

# Christmas Platinum Buffet

25.95 per person

With a glass of Prosecco 30.95 | With a glass of Champagne 35.95

## Cheeseburger Sliders

with camembert and cranberry sauce

## Fried Chicken with Chilli Honey

chipotle & lime mayonnaise

## Crispy Calamari

saffron aioli

## Pigs in Blankets

## Artichoke, Red Pepper & Slow Roasted Tomato Arancini (ve)

Herb mayo

## Nachos (v)

## Festive Fries (v)

with sage & onion dusting, crumbled stilton

## Padron Peppers (ve)

## Spiced Chickpea, Broccoli & Pomegranate Salad (ve)

cherry tomatoes, long stem broccoli, houmous,  
quinoa & pumpkin seeds, lemon & olive oil  
dressing

## Halloumi, Courgette & Pepper Skewers (v)

## Crispy Camembert Bites (v)

with apricot & ginger chutney

## Smoked Salmon

on rye bread

## Flat Bread (ve)

with spiced houmous

## Desserts

Choose any two desserts for £3.50 per person

### Chocolate Brownie (v)

### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping

### Bells of Lazonby Luxury Mince Pies (v)

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.

## Gold

21.95 per person

With a glass of Prosecco 26.95

With a glass of Champagne 31.95

### Cheeseburger Sliders

with camembert and cranberry sauce

### Fried Chicken with Chilli Honey

chipotle & lime mayonnaise

### Crispy Calamari

saffron aioli

### Pigs in Blankets

### Crispy Camembert Bites (v)

with apricot & ginger chutney

### Nachos (v)

### Festive Fries (v)

with sage & onion dusting, crumbled stilton

### Padron Peppers (ve)

### Spiced Chickpea, Broccoli & Pomegranate Salad (ve)

cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing

## Meat-Free

20.95 per person

With a glass of Prosecco 25.95

With a glass of Champagne 30.95

### Crispy Camembert Bites (v)

with apricot & ginger chutney

### Nachos (v)

### Festive Fries (v)

with sage & onion dusting, crumbled stilton

### Padron Peppers (ve)

### Spiced Chickpea, Broccoli & Pomegranate Salad (ve)

cherry tomatoes, long stem broccoli, houmous, quinoa & pumpkin seeds, lemon & olive oil dressing

### Halloumi, Courgette & Pepper Skewers (v)

### Artichoke, Red Pepper & Slow Roasted Tomato Arancini (ve)

Herb mayo

### Flat Bread (ve)

with spiced houmous

## Desserts

Choose any two desserts for £3.50 per person

### Chocolate Brownie (v)

### Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping

### Bells of Lazonby Luxury Mince Pies (v)