



CORPORATE
Menu



Breakfast

Empower Your Day with Our Breakfast Selection

Start your day off right by fuelling your morning with our diverse selection of set cold and hot breakfast choices. Empower your team members, ensuring they receive the nourishment to kick-start their day with energy and enthusiasm.

ALLERGEN ADVICE

Vegetarian V Gluten-Free GF Vegan VG Nut-Free NF

MERCURY

£6.25 PP

Suitable for Vegetarian, halal.

Mini Assorted Danish Platter V GF

Seasonal Whole fruits Bowl NF VG GF

Breakfast Flap Jacks Platter V

ALUMINIUM

£7.99 PP

Available in Gluten-free, Vegan, Vegetarian, halal.

Breakfast Roll with condiments NF VG GF

Frobisher's Fresh Apple or Orange 250ml

BRONZE

£9.99 PP

Suitable for Gluten-free, Vegan, Vegetarian, halal.

Mini Assorted Danish Platter Cherry V

Granola Pot - Honey Granola Pot VG GF

Seasonal Fruit Platter NF VG GF

Breakfast Flap Jacks Platter V

SILVER

£11.99 PP

Suitable for Gluten-free, Vegan, Vegetarian, halal.

Mini Assorted Danish Platter V

Breakfast Roll with condiments NF VG GF

Seasonal Fruit Platter NF VG GF

GOLD

£13.95 PP

Suitable for Gluten-free, Vegan, Vegetarian, halal.

Carton of Fresh Orange Juice and Apple Juice Small Tea & Coffee Station with condiments Mini Assorted Danish Platter V Assorted Breakfast Doughnuts Seasonal Fruit Platter NF VG GF

DIAMOND

£16.59 PP

Suitable for Gluten-free, Vegan, Vegetarian, halal.

Carton of Fresh Orange Juice and Apple Juice Small Tea & Coffee Station Mini Danish Selection V Seasonal Fruit platter NF VG GF Breakfast Roll with condiments NF VG GF



Lunch Boxes

Savour the Taste with Our Hand-Crafted Lunch Boxes

Delight in our **delicious hand-crafted lunch boxes**, thoughtfully designed to satisfy every palate.

Each lunch box is elegantly presented in a **100% eco-friendly kraft box** featuring a clear bioplastic window, allowing you to see the fresh, appetizing contents inside. We prioritize your health and well-being by providing comprehensive dietary and allergen information with every lunch box. Enjoy a meal that not only tantalizes your taste buds but also aligns with your values!

BRONZE LUNCH

£10.95 PP

Gluten-free, Vegan, Vegetarian, Halal, options available.

Assortment of savoury sandwiches made with fresh ingredients, accompanied by delicious sausage rolls, tangy beetroot pickles, crunchy salted kettle crisps, and refreshing seasonal fruit skewer.

SILVER LUNCH

£11.95 PP

Gluten-free, Vegan, Vegetarian, halal, options available

Assortment of savoury sandwiches made with fresh ingredients, served with delicious sausage rolls, goujons, spring rolls, tikka skewers, sweet chili dip, and chocolate chantilly brownie.

GOLD LUNCH

£12.75 PP

Vegetarian, Meat, options available

Enjoy a selection of gourmet assorted wraps, Indian samosa, bhaji, pakora, tikka skewers, delicious mini quiches, and Macaron. Finish with a rich Chantay chocolate brownie and a sweet mango chutney dip.

Dietary Boxes

Discover Our Hand-Crafted Dietary Lunch Boxes

Indulge in our delicious hand-crafted **dietary lunch boxes**, designed to match the quality of our standard offerings.

We believe in going the extra mile to ensure that customers with **allergens** receive **identical themed boxes**, thoughtfully prepared by our skilled chefs with meticulous attention to detail. Each dietary lunch box is crafted with care, allowing everyone to enjoy a delightful meal without compromise.

Salad Bowls

Savour Our Freshly Prepared Salads

Looking for something light? Delight in our freshly prepared salads, crafted to satisfy every craving. Each salad is presented in a **100% eco-friendly** kraft bowl featuring a clear bioplastic lid and accompanied by a bamboo fork. Enjoy a refreshing meal that's both delicious and environmentally conscious!

