QUBE CATERING

At Qube Catering, we believe great food should be effortless for you and unforgettable for your guests. That's why we've created a selection of carefully designed Set Menus, offering a balance of flavour, variety, and style to suit every occasion.

Whether you're planning a wedding, family celebration, corporate event, or private dinner, our set menus are crafted to make your decision-making simple without compromising on taste or creativity.

Each menu showcases a range of seasonal dishes, using fresh local produce wherever possible, with options to suit different tastes and dietary requirements. From elegant canapés and hearty mains to indulgent desserts, our set menus are designed to impress while providing outstanding value.

If you'd like to personalise your menu, we're more than happy to adapt dishes or create bespoke combinations to make your event truly unique.

For bookings and enquiries:
www.qube-catering.co.uk
food@theqube-tenby.co.uk
01834 845719

EVENT

DETAILS

BUFFET, BBQ & HOG ROASTS

Our buffet, BBQ, and hog roast options are served in convenient takeaway-style dishes, with wooden cutlery, palm leaf plates, and napkins provided. Vegan and gluten-free options are available upon request.

If you would prefer china crockery and cutlery, please enquire for further details.

Please note: Delivery charges apply for our drop-off service. Depending on your chosen option, some menus are available as drop-off only rather than a fully serviced event.

EVENTS

Our set three-course sit-down menus include full service provided by our professional team. You are welcome to substitute any of the starters, mains, or desserts with alternatives from our private dining menu.

Vegan and gluten-free options are available upon request.

Crockery, cutlery, and a mobile kitchen can be supplied at an additional cost.

PRIVATE DINING

Our set three-course sit-down menus include full service from our professional team. For your menu, you may select two starters, two mains, and two desserts from our private dining selection.

Vegan and gluten-free options are available upon request.

Crockery, cutlery, and a mobile kitchen can be provided at an additional cost.

BUFFET

STYLE ONE

A SELECTION OF SANDWICHES

Welsh cheddar cheese and pickle

Honey roasted ham

'Salt and Smoke' smoked salmon and cucumber

COLD BUFFET

Chinese drumsticks

Vegetable samosas

Mini sausage rolls

Mac & cheese bites

Selection of crisps

TRIO OF DESSERTS

Mini cheese cakes

'Caldey Island' chocolate brownies

Welsh cakes

Price per head from

1 Course £17.50

2 Course £23

BUFFET

STYLE TWO

THE FEAST

Honey mustard sausages

Chinese chicken drumsticks

SIDES

Cheese and pickle sliders

Caesar chicken wraps

Mac & cheese bites

Tortilla chips with salsa and sour cream

DESSERTS

Choose one of the three options

Lemon drizzle

Coffee and walnut

Carrot cake bites

Price per head from

1 Course £19.50

2 Course £24.50

BUFFET

STYLE THREE

THE FEAST

Welsh rump of beef (Medium/rare)
Glazed honey roasted ham
Dressed salmon portions with pickled cucumber and lemon
Homemade quiche – broccoli and stilton
(Request to change)

SIDES

Choose four (4) from our side salad selection

Mixed leaf salad
Luxury coleslaw ★ Chef's Favourite ★
Spicy noodles
Three bean salad
Baby potatoes in honey & wholegrain mustard dressing
Boiled potatoes with mint
Zesty Moroccan Cous cous
Orzo Mediterranean Salad ★ Chef's Favourite ★
Tomato and basil pasta
Beef tomato and red onion salad
Pembrokeshire roasted garlic & herb potatoes ★ Chef's Favourite ★
Caribbean style savoury rice

DESSERTS

Choose one of the three options

Chocolate fudge cake
Baked fruit cheese cakes
Welsh cakes, cream and jam

Price per head from

1 Course £21.50
2 Course £26.50

AFTERNOON TEA

SELECTION OF FINGER SANDWICHES

Honey roast ham
Mature Welsh cheddar cheese and pickle
'Salt + Smoke' smoked salmon and cream cheese

Homemade scones and preserve with clotted cream
Assorted cakes and desserts.

