



# FESTIVE BUFFETS

## SAMPLE MENU

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### FESTIVE BUFFET

Hot chicken wings in a Korean-style BBQ sauce, with sesame seed sprinkles

Classic Cheeseburger - British & Irish beef patty,  
topped with Barber's Cheddar, served in a brioche style bun

British scampi with tartare sauce

The Big Halloumi Burger - served in a linseed bun, with Scotch bonnet tinga sauce,  
sour cream, gherkin, lettuce & fresh tomato (v)

Roasted beets salad with crumbled goat's cheese, walnuts & dressed watercress (v)

Roasted squash & chickpea in a floured tortilla (ve)

Triple-cooked chips (ve)

### VEGGIE BUFFET

Nachos topped with spicy chickpeas & melted Gouda alternative,  
produced from coconut oil (ve)

Beyond Meat Burger - plant-based patty served on a linseed bun,  
with melted Gouda alternative, produced from coconut oil (ve)

Avocado salad with watercress, Cos lettuce, vegan dressing & croutons (ve)

Crispy spiced onions (ve)

Triple-cooked chips (ve)

Roasted squash & chickpea in a floured tortilla (ve)

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 early August 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) = vegetarian (ve) = vegan (a) = includes alcohol