



Christmas Buffets

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

*= contains alcohol. Fish dishes may contain small bones.



Christmas Buffet - Gold

Minimum of 10 people

Cheeseburger Sliders

Handmade beef patties topped with mature Cheddar

Korean-style Fried Chicken

Gochujang sauce

Crispy Calamari

Saffron aioli

Beer-Battered Fish Goujons

Homemade tartare sauce

Rosemary & Garlic Camembert Baked in Sourdough

With celery (v)

Nachos (v)

Triple-Cooked Chips (v)

Heritage Potatoes (ve)

Nourish Salad

Long stem broccol, spiced roasted chickpeas, vine tomatoes, houmous, pomegranate (ve)

Desserts

Choose any two desserts for £3.50 per person

Chocolate Brownie (v)

Caramel Biscuit Torte

Cinnamon biscuit base, creamy coconut based topping, toffee sauce (ve)

Christmas Buffet - Platinum

26.50 per person

Minimum of 10 people

Cheeseburger Sliders

Handmade beef patty topped with mature Cheddar

Korean-style Fried Chicken

Gochujang sauce

Crispy Calamari

Saffron aioli

Beer-Battered Fish Goujons

Homemade tartare sauce

Beetroot Tart Tatin*

Rocket & roast tomato salad in lemon & tarragon dressing, salsa verde (ve)

Artichoke, Red Pepper & Slow Roasted Tomato Arancini

Pesto mayonnaise (v)

Rosemary & Garlic Camembert Baked in Sourdough

With celery (v)

Flat Bread & Houmous

Hot sauce drizzle (ve)

Scotch Egg

Bloody mary ketchup

Nachos (v)

Triple-Cooked Chips (v)

Heitage Potatoes (ve)

Nourish Salad

Long stem broccoli, spiced roasted chickpeas, vine tomatoes, houmous, pomegranate (ve)

Desserts

Choose any two desserts for £3.50 per person

Chocolate Brownie (v)

Caramel Biscuit Torte

Cinnamon biscuit base, creamy coconut based topping, toffee sauce (ve)

Christmas Buffet - Vegetarian & Vegan

21.50 per person

Minimum of 10 people

Rosemary & Garlic Camembert Baked in Sourdough

With celery (v)

Artichoke, Red Pepper & Slow Roasted Tomato Arancini

Pesto mayonnaise (v)

Beetroot Tart Tatin

Rocket & roast tomato salad in lemon & tarragon, salsa verde (ve)

Flat Bread & Houmous

Hot sauce drizzle (ve)

Corn Falafel with Chipotle Chilli

Pomegranate, houmous, coconut tzatziki (ve)

Nourish Salad (ve)

Long stem broccoli, spiced roasted chickpeas, vine tomatoes, houmous, pomegranate (ve)

Heritage Potatoes (ve)

Nachos (v)

Desserts

Choose any two desserts for £3.50 per person

Chocolate Brownie (v)

Caramel Biscuit Torte

Cinnamon biscuit base, creamy coconut based topping, toffee sauce (ve)