Choice of teas and Pembrokeshire ground coffee

with potato crisps

Price per head from
1 Course £19

GRAZING PLATTERS

Meat Feast
Andrew Rees Butchers sausages, stir fried steak strips, sticky buffalo wings and BBQ ribs.

Greek Sharer
Lamb kebab, chicken kebab, mozzarella dippers with mint yogurt and flatbread.

Antipasti
Locally sourced meats, Welsh cheese, olives, homemade chutney and chef's bread

Seafood Platter
Crab claws, 'Salt + Smoke' smoked salmon, cockles, smoked mackerel fillets.
(Seasonal options)

Price per head from
£22 pp

Menus can be tailored with alternative choices from our private dining collection of starters, mains, and desserts.

SAMPLE SET MENU

THREE COURSE ONE

TO START

Our own chicken liver, brandy and garlic pâté, toasted chef's bread and homemade chutney

Homemade soup of the day served with chef's bread

TO FOLLOW

Roast Welsh beef or pork or chicken

Homemade Vegetable Wellington

All served with honey and rosemary carrots, thyme roasted spuds, stuffing, Yorkshire puddings and seasonal vegetables

DESSERTS

Homemade baked vanilla cheesecake served with Chantilly cream and fresh strawberries

Dark chocolate torte with raspberries

Price per head from

3 Course £45

SAMPLE

SET MENU

THREE COURSE TWO

TO START

'Salt and Smoke' smoked salmon with orange, chive, olive, sweet peppers

Caprese salad with tomato, mozzarella, fresh basil and balsamic salad

TO FOLLOW

Pressed pork belly, fondant Potato, tri colour carrots roasted with garlic and tarragon, cider jus and homemade apple sauce

Almond crusted hake, potato and spinach puree, baby carrots and chive beurre blanc

Blue cheese risotto with baked apple and toasted walnuts

DESSERTS

Homemade Bailey 's cheesecake with wild winter berries and Chantilly cream

Eton Mess

Price per head from

3 Course £47

SAMPLE

SET MENU

THREE COURSE THREE

TO START

Antipasti mixed platter to share; a selection of cured meats, olives, pate, chutneys and homemade chef's breads

Vegetarian mixed platter to share; a selection of Welsh cheeses, olives, stuffed peppers and homemade chef's bread

TO FOLLOW

Chicken supreme, creamy mash, tuscan tian, fine green beans, herby tomato sauce

Oven baked roasted fillet of salmon, buttered crushed potatoes, green beans and dill beurre blanc

Coconut curry with courgettes, peppers, chickpeas, spinach, coconut milk and sweet chilli served with coriander rice.

DESSERTS

Homemade honey, pistachio and fig cheesecake with chantilly cream

Salted caramel meringue roulade

Cherry frangipane tart with almond ice cream

Price per head from

3 Course £47

BBQ

THE FEAST

Choose two options:
Trio of chicken strips – lemon, BBQ, Chinese
Andrew Rees Butchers pork sausages
Beef burgers with Welsh cheddar cheese
Halloumi skewers
Add: Garlic tiger prawns £4 pp
Add: Minute Steaks £4 pp
Add: Sausages £2 pp
Add: Chicken Strips £3 pp

THE SIDES

Choose four (4) from our side selection
'Salt & Smoke' smoked salmon with Orange, chive, olive and sweet peppers
Mixed leaf salad
Luxury coleslaw ★ Chef's Favourite ★
Spicy noodles
Three bean salad
Baby potatoes in honey and wholegrain mustard dressing
Boiled potatoes with mint
Zesty Moroccan Cous cous ★ Chef's Favourite ★
Orzo Mediterranean Salad ★ Chef's Favourite ★
Tomato and basil pasta
Beef tomato and red onion salad
Pembrokeshire roasted garlic & herb potatoes ★ Chef's Favourite ★
Caribbean style savoury rice
Charred corn
Jacket potatoes

DESSERTS

Chocolate fudge cake
Baked fruit cheese cakes
Welsh cakes, cream and jam

Price per head from

1 Course £22.50
2 course £25.50

HOG ROAST

THE FEAST

We provide a traditional, whole, slow-cooked pig every time with crackling, homemade sage and onion stuffing, apple sauce and fresh bread rolls.

