Gold Buffet

Minimum of 10 people, 20.95 per person

Pre-orders must be placed 7 days before your event

Crispy Camembert Bites (v) (422kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Calamari

Saffron aioli (150kcal)

Fried Chicken with Chilli Honey

Buttermilk jalapeño ranch sauce, pickles (389kcal)

Avocado & Mango Salad (ve)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Cheeseburger Sliders

Beef patty topped with mature Cheddar (290kcal)

Fries (ve) (223kcal)

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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. *= This dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability. Where table service is offered, a discretionary service charge of 10% may be added.

Platinum Buffet

Minimum of 10 people, 24.95 per person

Pre-orders must be placed 7 days before your event

Calamari

Saffron aioli (150kcal)

Fried Chicken with Chilli Honey

Buttermilk jalapeño ranch sauce, pickles (389kcal)

Avocado & Mango Salad (ve)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Cheeseburger Sliders

Beef patty topped with mature Cheddar (290kcal)

Plant-Based Burger Sliders (v)

Grilled vegan patty, applewood smoked vegan slice, tomato salsa (344kcal)

Fries (ve) (223kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (543kcal)

Crispy Camembert Bites (v) (422kcal)

Artichoke, Red Pepper & Tomato Arancini (ve) Herb mayo (226kcal)

Smoked Scottish Mackerel Pâté (332kcal)

Halloumi, Courgette & Pepper Skewers (v) (437kcal)

Padrón Peppers (ve) (79kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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Emerald Buffet

Minimum of 10 people, 19.95 per person

Pre-orders must be placed 7 days before your event

Plant-Based Burger Sliders (v)

Grilled vegan patty, applewood smoked vegan slice, tomato salsa (344kcal)

Crispy Camembert Bites (v) (422kcal)

Artichoke, Red Pepper & Tomato Arancini (ve)

Herb mayo (226kcal)

Halloumi, Courgette & Pepper Skewers (v) (437kcal)

Padrón Peppers (ve) (79kcal)

Nachos (v)

Flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (534kcal)

Avocado & Mango Salad (ve)

Edamame, spring onion, mint, grains, lime dressing (243kcal)

Fries (ve) (223kcal)

Add desserts for 3.50 per person

Chocolate Brownie (v) (383kcal)

Caramel Biscuit Torte (ve)

Cinnamon biscuit base, creamy coconut based topping (319kcal)

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Padrón Peppers, extra virgin olive oil (ve) (213kcal) 6.5 Chorizo Sausages, glazed with chilli honey (803kcal) 6.5 Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve) (450kcal) 6.5

Scotch Egg, brown sauce (358kcal) 7.5 Green & Kalamata Olives (ve) (359kcal) 4.5 Whole Baked Sourdough, salted butter (v) (1403kcal for two to share) 7

SHARERS

Rosemary & Garlic Camembert Baked in Sourdough, hedgerow chutney (v) (1393kcal for two to share) 15.5

Nachos, flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature cheddar (v) (1086kcal for two to share) 12

SMALL PLATES

King Prawns, Chorizo and Feta, cherry tomatoes, garlic butter, sourdough (696kcal) 8.5

Fried Chicken with Chilli Honey, buttermilk jalapeño ranch sauce, pickles (812kcal) 7.5

Crispy Cauliflower Florets, gochujang mayo* (ve) (488kcal) 7.5

Calamari, saffron aioli (275kcal) 7.5

LARGE PLATES

8oz Sirloin Steak, chips, watercress, your choice of peppercorn* (992kcal) or beef dripping & thyme sauce (1033kcal) 26

Pan-Fried Hake & Gunpowder Potatoes, spinach, bouillabaisse sauce*, lilliput capers (753kcal) 18

Steak, Shin & Pale Ale Pie, slow-cooked steak & beef shin in a rich St Austell Brewery Tribute gravy, clotted cream mash, pangrattato crumb, buttered leeks, savoy cabbage, bordelaise sauce* (1224kcal) 17.5

Chicken Schnitzel, rocket & cherry tomato salad, fries (1116kcal) 16.5

British Outdoor-Bred Pork Sausage & Clotted Cream Mash, crispy spiced onions, red wine jus (1220kcal) 14.5 Vegetarian serve available (704kcal)

Avocado & Mango Salad, edamame beans, spring onion, mint, grains, coriander, lime dressing (ve) (471kcal) 14 Add: Grilled Chicken Breast (211kcal) 3.5 | King Prawns (114kcal) 4 | Halloumi (v) (415kcal) 3.5 | Feta (v) (276kcal) 3

Chicken & Bacon Burger, crispy fried chicken breast, smoked streaky bacon, smoked Cheddar, fries, house sauce (1250kcal) 16.5

Cheese Burger, grilled beef patty, smoked Cheddar, fries, house sauce (1132kcal) 15.5 Add: Smoked Streaky Bacon (105kcal) 2

Plant-Based Burger, grilled vegan patty, applewood smoked vegan slice, tomato salsa, fries, house sauce (ve) (1150kcal) 15.5

Beer-Battered Atlantic Haddock & Chips, mushy peas, tartare sauce (1015kcal) 17

SIDES

Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal) 7.5

Chips (ve) (423kcal) 5

Rosemary & Parmesan Fries, white truffle-infused oil (502kcal) 5.5

Cherry Tomato & Grain Salad (ve) (166kcal) 4.5

DESSERTS

25p from each dessert sold will be donated to



Timperley Rhubarb & Apple Crumble, vanilla crème anglaise (v) (656kcal) 8 Vegan serve available (814kcal)

Belgian Chocolate Brownie, salted caramel sauce, honeycomb ice cream (v) (921kcal) 8

Sticky Toffee Pudding, ginger ice cream (v) (886kcal) 8

Bar Snacks

Enjoy individually or 3 for £17

Calamari, saffron aioli (275kcal)	7.5
Fried Chicken with Chilli Honey, buttermilk jalapeño ranch sauce, pickles (812kcal)	7.5
Crispy Cauliflower Florets, gochujang mayo* (ve) (488kcal)	7.5
Chorizo Sausages, glazed with chilli honey (803kcal)	6.5
Padrón Peppers, extra virgin olive oil (ve) (213kcal)	6.5
Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (774kcal)	7.5
Scotch Egg, brown sauce (358kcal)	7.5
Nduja & Pecorino Croquettes, saffron aioli (383kcal)	8
Artichoke, Red Pepper & Tomato Arancini, herb mayo (ve) (450kcal)	6.5

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