ALLERGEN ADVICE

Vegetarian V Gluten-Free GF Vegan VG Nut-Free NF

CHICKEN CAESAR NF

£9.95 PP

Crisp romaine lettuce, juicy cherry tomatoes, tender chicken, croutons, Parmesan cheese, all drizzled with Caesar dressing.

AVOCADO CAESAR NF V

£9.95 PP

Suitable for Vegetarian, Halal, Nut-Free

Crisp romaine lettuce, juicy cherry tomatoes, Avocado, crunchy croutons, Parmesan cheese, all drizzled with Caesar dressing.

GREEK SALAD NF V GF

£9.95 PP

Suitable for Gluten-free, Vegetarian, Halal, Nut-Free

Crisp romaine lettuce tossed with feta cheese, fresh tomatoes, olives, cucumbers, dressed with a zesty lemon vinaigrette!

VEGAN GREEK SALAD NF VG GF £10.25PP

Suitable for Gluten-free, Vegan, Halal, Nut-Free

Crisp romaine lettuce tossed with Vegan feta, fresh tomatoes, olives, cucumbers, dressed with a zesty lemon vinaigrette!

SUPERFOOD SALAD NF VG GF £10.25 PP

Suitable for Gluten-free, Vegan, Halal, Nut-Free

Mixed leaf, pomegranate, tomatoes, shredded carrots, beetroot, quinoa, topped with Seeds, topped with pomegranate molasses!

TUNA NICOISE NF GF

£9.95 PP

Suitable for Gluten-free, Halal, Nut-Free, Pescatarian

Mixed leaf lettuce, olives, tomatoes, green beans, egg, all topped with flaked tuna and drizzled with a zesty lemon dressing!

BBQ CHICKEN PASTA NF

£9.95 PP

Suitable for Halal, Nut-Free

BBQ chicken served with fusilli pasta, tomatoes, pepper, sweet corn, olives. topped with crispy onions for an added crunch.

MINT FETA KOFTA NF

£10.25PP

Suitable for Halal, Nut-Free

Crisp romaine lettuce, juicy cherry tomatoes, Lamb Kofta, Creamy Feta, Olives all drizzled with Mint Yogurt dressing.



FINGER FOODS

Menu



Build a Buffets

Welcome to Wales One and Only Build a Buffet

Where you can **create your very own buffet** experience! With a selection of 100 delectable items, the possibilities are endless. Whether you prefer **pizzas** or **salads**, or if you want to elevate your spread with some **canapés** and **Salads**, the choice is entirely yours.

You can **customize** your buffet full **online** choosing from a wide range of dishes to suit your taste and style from our **Finger Buffet Page**.

Design your **budget** according to your needs, as we provide options that cater to all requirements.

This is perfect for any event or celebration, allowing you to **design your buffet** around a specific theme or occasion. With limitless options available, you can satisfy every palate, creating a memorable buffet experience **tailored** just for you!

BESPOKE SAVOURY CHOICES

We offer a variety of bespoke **sandwiches** made to perfection, including **tortilla wraps**, **sub rolls**, and platter options. Additionally, we cater to various **dietary** preferences with options that are **gluten-free**, **vegan**, **halal**, and **vegetable** options available

HAND-CRAFTED DIETARY BOXES

We offer delicious **hand-crafted dietary** boxes that are designed to match the quality of our standard offerings. These boxes accommodate **smaller servings**, allowing everyone to enjoy a delightful buffet **without compromise**. If you have specific dietary needs or preferences, please let us know!

FINGER FOOD PLATTERS

We offer a variety of tempting selections, including Sesame **Sausage Rolls**, **Pizzas**, **Goujons**, **Spring Rolls**, **Indian & Oriental Savouries**, **Wings**, **Crisps**, **Tikka Skewers**, and **Filo Prawns**, among many others. If you have any specific requests or need additional information, feel free to ask!

