

STANDARD

FESTIVE BUFFET

SALT & PEPPER CALAMARI
NACHOS (V)
CHORIZO & HALLOUMI SKEWERS
HOUMOUS (VE)
PIGS IN BLANKETS
BRIE & CRANBERRY FLATBREAD (V)
HARISSA, CHICKPEA & ORANGE SALAD (VE)
BBQ PULLED TURKEY SLIDERS
FESTIVE SLAW (V)
CAULIFLOWER CHEESE BON BONS (V)

ADD A SWEET TREAT

ADD DESSERT TO YOUR FESTIVE BUFFET FOR 3.5 PER PERSON

MINI BROWNIE BITES (V)
with Belgian chocolate sauce
MINI CARAMEL BISCUIT TORTE (VE)
with toffee sauce

WHY NOT PRE-ORDER DRINKS WITH YOUR BUFFET?

We have a range of drinks packages available to suit all group sizes. Ask our Festive Sales Manager for info or view our festive drinks package menu online.

£10 per person deposit required. Buffets are for a minimum of 10 guests. 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 2nd August 2022 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.

PREMIUM

— FESTIVE BUFFET —

BRIE & CRANBERRY FLATBREAD (V)
PIGS IN BLANKETS
SHITAKE MUSHROOM CROQUETTES* (VE)
BBQ PULLED TURKEY SLIDERS
FIG & GOATS CHEESE BON BONS (V)
SMOKED SALMON RILETTE
TOASTED BRIOCHE WITH CHICKEN & APRICOT TERRINE
PANKO KING PRAWNS
CHORIZO & HALLOUMI SKEWERS
SALT & PEPPER CALAMARI
HARISSA, CHICKPEA & ORANGE SALAD (VE)
FESTIVE SLAW (V)

— ADD A SWEET TREAT —

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VEGETARIAN & VEGAN

FESTIVE BUFFET

FIG & GOATS CHEESE BON BONS (V)
NACHOS (VE)
SHITAKE MUSHROOM CROQUETTES* (VE)
HOUMOUS (VE)
FETA, BEETROOT & ORANGE SALAD (V)
CAULIFLOWER CHEESE BON BONS (V)
SAGE & ONION SEASONED FRIES (VE)
BRIE & CRANBERRY FLATBREAD (V)
FESTIVE SLAW (V)
HARISSA, CHICKPEA & ORANGE SALAD (VE)

ADD A SWEET TREAT

ADD DESSERT TO YOUR FESTIVE BUFFET FOR 3.5 PER PERSON

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