

18.95 Buffet

Minimum of 10 people, 18.95 per person

Pre-orders must be placed 7 days before your event

Cheeseburger Sliders

Handmade beef patties topped with mature Cheddar

Chicken Wings

With sticky BBQ sauce

Lightly Dusted Calamari

With a sweet chilli glaze

Beer-battered Cod Goujons

With tartare sauce

Bread-baked Camembert (v)

With garlic, rosemary & celery

Nachos

Triple-cooked Chips

Heritage Potatoes (ve)

Avocado & Cherry Tomato Salad (ve)

Choose any two desserts for 3.50 per person

Glazed Lemon Tart (v)

Chocolate Brownie (v)

Caramel Biscuit Torte (ve)

A coconut-based cream cheese alternative topping on a crunchy cinnamon biscuit layer with toffee sauce

Allergen Information. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

Fish dishes may contain small bones. Subject to availability.

23.95 Buffet

Minimum of 10 people, 23.95 per person

Pre-orders must be placed 7 days before your event

Cheeseburger Sliders

Handmade beef patties topped
with mature Cheddar

Chicken Wings

With sticky BBQ sauce

Lightly Dusted Calamari

With a sweet chilli glaze

Shallot and Armagnac Tarte Tatin (ve)

With rocket and pesto

Miso-glazed Aubergine (ve)

With sticky coconut rice and
crispy black cabbage

Bread-baked Camembert (v)

With garlic, rosemary & celery

Handmade Scotch Egg

With celeriac remoulade

Smoked Salmon & Dill Fishcakes

Served with house salad, grilled lemon and
horseradish crème fraiche

Oak-Smoked Chicken Liver Parfait

Toasted sourdough and red onion marmalade

Flat Bread & Houmous (ve)

With a hot sauce drizzle

Nachos

Triple-cooked Chips

Heritage Potatoes (ve)

Avocado & Cherry Tomato Salad (ve)

Choose any two desserts for 3.50 per person

Glazed Lemon Tart (v)

Chocolate Brownie (v)

Caramel Biscuit Torte (ve)

A coconut-based cream cheese alternative topping on a crunchy
cinnamon biscuit layer with toffee sauce

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Vegetarian and Vegan Buffet

Minimum of 10 people, 18.95 per person

Pre-orders must be placed 7 days before your event

Sautéed Mushrooms on Toast (ve)

With a rich vegan béchamel

Shallot and Armagnac Tarte Tatin (ve)

With rocket and pesto

Bread-baked Camembert (v)

With garlic, rosemary & celery

Miso-glazed Aubergine (ve)

With sticky coconut rice and crispy black cabbage

Flat Bread & Houmous (ve)

With a hot sauce drizzle

Heritage Potatoes (ve)

Avocado & Cherry Tomato Salad (ve)

Choose any two desserts for 3.50 per person

Glazed Lemon Tart (v)

Chocolate Brownie (v)

Caramel Biscuit Torte (ve)

A coconut-based cream cheese alternative topping on a crunchy cinnamon biscuit layer with toffee sauce

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