CANAPES FOR EVERY EVENT

Canapés are the perfect addition to any event, offering small, **presentable bites** that are both delightful and **guilt-free**. We provide a variety of options including **gluten-free**, **vegan**, **halal**, and **vegetable** selections. These versatile snacks are sure to impress your guests while catering to diverse **dietary** needs

LIGHT WHOLESOME SALADS

Freshly prepared salads for adding a **nutritious** element to your buffet. With a huge selection to choose from, we offer everything from **Superfood Salads**, **Pasta Salad** to **Potato Salad**, we also accommodate various **dietary** options. These salads not only provide freshness but also enhance the overall experience of your event

DESSERT PLATTERS

Our delectable dessert platters are perfect for adding a touch of colour to any buffet spread, catering to a variety of sweet preferences from **Seasonal cut Fruits**, **Brownies**, **Cakes**, **Cheese and biscuits**, **Macarons** to more formal choices.

Set Buffets

Elevate Your Event with Our Bespoke Buffet

Spreads Indulge in our chef-curated **bespoke** buffet designed for **10-15 Person**, designed specifically for memorable occasions. If you wish to create a unique spread from scratch, we invite you to explore our **finger buffet page** for a variety of options that cater to your preferences.

Commitment to sustainability

All our platters are **40% E-pet graded** and fully recyclable. We are dedicated to reducing plastic consumption by offering a collection service, ensuring they can be reused for future events.

ALUMINIUM BUFFET

Assorted savoury sandwich's, Kettle crisps, meat sausage rolls, Welsh cakes.

MERCURY BUFFET

Assorted savoury sandwich's, Kettle crisps, spring Rolls, meat sausage rolls, Fruit Skewers, Welsh cakes.

BRONZE BUFFET

Assorted savoury sandwich's, Kettle crisps, spring Rolls, Scotch Eggs, Meat sausage rolls, Fruit Skewers, Victoria Sponge Cake.

SILVER BUFFET

Assorted savoury sandwich's and Wrap platter, Kettle crisps, Indian Selection, Tikka Skewers, Mini Quiches, Petit Four Desserts.

GOLD BUFFET

Assorted savoury sandwich's, Sub Rolls, Kettle crisps, Indian Selection, Satay Skewers, Mini Quiches, Petit Four Desserts, Cheese and Crackers, Seasonal cut Fruits.

PLATNIUM BUFFET

Assorted savoury Wraps, Avocado Bruschetta, Cream Cheese Beef Yorkshires, Cheese and Olives Skewer, Indian Selection, Tikka Skewers, Mini Quiches, Vegetable Crisp's, Raspberry Chocolate Brownies, Seasonal Fruit Skewer.

RHODIUM BUFFET

Assorted savoury Wraps, Sub Rolls, Caprice Skewer, Cream Cheese Beef Yorkshires, Indian Selection, Satay Skewer, Barbeque Wings, Mini Quiches, Coronation Potato Salad, Greek Salad, Vegetable Crisp's, Raspberry Chocolate Brownies, Luxury Petit Four Desserts.

RHODIUM BUFFET

Tender beef in Yorkshire pudding, Caprese Skewers featuring Tomato mozzarella, basil, Satay Skewers, Cream Cheese Salmon and Caviar Blinis, Stilton and Sweet Pear Tartlet, Mini Quiche Selection.

For a vibrant Vegan option, enjoy Beetroot & Falafel and our Vegan Garlic Chestnut and Vegan Avocado Bruschetta.

For dessert, treat yourself to Luxury Petit Four Desserts, Chantay Raspberry Brownies, and a delightful Macaron Selection. Don't forget the refreshing Fruit Kebabs to complete this impressive assortment, making it an ideal choice for your guests!



HOT BUFFET

Menu





British Cuisine

Traditional British Cuisine: Hearty and Comforting

Traditional British cuisine is known for its hearty and comforting dishes that celebrate locally sourced ingredients. Iconic meals like roast beef with Yorkshire pudding, fish and chips, shepherd's pie, beef Wellington, and bangers and mash are just a few examples of the rich culinary heritage.

Roast Dinner

£19.95 PP

Gluten-free, Vegetarian Options Available

Featuring your choice of Beef, Chicken, Vegetable Tartlet, accompanied by Green Beans, Cauliflower, and Carrots. Enjoy Roasted Rosemary Potatoes, classic Yorkshire Pudding, and rich Gravy

Posh Fish

£18.95 PP

Enjoy our crispy Breaded Cod Fillet, served alongside Minty Mushy Peas, golden Potato Wedges, and a fresh House Salad. A zesty Lemon wedge completes this delightful dish for a refreshing touch!

