

# BUFFET

## SAMPLE MENU

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Minimum of 10 people

Lightly dusted calamari with 'nduja mayo

Pulled turkey & stuffing sliders, topped with a pig-in-blanket

Plum & Sriracha duck wings

Cauliflower fritters with mango chutney mayo (a)

Triple-cooked chips

Roast potatoes tossed in sage & onion pesto (v)

Duck liver on toasted brioche with date chutney

Smoked salmon & prawn brioche rolls

Roast beetroot & feta salad with pickled walnuts (v)(a)  
*(available as a vegan option)*

Festive freekeh salad (ve)

Nachos with Camembert fondue

Choose any two desserts for 3.50 per person

Millionaire's salted caramel torte (v)

Profiteroles (v)

Biscoff cheesecake (ve)

Chocolate brownies (v)



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