60 people for £600
80 people for £695
100 people for £750
120 people for £815
140 people for £885
160 people for £950
180 people for £1050
200 people for £1100

Choose four (4) from our side selection from £12.50pp.
(Prices may vary depending on numbers)

Mixed leaf salad
Luxury coleslaw ★ Chef's Favourite ★
Spicy noodles
Three bean salad
Baby potatoes in honey and wholegrain mustard dressing
Boiled potatoes with mint
Zesty Moroccan Cous cous ★ Chef's Favourite ★
Orzo Mediterranean Salad ★ Chef's Favourite ★
Tomato and basil pasta
Beef tomato and red onion salad
Pembrokeshire roasted garlic & herb potatoes ★ Chef's Favourite ★
Caribbean style savoury rice

DESSERTS

Our selection of Puddings from £7.50pp:

Chocolate fudge cake
Baked fruit cheese cakes
Welsh cakes, cream and jam

CANAPES

Breaded lime & coriander salmon goujons
Mini Shepherd's pie with parmesan mash
Baked fig & goat's cheese money bag
Atlantic oysters (Supplement £2pp)
Welsh rarebit
Chicken liver parfait with onion marmalade
Roast sirloin of beef and mini yorkies
Tiger prawns and aioli dip
White crab mousse and chilli creme fraiche
Black olive tapenade on toast
Smoked duck and orange
Prawn and cream cheese blinis
Tomato, red onion and basil bruschetta
Homemade pate with onion chutney
Mini bacon sarnies
Lamb and mint bonbon
Rolled cured Welsh pork with toasted almonds
Chicken caesar salads with Qube's dressing
Apple and stilton tarts
Mini chorizo sausages

Price per head

Four from £7pp

Five from £9pp

PRIVATE DINING

Enjoy an exclusive dining experience with your own personal chef, all in the comfort of your home or holiday home. Together, we'll create a menu tailored to you and your guests. Simply choose from our range of starters, mains, and desserts and let us bring restaurant-quality dining straight to your table.

STARTERS

Pan Fried Scallops
served with carrot puree and crispy pancetta

Pan Fried Scallops
with pear and black pudding

Charred Asparagus
served with hollandaise sauce & parmesan

Smoked Salmon Pâté
served with orange marmalade and toast

Whipped goat's cheese & beetroot salad

Beef brisket & Perl Lâs bonbons

Tomato & Basil Arancini
served with crumbled feta

Mini Caesar Salad

Monkfish Pakora
served with mint yoghurt

Crab Taco
served with pickled red onion & sriracha mayo

Chicken Taco
served with purple slaw and guacamole

Classic Caprese Salad

Seasonal Soup of choice served with chef's bread

Family Style Tear & Share
Melted camembert and honey glaze chutneys

Sharing Antipasti Platter
Locally sourced meats, Welsh cheese, olives, homemade chutney and chef's bread

PRIVATE DINING

Enjoy a refined private dining experience with your own personal chef, hosted within the setting of your luxury property. Ideal for special occasions, family celebrations, or intimate gatherings, this service brings restaurant-quality dining to you in a relaxed, exclusive environment.

Work with our chefs to create a bespoke menu for your group. Simply select two starters, two mains, and two desserts from our sample menus, and we'll take care of everything – from preparation and service to the finishing touches.

Private dining experiences from £80 per person.

