

PLATINUM BUFFET

Minimum of 10 people, 27 per person

Pre-orders must be placed 7 days before your event

Calamari, saffron aioli (159kcal)

Fried Chicken with Chilli Honey, buttermilk jalapeño ranch sauce, pickles (416kcal)

Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (246kcal)

Cheeseburger Sliders, beef patty topped with mature Cheddar (290kcal)

Spiced Falafel Wraps, avocado, chipotle chilli jam (ve) (288kcal)

Fries (ve) (223kcal)

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

Crispy Camembert Bites (v) (440kcal)

Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve) (226kcal)

Smoked Salmon Pâté, served on rye bread (313kcal)

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

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Triple Chocolate Brownie (v) (385kcal)

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut based topping (ve) (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.

Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.

GOLD BUFFET

Minimum of 10 people, 22 per person

Pre-orders must be placed 7 days before your event

Calamari, saffron aioli (159kcal)

Fried Chicken with Chilli Honey, buttermilk jalapeño ranch sauce, pickles (416kcal)

Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (246kcal)

Cheeseburger Sliders, beef patty topped with mature Cheddar (290kcal)

Fries (ve) (223kcal)

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

Crispy Camembert Bites (v) (440kcal)

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Triple Chocolate Brownie (v) (385kcal)

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut based topping (ve) (319kcal)

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EMERALD BUFFET

Minimum of 10 people, 21 per person

Pre-orders must be placed 7 days before your event

Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (226kcal)

Spiced Falafel Wraps, avocado, chipotle chilli jam (ve) (288kcal)

Fries (ve) (223kcal)

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

Crispy Camembert Bites (v) (440kcal)

Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve) (226kcal)

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

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Triple Chocolate Brownie (v) (385kcal)

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut based topping (ve) (319kcal)

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Adults need around 2000kcal a day. All calories are correct at the time of menu print. Live nutritional information is available online.