

GOLD BUFFET

MINIMUM OF 10 PEOPLE, 20.50 PER PERSON

Pre-orders must be placed 7 days before your event

HADDOCK GOUJONS

Beer-battered haddock, tartare sauce (192kcal)

FRIES (VE) (267kcal)

CLASSIC BURGER

Grilled beef patty, smoked Cheddar, served on a brioche-style bun with shredded iceberg lettuce & pickles (323kcal)

CAULIFLOWER WINGS (VE)

Gochujang mayo* (218kcal)

NOURISH BOWL (VE)

Long stem broccoli, spiced roasted chickpeas, mixed grains, cherry tomatoes, houmous, pomegranate, cucumber (103kcal)

FRIED CHICKEN TENDERS

Chilli honey, buttermilk jalapeño ranch sauce, pickles (554kcal)

NACHOS (V)

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

ADD DESSERTS FOR 3.50 PER PERSON

CARAMEL BISCUIT TORTE (VE)

cinnamon biscuit base, creamy coconut topping (326kcal)

CHOCOLATE BROWNIE (V) (383kcal)

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. 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.

GREEN BUFFET

MINIMUM OF 10 PEOPLE, 19.50 PER PERSON

Pre-orders must be placed 7 days before your event

CAULIFLOWER WINGS (VE)

Gochujang mayo* (218kcal)

NOURISH BOWL (VE)

Long stem broccoli, spiced roasted chickpeas, mixed grains, cherry tomatoes, houmous, pomegranate, cucumber (103kcal)

NACHOS (V)

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

BUDDHA BOWL (VE)

Vegan shawarma, spiced broad bean falafel, houmous, grains, pickled red cabbage (182kcal)

VEGAN CHILLI CHEEZE (VE)

Plant-based patty, applewood smoked vegan slice, smoky pulled mushroom & bean chilli (373kcal)

TOBACCO ONIONS (V)

Crispy spiced onions (77kcal)

ADD DESSERTS FOR 3.50 PER PERSON

CARAMEL BISCUIT TORTE (VE)

cinnamon biscuit base, creamy coconut topping (326kcal)

CHOCOLATE BROWNIE (V) (383kcal)

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. 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.