



Plant-Based Buffet

Minimum 50 people

Explore a vibrant selection of plant-based dishes, thoughtfully crafted to suit every taste.

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

Choice of 10 items, including:

3 chef's salad selections

2 cold dishes

2 hot dishes

1 hot side dish

2 desserts

Additional dishes can be added for 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

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Salad Selection (Choose 3)

- 🌿 SF Tomato and red onion salad with black olives and balsamic (V, SD)
- 🌿 SF Raw beetroot and orange slaw with maple dressing (V)
- 🌿 SF Vegan Greek salad with spinach, black olives and cheese, Welsh rapeseed oil (V, SD)
- 🌿 SF Mixed leaves with balsamic and Welsh rapeseed oil (V, SD)
- 🌿 SF Quinoa salad with roasted butternut squash, garden peas, peppers and rocket (V)
- 🌿 SF Beetroot salad with sweetcorn, peppers, cherry tomatoes and asparagus (V, SD)
- 🌿 SF Mediterranean vegetables and couscous salad with cumin and mint (V, W)
- 🌿 SF Caesar salad with crispy onions and croutons (V, W)
- 🌿 SF Moroccan beetroot and carrot slaw with mint and apricots (V, SD)
- 🌿 SF Tandoori spiced pasta salad with roasted corn and coriander (V, W)
- 🌿 SF Bombay potato salad with pumpkin, dried cranberries and chilli dressing (V, SD)

Cold Dishes (Choose 2)

- 🌿 SF Vegetable crudité with beetroot hummus (V, SE, C)
- 🌿 SF Grilled lemon shawarma with pickled vegetables, chilli tomato dressing, flatbread (V, S, W)
- 🌿 SF Soya bean kofta with baba ghanoush, lemon & rosemary dressing (V, S, SE)
- 🌿 SF Spanish tortilla with quinoa and turmeric maple mayo (V)
- 🌿 Potted "plant-based pork", pulled spiced BBQ soya, with pineapple & sweetcorn salsa (V, S)

Hot Dishes (Choose 2)

- 🌿 Baked mac 'n' mushroom with spinach, truffle oil, topped with herb breadcrumbs (V, W, S)
- 🌿 SF Vegetable paella with courgettes, herbs & garlic, flavoured with saffron and paprika (V, SD)
- 🌿 SF Thai green vegetable curry with broccoli, pak choi, aubergine and pumpkin (V, S, SE)
- 🌿 SF Chestnut mushroom stroganoff with sweet potato and smoked paprika (V, S, SD)
- 🌿 SF Dhaba-style aloo gobi masala with fresh coriander (V)
- 🌿 SF Baked veggie balls with spinach, olives, basil and tomatoes (V, S)
- 🌿 SF Vegetable sausage casserole with butterbeans and mushrooms (V)
- 🌿 SF Sweet potato, spiced cauliflower and chickpeas cooked in sofrito (V)
- 🌿 SF Red Thai pumpkin curry cooked with lemongrass and galangal (V, SD)
- 🌿 SF Whole wheat pasta with braised butterbeans, leeks, corn and rocket pesto (V, W)
- 🌿 SF Roasted Mediterranean vegetable chilli (V, S)
- 🌿 SF Red Thai pumpkin curry (V, SD)
- 🌿 "Not meat" meatball marinara with spiced tomato and basil sauce, herb gnocchi (V, W)
- 🌿 Rainbow vegetable and chickpea falafel burrito with chipotle jam (V, W)
- 🌿 Lebanese tagine with aubergine, za'atar and sweet peppers (V, S, SE)

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Hot Side Dishes (Choose 1)

- 🌱 SF Vegetable rice (V)
- 🌱 SF Noodles with kale, ginger, garlic and sprouts (V, W, SE, S)
- 🌱 SF Mixed brown and basmati rice (V)
- 🌱 SF Potatoes with fresh herbs, olive oil and turmeric (V)
- 🌱 SF Roasted pumpkin with chilli (V)
- 🌱 SF Thyme-roasted turnips and carrots (V)
- 🌱 SF Spiced baked sweet potato with curried onions (V)
- 🌱 SF Thyme-roasted carrots and fennel (V)
- 🌱 SF Steamed vegetables (V)
- 🌱 SF Steamed leeks and roasted rosemary miniature potatoes (V)
- 🌱 SF Moroccan-style roast vegetables (V, SD)

Desserts (Choose 2)

- 🌱 Chocolate orange torte (V, S, A)
- 🌱 Golden apple crumble (V, A, SD)
- 🌱 Dark chocolate brownie (V, S)
- 🌱 SF Fresh fruit salad with strawberries & blueberries (V)
- 🌱 SF Fresh fruit platter (V)

Additional Dishes (Available for a supplementary charge)

Extra cold dish

Extra hot dish

Extra dessert



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