

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. 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.

Refreshments

Prices are set per person, per serving

Fairtrade tea and roasted coffee *Unlimited servings* 7.50

Fairtrade tea and roasted coffee *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

Add 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 (ve options available) 6.00

Working Lunch 12.95 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

Chilli Lunch 14.00 per person

Suitable for 20 - 80 guests:

- Lentil Chilli ve, gf

- White rice ve, gf

- garlic green salad ve, gf

- Espresso chocolate brownies v, gf

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

Light Buffet Lunch 17.50 per person

Suitable for 20 to 100 guests seated:

Buffets include warm artisanal rolls, seasonal salads, flapjacks and a fresh fruit platter

- Local cheese platter served with chutneys v, gf
- Grilled vegetable platter served with accompaniments v, gf



Hot & Cold Finger Buffet 18.50 per person

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

Buffets include a selection of sandwiches with vegetarian and vegan 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 with hummus ve, gf
- Peri peri chicken skewers gf
- Mini stuffed jacket potatoes ve, gf
- Espresso chocolate brownies v, gf
- Homemade flapjacks v
- Vegan cake ve

Evening package

- 2 glasses of fizz
- 3 canapés

20.00 per person

Popcorn

2.50 per person

Canapés

Suitable for 40 to 200 guests standing:

2.50 per canapé:

- Seasonal arancini v
- Potato cakes with chilli jam ve, gf
- Panzanella spoons ve
- Pea, mint, and courgette fritters ve, gf
- Cheese and marmite bites v
- Whipped goat cheese and grape crostini v
- Sesame prawn balls
- Gildas olive, anchovy, and pickled pepper skewer gf
- Gazpacho shots ve, gf
- Pulled pork on spiced tortilla gf

Nibbles

4.75 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, gf
- Mixed nuts ve
- Wasabi peanuts v

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