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. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be 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.

CHRISTMAS BUFFET

17.50 PER PERSON

MINIMUM 10 PEOPLE

CLASSIC CHEESEBURGER
Grilled beef patty, smoked Cheddar cheese

CHICKEN WINGS
In a smoky BBQ sauce

HALLOUMI BURGER (V)
Grilled halloumi, Scotch Bonnet sauce, sour cream, lettuce, sliced tomato, in a toasted brioche-style bun

BEER-BATTERED FISH GOUJONS
Handmade tartare sauce

NOURISH BOWL (VE)
Mixed grains, long stem broccoli, spiced roasted chickpeas, cherry tomatoes, houmous, pomegranate, cucumber

CHIPOTLE FALAFEL POCKET (VE)
Chipotle chilli corn falafel, houmous, pickled fennel, cucumber, spinach, pomegranate, wrapped inside khobez bread

TRIPLE-COOKED CHIPS (VE)