6.00 per person

A selection of 3 premium bar snacks created by our chefs

# **Evening package**

2 glasses of cava 3 savoury canapés 1 sweet canapé

18.00 per person

# Individual bags

Burts Crisps 1.25

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

Propercorn Popcorn 1.50

Lightly salted, sweet and salty

### **Nibbles**

Suitable for up to 200 quests

4.50 per person

#### **Choose 3 from:**

- Premium crisps v, ve
- Spiced tortilla chips with

homemade salsa ve, gf

- Bread with dipping oils ve
- Olives v, ve, qf
- Mixed nuts ve
- Sweet chilli rice crackers v