

# CHRISTMAS PLATINUM BUFFET

24.50 per person

With a glass of Prosecco 29.50 | With a glass of Champagne 34.50

## **Cheeseburger Sliders**

with Camembert and cranberry sauce

## **Fried Chicken with Chilli Honey**

buttermilk jalapeño ranch sauce, pickles

## **Calamari**

saffron aioli

## **Pigs in Blankets**

## **Artichoke, Red Pepper & Tomato**

### **Arancini (ve)**

herb mayo

## **Nachos (v)**

flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar

## **Padrón Peppers (ve)**

### **Festive Fries (ve)**

with sage and onion dusting

## **Avocado & Mango Salad (ve)**

edamame beans, spring onion, mint, grains, coriander, lime dressing

## **Halloumi, Courgette & Pepper Skewers (v)**

## **Crispy Camembert Bites (v)**

### **Smoked Salmon Pâté**

served on rye bread

## **Spiced Falafel Wrap (ve)**

avocado, chipotle chilli jam

## DESSERTS

Choose any two desserts for 3.50 per person

### **Triple Chocolate Brownie (v)**

### **Bells of Lazonby Luxury Mince Pies (v)**

### **Caramel Biscuit Torte (ve)**

Cinnamon biscuit base, creamy coconut based topping

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. 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. 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. Where table service is offered, a discretionary service charge of 10% may be added.

Buffet menu available for a minimum of ten people.



## GOLD

20.00 per person

With a glass of Prosecco 25.00

With a glass of Champagne 30.00

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### **Cheeseburger Sliders**

with Camembert and cranberry sauce

### **Fried Chicken with Chilli Honey**

buttermilk jalapeño ranch sauce, pickles

### **Crispy Calamari**

saffron aioli

### **Pigs in Blankets**

### **Crispy Camembert Bites (v)**

### **Nachos (v)**

flour tortillas, sour cream, avocado, chillies,  
pico de gallo, melted mature Cheddar

### **Festive Fries (ve)**

with sage and onion dusting

### **Padrón Peppers (ve)**

### **Avocado & Mango Salad (ve)**

edamame beans, spring onion, mint, grains,  
coriander, lime dressing

## DESSERTS

Choose any two desserts for 3.50 per person

### **Triple Chocolate Brownie (v)**

### **Bells of Lazonby Luxury Mince Pies (v)**

## MEAT-FREE

19.00 per person

With a glass of Prosecco 24.00

With a glass of Champagne 29.00

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### **Crispy Camembert Bites (v)**

### **Nachos (v)**

flour tortillas, sour cream, avocado, chillies,  
pico de gallo, melted mature Cheddar

### **Festive Fries (ve)**

with sage & onion dusting

### **Padrón Peppers (ve)**

### **Avocado & Mango Salad (ve)**

edamame beans, spring onion, mint, grains,  
coriander, lime dressing

### **Halloumi, Courgette & Pepper Skewers (v)**

### **Artichoke, Red Pepper & Tomato Arancini (ve)**

herb mayo

### **Spiced Falafel Wrap (ve)**

avocado, chipotle chilli jam

### **Caramel Biscuit Torte (ve)**

Cinnamon biscuit base, creamy coconut  
based topping