Menus can be tailored to suit dietary requirements and group size.

STARTERS

Pan Fried Scallops
served with carrot puree and crispy pancetta

Pan Fried Scallops
with pear and black pudding

Charred Asparagus
served with hollandaise sauce & parmesan

Smoked Salmon Pâté
served with orange marmalade and toast

Whipped goat's cheese & beetroot salad

Beef brisket & Perl Lâs bonbons

Tomato & Basil Arancini
served with crumbled feta

Mini Caesar Salad

Monkfish Pakora
served with mint yoghurt

Crab Taco
served with pickled red onion & sriracha mayo

Chicken Taco
served with purple slaw and guacamole

Classic Caprese Salad

PRIVATE DINING

STARTERS CONTINUED

Seasonal Soup of choice served with chef's bread

Family Style Tear & Share
Melted camembert and honey glaze chutneys

Sharing Antipasti Platter
Locally sourced meats, Welsh cheese, olives, homemade chutney and chef's bread

Chicken Pate
served with bruschetta

Salmon Goujons
with harissa dip

Teriyaki Chicken
with noodles

PRIVATE DINING

MAINS

Ribeye | Sirloin | Fillet
PGI Welsh Beef steaks with chimichurri, with a onion rings, cherry tomatoes and chunky chips.

Family Style Lamb Gyros
Slow cooked lamb with tzatziki, feta salad and homemade flatbreads

Hake Fillet
With coconut rice, Thai green curry and pak choi

Sesame Encrusted Salmon Fillet
with roasted sweet potatoes in a tomato & herb sauce

Wild Mushroom & Chicken Ballotine
with dauphinoise potatoes, seasonal roasted vegetables and mushroom sauce

Surf & Turf with a Twist
Creamy prawn Thermidor risotto topped with Welsh rump steak and chimichurri sauce.

Wild Mushroom & Pea Risotto
topped with parmesan and truffle oil

Family Style Seafood Platter
Steamed clams, mussels & tiger prawns in a white wine and parsley velouté, with baked chorizo, parmesan scallops and a 'Salt and Smoke' smoked salmon salad

Belly Pork
with candied apple, potato terrine, seasonal vegetables and a cider reduction

Beef Wellington
with seasonal vegetables and rich red-wine gravy

Whole Bream
with a tomato & caper butter sauce, seasonal vegetables and new potatoes

Chicken Supreme
in a leek and white wine sauce served with fondant potato, roasted carrots and Tenderstem broccoli

French cured pork chop
with mustard mash, wilted greens and cider jus

PRIVATE DINING

MAINS CONTINUED

Rich Mushroom Ragu
with fresh papardelle pasta and parmesan

Butternut Squash Ravioli
with basil oil and toasted nuts

Posh Fish & Chips
with crushed peas, cubed potatoes and a
warm tartare sauce

PRIVATE DINING

DESSERTS

White Chocolate & Penderyn Tart

Triple Chocolate Gâteau

White Chocolate & Orange Cheesecake

Eaton Mess

Gooseberry & Apple Treacle Crumble

Raspberry & Vanilla Pistachio Slice
served with dried raspberries

Toffee Apple Crumble Cheesecake

Sticky Toffee Pudding (ve)

Chocolate Fondant

Lemon Posset

Tarte Au Citron

Mixed Berry Frangipane

Creme Brulee

Mixed Seasonal Fruit Cocktails

Apple Pie & Custard

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Birthday cakes also available

Simply choose two options from each starters, mains, and desserts.

This menu can be adapted slightly or designed entirely around your preferences—we're always happy to be flexible.

As every occasion is unique, prices are quoted per enquiry.

ENQUIRY FORM

Event: _____

Date: _____

Venue: _____

Home Address: _____

Number of Guests: _____

Bride Name & Contact Details: _____

Groom: _____

Menu Preference: _____

Tables Set Up: _____

Lay up: _____

Dietary Requirements: _____