

CHRISTMAS PLATINUM BUFFET

30.50 per person

With a glass of Prosecco 35.50 | With a glass of Champagne 40.50

CHEESEBURGER SLIDERS
with Camembert and cranberry sauce

FRIED CHICKEN WITH CHILLI HONEY
buttermilk jalapeño ranch sauce, pickles

CALAMARI
saffron aioli

PIGS IN BLANKETS

ARTICHOKE, RED PEPPER &
TOMATO ARANCINI (VE)
herb mayo

NACHOS (V)
flour tortillas, sour cream, avocado, chillies,
pico de gallo, melted mature Cheddar

PADRÓN PEPPERS (VE)

FESTIVE FRIES (VE)
with sage and onion dusting

AVOCADO & MANGO SALAD (VE)
edamame beans, spring onion, mint, grains,
coriander, lime dressing

HALLOUMI, COURGETTE &
PEPPER SKEWERS (V)

CRISPY CEMBERT BITES (V)

SMOKED SALMON PÂTÉ
served on rye bread

SPICED FALAFEL WRAP (VE)
avocado, chipotle chilli jam

DESSERTS

Choose any two desserts for 3.50 per person

TRIPLE CHOCOLATE BROWNIE (V)

BELLS OF LAZONBY LUXURY
MINCE PIES (V)

CARAMEL BISCUIT TORTE (VE)
Cinnamon biscuit base, creamy coconut
based topping

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. 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. 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) = 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. *= contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

Buffet menu available for a minimum of ten people. [Code here](#)

GOLD

26.50 per person

With a glass of Prosecco 31.50

With a glass of Champagne 36.50

CHEESEBURGER SLIDERS
with Camembert and cranberry sauce

FRIED CHICKEN WITH CHILLI HONEY
buttermilk jalapeño ranch sauce, pickles

CRISPY CALAMARI
saffron aioli

PIGS IN BLANKETS

CRISPY CAMEMBERT BITES (V)

NACHOS (V)
flour tortillas, sour cream, avocado, chillies,
pico de gallo, melted mature Cheddar

FESTIVE FRIES (VE)
with sage and onion dusting

PADRON PEPPERS (VE)

AVOCADO & MANGO SALAD (VE)
edamame beans, spring onion, mint, grains,
coriander, lime dressing

MEAT-FREE

25.50 per person

With a glass of Prosecco 30.50

With a glass of Champagne 35.50

CRISPY CAMEMBERT BITES (V)

NACHOS (V)
flour tortillas, sour cream, avocado, chillies,
pico de gallo, melted mature Cheddar

FESTIVE FRIES (VE)
with sage & onion dusting

PADRON PEPPERS (VE)

AVOCADO & MANGO SALAD (VE)
edamame beans, spring onion, mint, grains,
coriander, lime dressing

HALLOUMI, COURGETTE &
PEPPER SKEWERS (V)

ARTICHOKE, RED PEPPER & TOMATO
ARANCINI (VE)
herb mayo

SPICED FALAFEL WRAP (VE)
avocado, chipotle chilli jam

DESSERTS

Choose any two desserts for 3.50 per person

TRIPLE CHOCOLATE BROWNIE (V)

BELLS OF LAZONBY LUXURY
MINCE PIES (V)

CARAMEL BISCUIT TORTE (VE)
Cinnamon biscuit base, creamy coconut
based topping