# **Gold Buffet**

### Minimum of 10 people, 22.95 per person

Pre-orders must be placed 7 days before your event

Padrón Peppers (ve) Extra virgin olive oil, Maldon sea salt (79kcal)

Nachos (v) Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

**Crispy Calamari** Saffron aioli (150kcal)

Fried Chicken with Chilli Honey Buttermilk jalapeño ranch sauce, pickles (390kcal)

### Spiced Chickpea, Broccoli & Pomegranate Salad (ve) Cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (334kcal)

Cheeseburger Sliders Beef patty topped with mature Cheddar (290kcal)

Fries (ve) (223kcal)

Crispy Camembert Bites (v) (428kcal)

## Choose any two desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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, cooking and serving methods could affect this. If you require more information, please ask your server. \*= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

## **Platinum Buffet**

Minimum of 10 people, 26.95 per person Pre-orders must be placed 7 days before your event

Padrón Peppers (ve) Extra virgin olive oil, Maldon sea salt (79kcal)

Nachos (v) Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Crispy Calamari Saffron aioli (150kcal)

Fried Chicken with Chilli Honey Buttermilk jalapeño ranch sauce, pickles (390kcal)

Spiced Chickpea, Broccoli & Pomegranate Salad (ve) Cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (334kcal) Cheeseburger Sliders Beef patty topped with mature Cheddar (290kcal)

Fries (ve) (223kcal)

Crispy Camembert Bites (v) (428kcal)

Artichoke, Red Pepper & Slow Roasted Tomato Arancini (ve) Herb mayo (226kcal)

Smoked Salmon Rillette on Rye bread (194kcal)

Halloumi, Courgette & Pepper Skewers (v) (437kcal)

Flat Bread (ve) With spiced houmous (276kcal)

### Choose any two desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

#### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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# **Emerald Buffet**

### Minimum of 10 people, 21.95 per person Pre-orders must be placed 7 days before your event

Padrón Peppers (ve) Extra virgin olive oil, Maldon sea salt (79kcal)

#### Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Spiced Chickpea, Broccoli & Pomegranate Salad (ve) Cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (334kcal)

Fries (ve) (223kcal)

Crispy Camembert Bites (v) (428kcal)

Artichoke, Red Pepper & Slow Roasted Tomato Arancini (ve) (226kcal)

Herb mayo

Halloumi, Courgette & Pepper Skewers (v) (437kcal)

Flat Bread (ve) With spiced houmous (276kcal)

### Choose any two desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

#### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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# Sandwich Buffet

Minimum of 10 people, 15.50 per person Pre-orders must be placed 7 days before your event

Nachos (v) Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Spiced Chickpea, Broccoli & Pomegranate Salad (ve) Cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing (334kcal)

Fries (ve) (223kcal)

Spiced Broad Bean Falafel Wrap (VE) Avocado, houmous, chipotle chilli jam (183kcal)

Cheese & Chutney Sandwich (VE) Mature Cheddar cheese, red onion chutney (149kcal)

Ham & Tomato Sandwich Honey roast ham, beef tomatoes (124kcal)

Tuna & Cucumber Sandwich (151kcal)

### Choose any two desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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