Cottage Pie

£15.95 PP

Gluten-free, Vegan, Vegetarian Options Available

Savour our Traditional Cottage Pie, featuring a hearty Beef and Onion filling topped with creamy Cottage Cheese Mash. This comforting dish is served with vibrant Green Beans, tender Carrots, and a rich Gravy

Hunters Chicken

£16.95 PP

Succulent Chicken Breast wrapped in crispy Streaky Bacon, topped with smoky Barbecue sauce and melted Emmental Cheese. This flavorful dish is accompanied by Rosemary New Potatoes, fresh Carrots, and Peas.

Fisherman's Pie

£15.95 PP

Suitable for Gluten-free

Smoked Fish cooked in a creamy sauce, topped with herby Mash Potato, served with Green Beans, Carrots and Gravy.

Pie & Mash

£16.59 PP

Vegan, Vegetarian Options Available

All our delicious Pukka pies are served with Peppered Garlic Mash, Carrots, Green Beans, and Rich Gravy. Enjoy the delightful combination of flavours and textures that accompanies each pie!



Asian Cuisine

Discover the Richness of Asian Cuisine

Asian cuisine is a vibrant tapestry of culinary traditions, reflecting the diverse cultures and regions of Asia. Known for its bold and complex flavours, Asian dishes are crafted using an array of herbs, spices, and unique ingredients that create a truly unforgettable dining experience.

Chicken Thai Curry

£16.95 PP

Suitable for Gluten-free, Nut - Free

Chicken & Pepper Thai Green Curry cooked in a Rich Coconut Sauce, served with Rice. Indulge in the savour and aromatic flavours of this classic Thai dish, complemented by the creaminess of the coconut sauce!

Chicken Katsu Curry

£16.95 PP

This dish features Breaded Buttermilk Chicken cooked in a Rich Warmly Spiced Pepper Sauce, served with Rice. Crispy texture of the chicken combined with the flavourful and aromatic pepper sauce, making it a comforting and delicious meal!

Teriyaki Salmon

£18.95 PP

Suitable for Gluten - free

This dish includes Teriyaki & Sesame Salmon, served with Steamed Broccoli and Egg Fried Rice. Enjoy the sweet notes of the teriyaki glaze paired with the nuttiness of sesame, broccoli and the comfort of egg fried rice!

Vegan Katsu urry

£16.95 PP

This dish features Breaded Vegan Chicken cooked in a Rich Warmly Spiced Pepper Sauce, served with Rice. Crispy texture of the chicken combined with the flavourful and aromatic pepper sauce, making it a comforting and delicious meal!

Vegan Thai Curry

£17.95 PP

Suitable for Gluten-free

This dish is a Vegan No Chick & Pepper Thai Green Curry cooked in a Rich Coconut Sauce, served with Rice. Creamy texture and aromatic flavours that make this curry a delightful vegan option!

Chicken Pad See Ew

£17.95 PP

Suitable for Gluten - Free Vegan, Vegetarian Options Available

This dish features Tender Chicken cooked with Banh Pho Noodles, Pai Chow, and Broccoli, topped with Black Sesame Seeds. Enjoy the harmonious blend of flavors and the nutritional benefits from the vegetables!



Med Cuisine

Exploring Mediterranean Cuisine

Mediterranean cuisine is characterized by the culinary practices and ingredients used by the inhabitants of the Mediterranean region. This vibrant cuisine reflects the rich cultural heritage of the countries bordering the Mediterranean Sea.

Vegan Burritos

£18.95 PP

Suitable for Vegan, Vegetarians, Nut - Free

Vegan No Chicken Strips cooked with pepper black bean mixed with spicy rice, baked in an flour tortilla, served Salsa, Guacamole accompanied with an zesty sweetcorn black bean house salad.

Chicken Burritos

£17.95 PP

Succulent Chicken Strips, cooked with pepper black bean mixed with spicy rice, baked in an flour tortilla, served Salsa, Guacamole accompanied with an zesty sweetcorn black bean house salad.

