



lunch &
buffet lunch

sandwich lunch menus

Sandwich menus

From 6 to 50 people

Our sandwiches are made with artisan breads and flavoured tortilla wraps, with a mix of popular and imaginative fillings which will keep your guests sustained and focused throughout the day. Every package comes with a selection of classic, fruit, herbal and organic teas, Rainforest Certified coffee, and water.

The Simple & Classic

£15.95

Includes one and half rounds of sandwiches, Tyrrells potato crisps (VE)(GF), fresh fruit & brownie bite:

Vegan chickpea, rocket & carrot on granary (VE)

Cheddar cheese ploughman's on wholemeal bread (V)

BLT on granary bread

Creedy Carver free range chicken & salad on wholemeal

Sustainable tuna and sweetcorn on granary

Smoked Port of Lancaster salmon & cream cheese

The Modern & Trendy

£18.95

Includes one and half rounds of sandwiches, savoury popcorn, marinated olives, vegan chocolate & passion pots (VE)(GF):

Roasted vegetable & buffalo mozzarella multi grain bagel (V)

Quinoa falafels, carrot hummus, cucumber & gem wraps (VE)

Salt beef bagel, sweet mustard, baby spinach & pickles

Avocado, sunblushed tomatoes, pulled Creedy Carver chicken & sumac wrap

Tuna, rocket, roasted vegetables & cracked pepper sourdough baguette

Hot smoked salmon, dill, rocket & spring onion tortilla

(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

SATS_Lunch_Menu_Spring/Summer_2022



salad lunch menu

Seasonal artisan salads

A lighter lunch option to nourish and energise your delegates.
All salads are plant-based or vegetarian and are served in bowls
for your delegates to serve themselves.

£3.95 per person per item

Mixed grain tabbouleh with toasted seeds (VE)

Pearl barley, griddled broccoli & Za'atar (VE)

Candied beetroot, lentil & yuzu (VE)

Classic Caesar (V)

Fennel, apple, dill & pomegranate (VE)

Fig, green bean with dates & almonds (VE)

Greek salad (V)



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hot fork lunch menus

Hot fork menus

£29.95

Min 35 people

These menus are designed to be enjoyed while standing up, allowing your guests to mingle and network.

All buffets include three main dishes (including a vegetarian option), seasonal side dishes and pudding. All served with artisan bread, butter, olive oil and balsamic vinegar. Includes Hope & Glory tea selection, Rainforest Certified coffee, seasonal fruit infusions and water.

Monday

Harissa roasted butternut squash, lemon & coriander cauliflower rice with a green salsa (VE)

Beetroot & rocket risotto, feta with a rocket pesto (V)(GF)

One pot lemon chicken & rice (GF)

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Green beans & broccoli (VE)(GF)

Moroccan couscous (VE)

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Apple crumble tart with crème anglaise (V)

Fresh fruit (VE)(GF)

Tuesday

Aubergine parmigiana (VE)

Parmesan crumbed Atlantic cod with salsa verde

The city's dish, Scouse with pickled red cabbage (GF)

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Buttered new potatoes (V)(GF)

Roasted carrots & fennel (VE)(GF)

Green leaf, croutons, parmesan with Caesar dressing

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Honey cake with spiced honey yoghurt (V)

Fresh fruit (VE)(GF)

Wednesday

Bang bang cauliflower, sticky rice & crunchy veg (VE)

Smoked haddock fishcake, poached egg, buttered leeks

Smoky maple glazed pork chops with warm potato salad (GF)

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Chard hispi cabbage, lemon dressing with toasted pine nuts (VE)(GF)

Spiced chickpea & blushed tomato salad (VE)(GF)

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Vegan chocolate mousse with seasonal fruit compote (VE)(GF)

Fresh fruit (VE)(GF)

Thursday

Portobello mushroom ragu with herb polenta & puffed rice (VE)(GF)

Tika spiced mackerel with Bombay potatoes & pickled shallots (GF)

Roast chicken & smoked pancetta salad with herby couscous

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Balsamic roasted beets (VE)(GF)

Spinach & apple salad with croutons & toasted pine nuts (VE)

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Lemon posset, orange madeleines (V)

Fresh fruit (VE)(GF)

Friday

Filthy vegan beetroot burger (VE)

Friday fish & chips, mushy peas & tartar sauce

Chargrilled peri peri chicken burger

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Smoked paprika wedges (VE)(GF)

Charred corn on the cob (VE)(GF)

Rainbow Slaw (VE)(GF)

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Chocolate brownie, berry compote & chocolate sauce (V)

Fresh fruit (VE)(GF)

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