



BUFFET MENU

Available to parties of 10 or more. Choose from the different options below.

Drinks packages are also available to order.

GOLD BUFFET • 22.00 per person.

Salt and Pepper Chicken Wings

With BBQ glaze.

Duck Parfait*

On ciabatta toast.

Chorizo and Chicken Skewers

Smoked Scottish Salmon on Toasted Sourdough

Served with sliced avocado.

Miniature Pigs in Blankets in Yorkshire Puddings

A pig in blanket, caramelised onions in a mini Yorkshire Pudding.

Hand-made Salmon and Dill Fish Cakes*

With tartare sauce.

Goats Cheese and Spinach Croquettes* (v)

Beef Brisket Croquettes

Served with horseradish cream mayonnaise.

Sweet Potato and Apricot Falafel (ve)

Lightly Dusted Calamari

Served with chilli mayonnaise.

Houmous and Vegetable Crudités (ve)

SILVER BUFFET • 17.00 per person.

Hand-made Salmon and Dill Fish Cakes*

With tartare sauce.

Goats Cheese and Spinach Croquettes* (v)

Lightly Dusted Calamari

Served with chilli mayonnaise.

Beef Brisket Croquettes

Served with horseradish cream mayonnaise.

Salt and Pepper Chicken Wings

With BBQ glaze.

Miniature Pigs in Blankets in Yorkshire Puddings

A pig in blanket, caramelised onions in a mini Yorkshire Pudding.

Smoked Scottish Salmon on Toasted Sourdough

Served with sliced avocado.

Houmous and Vegetable Crudités (ve)

BRONZE BUFFET • 14.00 per person.

Miniature Pigs in Blankets in Yorkshire Puddings

A pig in blanket, caramelised onions in a mini Yorkshire Pudding.

Salt and Pepper Chicken Wings

With BBQ glaze.

Smoked Scottish Salmon on Toasted Sourdough

Served with sliced avocado.

Wholetail Scottish Scampi

Served with tartare sauce.

Beer-battered Mushrooms* (v)

With a sour cream dip.

Houmous and Vegetable Crudités (ve)

VEGAN & VEGETARIAN • 12.50 per person

Beer-Battered Mushrooms* (v)

With a sour cream dip.

Goats Cheese and Spinach Croquettes* (v)

Sweet Potato and Apricot Falafel* (ve)

Vegetarian Sausage Mini Toad in the Hole (v)

With caramelised onions.

Houmous and Vegetable Crudités (ve)

SIDES • 2.00 Price per item per person.

Add a selection of sides onto any buffet.

Triple-cooked Chips (v)

Seasonal Salad (ve)

House-cooked Nachos (v)

Served with guacamole, sour cream and salsa.

DESSERTS • 3.00 Price per item per person.

Finish your buffet with some savoury or sweet treats.

Dessert Platter (v)

Salted caramel profiteroles with chocolate sauce and baked vanilla cheese cake with raspberries in sauce.

British Cheese Selection (v)

Double Gloucester, Cheddar, Blue Shropshire and Somerset Camembert cheese with a selection of crackers, English real ale chutney and celery.

SHARING BOARDS

Sandwich Board • 27.50

Recommended for 10 guests.

Roast beef & horseradish, hand carved ham & mustard, pulled chicken & avocado, mature Cheddar Cheese & chutney and free-range egg mayonnaise sandwiches.

Fish Platter • 17.50

Recommended for 2-3 guests.

Wholetail Scottish scampi, king prawns with marie rose sauce and smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes* served with tartare sauce and lemon aioli.

Landlord's Platter • 20.50

Recommended for 2-3 guests.

Sticky beef croquets, lightly dusted calamari, boneless chicken pieces, oven baked Padron peppers and mac & cheese bites served with a selection of dips.

Garden Platter • 20.50

Recommended for 2-3 guests.

Mac & Cheese bites, oven baked Padron peppers, beer-battered mushrooms, spinach and goats cheese croquettes and sweet potato & apricot falafel served with a selection of dips.

Terms and conditions

Your pre-order is required 10 days prior to the event. A 10% service charge will be added to the total of the bill.

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.

Our fish dishes may contain small bones. *Contains nuts. †Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

All items are subject to availability. Weights stated are approximate uncooked weights. Where table service is offered, a discretionary service charge of 10% may be added.