Vegan Chilli Con Carne

£18.95 PP

Suitable for Gluten - free, Vegan, Vegetarians, Nut - Free

This dish consists of Vegan No Minced Meat Chilli Con Carne, featuring Kidney Beans cooked in a Rich Hot Tomato Sauce. It is served with Rice, a House Salad, and Tortilla Chips.

Beef Chilli Con Carne

£15.95 PP

Suitable for Gluten - free, Nut - Free

This dish consists of Ground Beef Mince, featuring Kidney Beans cooked in a Rich Hot Tomato Sauce. It is served with Rice, a House Salad, and Tortilla Chips.

Vegan Fajitas

£18.95 PP

Suitable for Vegan, Vegetarian , Nut - Free

This dish features No Chick Chicken Strips tossed with Pepper and Onion, cooked with Mild Spices. It is served with Flour Tortillas, Salsa, Hummus, Guacamole, Vegan Cheese, and a House Salad

Chicken Fajita's

£17.95 PP

Suitable Nut - Free

This dish features Succulent Chicken Strips tossed with Pepper and Onion, cooked with Mild Spices. It is served with Flour Tortillas, Salsa, Hummus, Guacamole, Vegan Cheese, and a House Salad

Indian Cuisine

The Rich Tapestry of Traditional Indian Cuisine

Traditional Indian food is celebrated globally for its exceptional use of herbs and spices, creating a rich tapestry of flavors and aromas. Indian cuisine features a diverse range of dishes that cater to various tastes and preferences.

Chilli Paneer

£17.95 PP

Suitable for Vegetarians, Gluten - Free

Chilli Paneer, a delightful dish of crispy paneer tossed with colourful peppers and onions in a spicy chili sauce. This dish is served with pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread

Chilli Chicken

£17.95 PP

Chilli Chicken, featuring crispy chicken tossed with vibrant peppers and onions in a zesty chili sauce. This dish is served with fragrant pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread.

Saag Chicken Curry

£16.95 PP

Suitable for Gluten - free

Saag Chicken Curry, a delicious blend of tender chicken simmered in a creamy spinach sauce. This dish is served with fragrant pilau rice and paired with house-made Ashar and mint sauce dips, complemented by warm, fluffy naan bread.

Chicken Tikka Masala

£16.95 PP

Suitable for Gluten - free, Nut - Free

Chicken Tikka Masala, featuring marinated grilled chicken in a creamy tomato sauce, served with fragrant coriander rice. Accompanied by house-made Ashar and mint sauce dips, this dish is completed with warm, fluffy naan bread for a delightful meal.

Dal Lentil Curry

£15.95 PP

Suitable for Vegetarian

Indulge in our Vegetarian Pepper Dal Curry, a flavourful lentil dish infused with spices and bell peppers. Served with pilau rice and complemented by house-made Ashar and mint sauce dips. Enjoy this delightful meal with warm, fluffy naan bread.

Lamb Rogan Josh

£17.95 PP

Lamb Rogan Josh, a rich and aromatic curry made with tender lamb cooked in a blend of spices. Served with pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread.



Italian Cuisine

The Culinary Heritage of Italian Cuisine

Italian cuisine is a rich tapestry woven from various ancestral traditions, primarily influenced by the Etruscans, Greeks, and Saracens. Each of these cultures has contributed distinct elements that define the culinary landscape of Italy.

Beef Lasagne

£15.95 PP

Suitable for Nut - Free

Ground Beef cooked in four-layer lasagne made with a rich tomato and basil Napolitano sauce, creamy béchamel, and topped with cheese. Accompanied by artisan breads, a house salad, and assorted dressings..

Vegetable Lasagne

£15.95 PP

Suitable for Nut - free, Vegetarian

Quorn Mince cooked in four-layer lasagne made with a rich tomato and basil Napolitano sauce, creamy béchamel, and topped with cheese. Accompanied by artisan breads, a house salad, and assorted dressings.

