



BUFFET MENU

FROM **£18 + VAT** PER PERSON

sufconferenceandevents.co.uk



OUR FOOD PHILOSOPHY

At our core is a belief that great food, drink and service is key to creating legendary experiences.

Events at our club are operated and catered for by our partner Levy UK & Ireland, a division of global caterer Compass Group and sister company of Lime Venue Portfolio.

Our culinary experts use seasonal, sustainably sourced and top-quality British produce to create truly innovative and indulgent menus. We don't use any ingredients that have come into the UK by air freight.

An area the events team truly specialises in is food quality, with professional service to meet your every need. Whether you're planning a meeting, dinner dance or celebration, you can be confident the setting, catering and service will be second-to-none at our venue.

- We believe in plant forward dishes.
- We believe in using fresh, seasonal ingredients.
- We believe in zero food waste
- We believe in working with responsible and fair-trade suppliers.
- We believe in creating a sustainable food system to help reverse climate change.



THE CARBON FOOTPRINT OF YOUR MENU

Calculating the carbon footprint of our dishes

Nutritious catering is a vital part of any great meeting or conference, so you'll have the chance to choose a delicious, sustainably conscious menu with the help of an event manager and our culinary team. From canapés to desserts, we prepare delicious dishes that suit the dietary requirements of every delegate and that are good for the planet too.

We also communicate the footprint of each dish on our menus, informing you about what dishes have the lowest impact. Dishes are categorised 'Low', 'Medium' and 'High', and you can use this labelling system to help choose the dishes you think your guests will love.

With a food philosophy centred around health and sustainability, you can trust our culinary experts to bring the wow factor to your event catering. Please ask a member of our expert event team for more information.



Low
0.1-0.5 kg CO₂e
Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



Medium
0.6-1.5 kg CO₂e
Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO₂e.



High
1.6+ kg CO₂e
Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.



BUFFET MENU

	DIETARY	CALORIES	CARBON FOOTPRINT
Cranberry & Goats Cheese Crostini	-	270	0.4
Food Waste Bhaji	NGCI, VE	120	0.1
Cajun Chicken Skewer	-	144	0.8
Mixed Spring Salad	NGCI, VE	3	0.1
Beetroot & Feta Salad	NGCI	478	0.5
Flatbread, Hummus & Tzatziki	-	459	0.2
Brownie Bites	VE	201	0.1



An adult needs an average of 2,000 calories a day. Menus subject to change - dependent on seasonal demand
We can't guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens

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CONTACT US

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