



Our true concept of Qube Catering is that anything is possible. We are based in Tenby, Pembrokeshire offering outside catering for your perfect day.

Our menus are designed around you to cater for your every need and desire. No number is too big or too small for us. We are happy to build bespoke menus around your specification, tastes and dietary requirements.

Matthew & Claire

For more information, please contact Matthew.

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Our Sample Menus

Below are some examples of menus we've tailored for different individuals.
Prices are dependent on numbers.

Canapés Options

Roast sirloin of beef on mini Yorkshire puddings and creamed horse radish

Smoked duck and orange,

Prawns and cream cheese balinis,

Tomato red onion and basil bruchetta,

Chicken Caesar bruchetta

Homemade pate with onion chutney

Serrano ham and sundried tomato baskets

Tapenade on 'toast'

Locally smoke salmon and cream cheese roulade

Mini caldey crab shot pots

Apple and stilton filo baskets

Tiger prawns with garlic dip

Mini beans on toast

Mini pizzas

Mini bacon sarnies

Mini pork pies

Glamorgan sausages

Welsh rarebit

Quail and Parma ham skewers with fresh sage

Venison and red current meatballs

Mini yorkies with roasted venison and creamed horseradish

Pheasant and cranberry tart

Rolled cured welsh pork with toasted almonds

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Buffet

Sliced Welsh Beef

Slow Roasted Pork (Whole pig roast) with homemade apple sauce

Roasted med veg pitta bread parcels (veggies with melted welsh cheese)

Whole dressed Salmon

Homemade Quiche

Pasta tossed with Tomato and fresh basil

Greek salad

Moroccan cous cous

Rice salad

New Potatoes and fresh mint

Dessert

Double chocolate fudge cake

Summer fruit cheese cake

(Served with fresh cream)

BBQ

Marinated chicken strips (options of different marinades)

A selection of award winning Andrew Rees sausages

King prawns with lemon and garlic

Homemade chunky coleslaw

Mixed leaf salad

Spicy three bean salad

Baby new potatoes roasted with fresh herbs and garlic

Vegetarian option: Roasted Mediterranean vegetables in pitta bread with a
grated welsh cheese. (We can also offer different options)

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Dessert

Baked cheese cake with a raspberry coulis

Or

Caldey Island Chocolate brownies chantilly cream

&

Coffee and mint chocolates

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Kate and Nick

Starter

Mixed platter to share, to include a selection of cured meats, olives, pate, chutneys and homemade bread

Buffalo mozzarella and tomato salad on bowl per table to share

Individual veggie platter, welsh cheeses, lives, stuffed peppers and chefs bread

Main

Slow roasted shank of welsh mountain lamb Mediterranean style with tomato garlic and herb sauce on creamy Pembrokeshire mashed potato

Pan fried Carmarthen Bay black bream with steamed Tenby mussels and chive butter sauce

Vegetable wellington with tomato garlic and herb sauce

All Served with roasted veggies and potatoes

Dessert

Welsh cake sherry trifle with summer fruit berries

Homemade warm chocolate brownie fingers, Caldey island chocolate dip and

Manorbier strawberries

&

Coffee and mint chocolates

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Olivia & Llryr

Starter

Homemade Ritec Valley tomato and basil soup with chef's bread

Roasted pant Mawr goats cheese tartlet with our own red onion chutney, wild rocket and balsamic glaze

Main

Rump of welsh beef, rolled with tomato, red onion and wild mushroom,

Braised in whisky, mustard mashed potato

Homemade vegetable lasagne with herb ciabatta and mixed leaf

All Served Ritec Valley roasted veggies and potatoes

Dessert

Baked vanilla cheesecake with Manorbier strawberry coulis and Chantilly cream

Lemon roulade with fresh cream and summer berries

&

Coffee and mint chocolates

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A taste of Pembrokeshire

A selection of Pembrokeshires finest produce served to you by Qube Catering of Tenby.

The Start (canapés)

Crymych Smoked salmon and cream cheese roulade

Pembrokeshire beef and creamed horseradish Yorkshire puddings

Ritec Valley organic tomato and red onion bruchetta

Miniature chicken Caesar salads with Qube dressing

The Middle

A selection of locally sourced cheeses to include;

Pant Mawr soft cheese, Caws Cerwen, and award winning Pembrokeshire Cheddar

Our own chicken liver, garlic and brandy parfait

Homemade organic chutney

Fresh Caldey island crab shot pots, citrus crème

Andrew Rees cured Pembrokeshire pork

Whole tiger prawns with aioli dip

Sliced Tenby smoked duck breast in savory pancakes

The End

Miniature cheese cake

Caldey island Chocolate brownies

Autumn berry brulee

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Afternoon Tea

5 choices of sandwiches' on a mixture of white and granary bread

Roasted welsh beef and horseradish

Honey roast ham and English mustard

Mature cheddar cheese

Smoked salmon and cream cheese

Large homemade scone with fresh cream and selection of Jams

Welsh fruit cake

A selection of teas and Pembroke roasted coffee

Hog Roast

The **whole** pig with melt in your mouth crackling

Homemade sage and onion stuffing

Homemade apple sauce

Fresh bread rolls

Staff to carve and serve

Serving table

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