



CARDIFF CITY CONFERENCE AND EVENTS

Seasonal Buffet Menu for your Day Delegate Package

Spring (March, April, May)

Tomato & Spring Onion Bruschetta (v)
Baked cod goujon, lemon & herb aioli
Crudit  pots, crushed avocado, tzatziki (v)
Spring Waldorf Salad Pots (v)
Baked Jacket & sweet Potato Wedge, Sour Cream & Chive Dip (v)
Minted Pea and Lamb Mini Pie
Or
Piglet's Pantry Leek, Blue Cheese and Potato Pie (v)

Summer (June, July, August)

Mini Pork Pie & Pickle
Mixed Pepper, pea & Feta Tortilla (v)
Coronation Chicken Skewers, Mango & Lime dip
Smoked Salmon, Cream Cheese, Sourdough Croute, Pickled Cucumber Ribbons
Baked jacket & sweet Potato Wedge, salsa Dip (v)
Butter Bean, Tomato & Watercress Salad Pots (v)

Autumn (September, October, November)

Hot Smoked Salmon Pate, Sourdough Croute, Rocket Pesto Dressing
Mini Sweet potato, goats' cheese & spinach pie (v)
Feta, roasted squash & mixed pepper, Pumpkin Seeds (v)
Mini Steak and ale pie
Baked jacket & sweet Potato Wedge, spiced hummus Dip (v)
Braised Beef Filled Yorkshire pudding, Horseradish Cream

Winter (December, January, February)

Pig in blanket skewers, spiced chutney
Welsh rarebit on Toast, Sweet Tomato Chutney (v)
Piglet's Pantry Butternut Squash & Mixed Bean Pie (v)
Baked cod croquettes, homemade tartare
Baked Jacket & sweet Potato Wedge, Sweet Chilli & Cranberry Dip (v)
Winter Slaw Pots

Sweet Treat

Fresh fruit, Tackle food waste fruit flapjack