# 16.50 **Buffet**

# Minimum of 10 people, 16.50 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 <u>before</u> 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.

# **21.50** Buffet

# Minimum of 10 people, 21.50 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, 16.50 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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