



Lunch Buffet

Minimum 30 people

Liven up lunchtime with a mix-and-match offering that caters for every taste.

Please note all menus are samples and are subject to change.
(SF - Superfoods)

Choice of 10 items, including:

3 salads

2 cold dishes

1 hot dish

1 vegetarian/plant-based dish

1 hot side dish

2 desserts

Additional dishes and an artisan bread station are available at a supplementary charge.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens, ingredients, or our suppliers' manufacturing processes are completely allergen-free.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian, (SF) Superfoods

Lunch Buffet

Salads (Choose 3)

Salad Selection

SF Thai chicken noodle salad with rainbow vegetables & soya dressing (W, SE, S, E)
SF Classic Niçoise salad with poached salmon, black olives, tomato & sunflower seeds (F, SD)
SF Tuna macaroni pasta with peas, red onion & celery, finished with Welsh yoghurt (F, W, D, C)

Plant-Based & Vegetarian Salad Selection

🌿 SF Chopped garden salad with balsamic Welsh rapeseed oil dressing (V, SD)
🌿 SF Tandoori spiced pasta salad with sweetcorn and coriander (V, W, SD)
🌿 SF Quinoa chickpea tabbouleh salad with black olives and spring onions (V)
🌿 SF Mediterranean Israeli couscous salad with cumin and butter beans (V, W)
🌿 SF Madras roasted cauliflower penne pasta with chickpeas, raisins and spinach (V, SD, W)
🌿 SF Old-fashioned potato salad with celery, mustard and spring onion (V, C, MU)
SF Caprese salad with tomato, basil, marinated mozzarella, rocket & balsamic dressing (V, D, SD)
SF Macaroni with sweet potato, edamame bean, broccoli and spiced sour cream (V, D, W, S)
SF Marinated vegetable pasta salad topped with feta cheese (V, D, W, SD)
SF Greek salad with spinach, black olives and feta cheese, Welsh rapeseed oil (V, D)
SF Curried potato salad with parsley and Welsh Greek-style yoghurt dressing (V, D, MU)
SF Coronation rainbow slaw with raisins and honey (V, SD)

Cold Dishes (Choose 2)

Plant-Based & Vegetarian Cold Dishes

🌿 SF Vegetable crudité with smoky sweet potato hummus (V, SE, C)
🌿 SF Roasted Mediterranean vegetables with pumpkin seed pesto dressing (V, SD)
🌿 SF BBQ shawarma with pickled vegetables, chilli tomato dressing, flatbread (V, S, W)
SF Platter of tomato and marinated mozzarella with herb pesto (V, D, SD)
SF Welsh cheddar and bell pepper Spanish tortilla (V, D, E)
SF Tomato and red onion quiche (V, D, E, W)
SF Leek and rarebit tart (V, D, E, W, MU, SD)

Meat & Fish Cold Dishes

SF Miso poached salmon with smashed cucumber, spring onion and sesame (F, SE, S, SD)
SF Cold water prawns with red Thai mayo, mango and coriander (CR, SE, S, W, SD)
Deli-style peppered beef with mustard mayo and dill pickles (SD, MU, B)
European sliced meat platter with marinated olives, pickles and sundried tomato (SD, B)
SF Mexican-style chicken (pollo asado) with sweetcorn, coriander and lime mayo (SD)
SF Rosemary and garlic chicken breast with red cabbage slaw and BBQ dip (SD)
SF Watermelon and prosciutto ham with lime and olive oil (SD)
SF Welsh honey and garlic roasted salmon with lemon mayonnaise (F, SD)
Smoked mackerel with kedgeree rice and boiled eggs (F, MU, E)

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Hot Main Dishes (Choose 1)