Chicken Gnocchi

£16.95 PP

Suitable for, Nut -Free

Enjoy tender chicken thigh tossed with gnocchi and spinach in a rich Napolitano basil sauce. This dish is served with a house salad, assorted dressings, and artisan breads

Vegan Gnocchi

£16.95 PP

Suitable for Vegan, Vegetarian, Nut - Free

Enjoy Vegan No Chick Chicken Pieces, tossed with gnocchi and spinach in a rich Napolitano basil sauce. This dish is served with a house salad, assorted dressings, and artisan breads

Beef Bolognaise

£15.95 PP

Suitable for Nut - Free

ground Beef meat mince cooked in a rich tomato and basil sauce, tossed with fusilli pasta. Served with artisan breads and a side of cheese.

Vegan Bolognaise

£15.95 PP

Suitable Vegan, Vegetarian, Nut - Free

Vegan No Minced Beef cooked in a rich tomato and basil sauce, tossed with fusilli pasta. Served with artisan breads and a side of cheese



French Cuisine

Heritage of French Cuisine

Renowned for its sophistication, and the use of high-quality, fresh ingredients. It features rich and complex dishes, often characterized by sauces made from wine, cream, or stock. Tender meats are typically slow-cooked, while soft stewed vegetables enhance flavour.

Beef Bourgoin

£22.95 PP

Suitable for Nut - Free. Gluten - Free

Marinated Thyme and red Wine Beef, Slowly cooked with Bacon Lardons, Mushroom, Carrot and Silver skin pickles, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Ratatouille

£18.95 PP

Suitable for Nut - free, Vegetarian, Vegan

Traditional Tomato Ratatouille Cooked with Fresh Tomatoes Onion Fresh Herbs, zucchini, peppers, eggplant, Served with house Salad and Artesian Breads

Lamb Shank

£24.95 PP

Suitable for, Nut -Free

Slowly Roasted Lamb Shank, served with Garlic peppered Mash, Green Beans Red Wine Sauce, Served with Artesian Breads.

Chicken Cassoulet

£22.95 PP

Suitable for Nut - Free, Gluten - Free

Marinated Thyme and White Wine Chicken Thigh, Slowly cooked with Pancetta, White Beans and Carrot in a Creamy White wine sauce, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Coq Au Vin

£21.95 PP

Suitable for Nut - Free, Gluten - Free

Marinated Thyme and red Wine Chicken, Slowly cooked with Pancetta, Mushroom and Silver skin pickles, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Steak au Poivre

£21.95 PP

Suitable Nut - Free, Gluten - Free

Beef tenderloin Medallions cooked to Medium, Served in a Creamy Peppercorn sauce accompanied by Garlic Pepper Mash and Green Bean, Served with Artesian Breads.

Dessert Stands

Sweet Irresistible Cakes

A sweet selection of cake stands is the perfect finishing touch to any event, elevating the presentation of your desserts and making them even more appealing

Strawberry Cheese Cake

£48.95 PP

Suitable for Nut - Free, Vegetarian
Serves 16 Person

Strawberries & Cream Cheesecake. Each indulgent bite brings together the luxurious creaminess of cheesecake with the delightful sweetness of fresh strawberries

Biscoff Cheese Cake

£48.95 PP

Suitable for Nut - free, Vegetarian
Serves 16 Person

A crunchy Biscoff biscuit base with a layer of Biscoff spread and a rich smooth cheesecake finished with Biscoff spread and crumble.

Vegan Caramel Fudge

£48.95 PP

Suitable for, Vegan, Nut-Free
Serves 16 Person

Chocolate flavoured sponge cake, filled with sea salted caramel sauce and a caramel flavoured frosting, covered with a chocolate flavoured frosting

Carrot Cake

£48.95 PP

Suitable for Vegetarian , Gluten - Free
Serves 16 Person

Moist carrot cake, made with pineapple, carrots, coconut and mixed spices. Topped with a cream cheese frosting and hazelnuts

Vanilla Cheese Cake

£48.95 PP

Suitable for Nut - Free, Vegetarian
Serves 16 Person

Savour a slice of pure bliss with our New York Style Cheesecake at The Black Farmer. Each velvety bite provides a rich and creamy experience that encapsulates the essence of authentic New York cheesecake

Profiteroles

£42.95 PP

Suitable Nut - Free, Vegetarian
Serves 14 Person

Indulge in a delectable dessert mountain that serves as the perfect after-dinner treat. This impressive assortment will leave your guests with a lasting wow factor.