



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 (1934kcal)

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 lemon aioli.

HOUMOUS AND VEGETABLE CRUDITÉS (VE)

SILVER BUFFET

17.00 PER PERSON (1357kcal)

HAND-MADE SALMON AND DILL FISH CAKES*

With tartare sauce.

GOATS CHEESE AND SPINACH CROQUETTES (V)

LIGHTLY DUSTED CALAMARI

Served with lemon aioli.

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)

Adults need around 2000kcal a day.

BRONZE BUFFET

14.00 PER PERSON (1095kcal)

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.

WHOLETAIL SCOTTISH SCAMPI

Served with tartare sauce.

SMOKED SCOTTISH SALMON ON TOASTED SOURDOUGH

Served with sliced avocado.

BEER-BATTERED MUSHROOMS (V)

With a sour cream dip.

HOUMOUS AND VEGETABLE CRUDITÉS (VE)

VEGAN & VEGETARIAN

12.50 PER PERSON (771kcal)

BEER-BATTERED MUSHROOMS (V)

With a sour cream dip.

VEGETARIAN SAUSAGE MINI TOAD IN THE HOLE (V)

With caramelised onions.

GOATS CHEESE AND SPINACH CROQUETTES (V)

HOUMOUS AND VEGETABLE CRUDITÉS (VE)

SWEET POTATO AND APRICOT FALAFEL* (VE)

SIDES

1.50 PRICE PER ITEM PER PERSON
Add a selection of sides onto any buffet.

TRIPLE-COOKED CHIPS (V)

(340kcal)

SEASONAL SALAD (VE) (66kcal)

HOUSE-COOKED NACHOS (V) Served with guacamole, sour cream and salsa.

(156kcal)

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. (618 kcal)

BRITISH CHEESE SELECTION (V)

Double Gloucester, Cheddar, Blue Shropshire and Somerset Camembert cheese with a selection of crackers, English real ale chutney and celery. (386kcal)

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. (4366kcal)

FISH PLATTER* • 18.00

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. (1143kcal)

LANDLORD'S PLATTER • 21.00

Recommended for 2-3 guests.

Our house speciality bar snacks collection. Sticky beef croquettes, glazed mini chorizos, boneless chicken pieces, Padrón peppers and mac & cheese bites, with a selection of dips* (1439kcal)

GARDEN PLATTER* • 18.00

Recommended for 2-3 guests.

Mac & Cheese bites, oven baked Padrón peppers, beer-battered mushrooms, spinach and goats cheese croquettes and sweet potato & apricot falafel served with a selection of dips. (1567kcal)

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. 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. Fish dishes may contain small bones.* = this dish contains alcohol. ^ = contains nuts All items are subject to availability. Weights stated are approximate uncooked weights. Adults need around 2000kcal a day. Nutrition information is accurate at time of print. Live nutrition information is available online. Where table service is offered, a discretionary service charge of 10% may be added.