Moroccan-flavoured British beef kofta tagine with apricots and aromatic spices (SD, W)
Local beef bourguignon with smoked bacon and mushrooms in red wine sauce (SD)
Slow-cooked Welsh beef cottage pie with root vegetables, topped with creamed potatoes (SD)
British beef chilli with kidney beans, sweet potato and tomatoes (SD)
Beef kebabs marinated in chimichurri with warm tomato couscous salad (W, SD)
Local beef lasagne with rich tomato and basil sauce topped with mozzarella (D, W, SD)
Piri piri chicken with chillies, onions, tomatoes, peppers and chorizo (SD)
Sweet and sour chicken with Cantonese-style sauce (W, S, D)
Spicy chicken burrito with guacamole and salsa (D, W)
Thai green chicken curry cooked in coconut milk with Asian vegetables (S, SE)
Baked chicken cacciatore with tomatoes, bell peppers, black olives and basil (SD)
Chicken chasseur with mushrooms and shallots in white wine sauce (SD)
Butter chicken pie with rich creamy curry and nigella seed puff pastry lid (W, D, SD)
Fragrant British lamb kofta curry cooked with tomato, coconut and lime (W, SD)
Tikka and coriander baked salmon with pearl barley pilaf (F, B, SD)
Welsh leek seafood crumble with creamed peas and beans (F, CR, W, D, S, SD)
Lemon roasted salmon with chimichurri couscous and roasted cauliflower (W, F)
Tuscan chicken with sundried tomato and smoked bacon in cream sauce (SD, D)
Lemon-roasted salmon with Atlantic prawn & pea risotto, finished with basil (CR, SD, F)

Plant-Based & Vegetarian Main Dishes (Choose 1)

🌿 SF Vegetable paella with courgettes, herbs and garlic, flavoured with smoked paprika (V, SD)
🌿 SF Harissa-spiced sweet potato and chickpea tagine with prunes and apricots (V, SD, S)
🌿 SF Baked veggie balls in a spicy masala sauce with cauliflower and potatoes (V, S, MU)
🌿 SF Mediterranean vegetable chilli (V, S)
🌿 SF Sweet potato & bean enchiladas with smoky chipotle tomato sauce, vegan cheese (V, W, S)
🌿 SF Red Thai pumpkin curry cooked with lemongrass and galangal (V, SD)
Roasted vegetable lasagne with plant-based mince in tomato and basil sauce (V, W, D, S, SD)
SF Spinach and ricotta ravioli with tomato and basil ragout, glazed with cheese (V, W, E, D)
Gochujang mac & cheese with spinach & mozzarella, topped with sesame crumb (V, SE, S, W, D)
SF Potato gnocchi in vegetarian Bolognese ragu with lentils and mushrooms (V, E, W, S, SD)

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Hot Side Dishes (Choose 1)

Plant-Based & Vegetarian Hot Side Dishes

- 🌿 SF Mixed vegetable rice (V)
- 🌿 SF Braised mixed wholegrain and basmati rice (V)
- 🌿 SF Lemon jumbo couscous with roasted vegetables and kale (V, W, SD)
- 🌿 SF Thyme and maple roasted turnips and carrots (V)
- 🌿 SF Bombay aloo potatoes (V)
- 🌿 SF Cauliflower with green beans and chilli dressing (V)
- 🌿 SF Spiced sweet potato and new potatoes with curried onions (V)
- 🌿 SF Thyme roasted carrots and fennel (V)
- 🌿 SF Roasted parmentier potatoes with rosemary, garlic, olive oil and smoked paprika (V)
- 🌿 SF Steamed vegetable medley with quinoa (V)
- 🌿 SF Steamed Welsh leeks with roasted rosemary baby potatoes (V)
- 🌿 SF Moroccan-style roasted vegetables (V, SD)
- SF Egg noodles with Asian vegetables and soya glaze (V, E, W, SE, S)
- SF Classic cauliflower cheese with Caerphilly and oatmeal crumb (V, D, W, MU, O)
- SF Roasted pumpkin and beetroot with caramelised red onion and feta (V, D)

Desserts (Choose 2)

Plant-Based Desserts

- 🌿 Plant-based chocolate brownie (V, S)
- 🌿 Carrot cake with buttercream (V, S)
- 🌿 SF Fresh fruit salad with strawberries and blueberries (V)
- 🌿 SF Fresh fruit platter (V)

Desserts

- Cherry velvet cake (V, W, E, D)
- Lemon drizzle finger (V, W, D, SD)
- Chocolate and caramel tart (V, W, E, D, S, SD)
- Key lime pie (V, D, W, E, S, SD)
- Apple choux bun (V, W, E, D, S)
- Double chocolate brownie (V, W, E, D, S)
- Passionfruit and cinnamon opera (V, W, S, D, E)
- Lemon meringue cheesecake (V, W, D, E, S)
- Passionfruit tart (V, D, W, E, S, SD)

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Lunch Buffet Extras

Add-Ons (Available for a supplementary charge)

Supplement cost per person, exclusive of VAT.

SF Artisan Bread Station

🌿 Selection of Welsh artisan wholegrain bread loaves & rolls with spreads and oils (V, W)
Welsh butter (V, D)

Additional Dishes

Extra cold dish

Extra hot dish

Extra dessert



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