



Sandwich Buffets
with Tasty Additions
2026



Pricing

Bronze Buffet

Set Bronze sandwiches plus one item from Tasty Additions menu

£ 1 3 . 5 0

Gold Buffet

Choice of four fillings from Gold sandwiches plus two items from Tasty Additions menu

£ 1 7 . 5 0

Self-service Tea & Filter Coffee

£ 4 . 0 0



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Prices per person. Excludes sharing platters



Sandwich Buffets

BRONZE SANDWICHES

Each guest gets a quarter of each filling (one full sandwich per person)

Sandwiches

Hummus, red pepper, rocket (pb)

Mature cheddar salad (v)

Tuna, spring onion

Ham, English mustard, tomato

GOLD SANDWICHES

Please choose four fillings from our premium sandwiches offering.
Each guest gets a quarter of each filling (one full sandwich per person).

MEAT BASED

Ham, English mustard, tomato, gem lettuce

Cajun chicken wrap, roasted red peppers, sour cream

Smoked chicken, rocket and garlic aioli

Lemon pesto chicken, baby gem lettuce

Mature cheddar and ham

FISH BASED

London porter smoked salmon, dill cream cheese

Tuna mayonnaise, cucumber

Prawn & crayfish, Marie Rose sauce

PLANT BASED

Falafel wrap, grated carrot, pickled red cabbage, tomato, tahini, chilli (pb)

Chickpea, celery, plant-based tartar (pb)

Hummus, piquillo pepper, rocket (pb)

VEGETARIAN BASED

Quicke's Mature Cheddar, Branston pickle (v)

Tomato, mozzarella, basil pesto (v)

Halloumi wrap, pickled red cabbage, piquillo peppers, sriracha sauce (v)

Egg mayonnaise, chive (v)

THIS MENU IS PRE-ORDER ONLY

A 12.5% discretionary service charge is added to all functions and pre-orders

Tasty Additions

All dishes are portioned and priced per person

TASTY SALAD AND VEGETABLES

£4.50 per item

- Potato salad (v)
- Baked sweet potato, sour cream, spring onion (v)
- Buttered new potatoes (v)
- Lemon dressed rocket & grand padano salad (v)
- Triple cooked chips, rosemary salt (pb)
- Burnt aubergine fregola salad (v)
- Panzanella (v)

PLANT-BASED SALADS

£4.50 per item

- Smoked paprika corn ribs, lime wedge (pb)
- Cajun roasted chickpeas, caramelised onions and butternut squash salad (pb)
- Coleslaw (pb)
- Mixed leaf salad (pb)
- Basmati rice & chickpea salad, crispy shallots (pb)
- Flatbread & hummus (pb)

HOT AND TASTY BITES

£4.50 per item

- Bacon bap
- Sausage bap
- Egg bap (v)
- Chorizo sausage roll
- Mini fish & tartare sauce
- Chicken wings, hot honey sauce

PLANT-BASED HOT AND TASTY BITES

£4.50 per item

- Avocado, field mushroom and plant-based cheese bap (pb)
- Falafel & minted coconut yoghurt slider (pb)

TASTY SWEETS AND NIBBLES

£4.50 per item

- Spiced assorted nuts & toasted pumpkin seeds (pb)
- White chocolate & raspberry muffin
- Carrot cake (v)
- Lemon drizzle cake (v)
- Scones and cream (v)
- Biscuit selection (v)

£4.00 per item

- 2 x Sweet mini doughnuts (v)
- 2 x Chocolate brownie
- Croissant
- Pain au chocolat

SHARING PLATTERS

£10.00 PER PERSON

COBBLE LANE CHARCUTERIE

Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, flatbread & blended oliva oil

GREEK MEZZE

Feta, sun-blushed tomato, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v)

BRITISH CHEESE

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Smoked Applewood, Waterloo Brie, quince jelly, crackers

FISH PLATTER

Smoked mackerel pâté, smoked mackerel, London Porter smoked salmon, crayfish cocktail, lemon and flatbread

FRUIT PLATTER

£5.00 per person

Watermelon, charentais melon, honeydew melon, grapes, seasonal berries (pb)

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Amber Newland & Liliana Smith
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