

CHRISTMAS BUFFET

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

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.

CHRISTMAS BUFFET

MERRY CHICKMAS BURGER

Crispy boneless chicken, smashed sage & onion roasties, southern-fried onions & sprouts, cranberry ketchup, gravy, pig in blanket*

FRIED CHICKEN TENDERS

Chilli honey, buttermilk jalapeño ranch sauce, pickles

NUT CRACKER BURGER (VE)

Plant-based patty, cranberry sauce, southernfried onions & sprouts, parsnip crisps

PIGS IN BLANKETS

CRISPY CAMEMBERT BITES (V)

NOURISH BOWL (VE)

Mixed grains, long stem broccoli, spiced roasted chickpeas, cherry tomatoes, houmous, pomegranate, cucumber

FESTIVE FRIES (VE)

With sage & onion dusting

MEAT-FREE BUFFET

NUT CRACKER BURGER (VE)

Plant-based patty, cranberry sauce, southern-fried onions & sprouts, parsnip crisps

NACHOS (V)

Flour tortillas, sour cream, avocado, chillies, pico de gallo salsa, melted mature Cheddar

CRISPY CAMEMBERT BITES (V)

NOURISH BOWL (VE)

Mixed grains, long stem broccoli, spiced roasted chickpeas, cherry tomatoes, houmous, pomegranate, cucumber

FESTIVE FRIES (VE)

With sage & onion dusting

CRISPY SPICED ONIONS (VE)

DESSERTS

Add desserts for 3.50 per person

TRIPLE CHOCOLATE BROWNIE (V)

CARAMEL BISCUIT TORTE (VE)

Cinnamon biscuit base, creamy coconut topping