



25/12/2025



V Suitable for vegetarians • VE Suitable for vegans • GF Gluten Free • GFO Gluten Free Option • VEO Vegan Option Available
The set menu is available for a minimum of two guests per booking. We kindly ask that any allergies or dietary requirements be communicated in advance so we can make the appropriate accommodations. A discretionary 10% service charge will be added to you bill, which is shared among all staff as a gesture of appreciation for their hard work and dedication.

Thank you for choosing One Steakhouse & Lounge



Starters

Smoked Salmon & Prawn Cocktail

With avocado, baby gem, dill, crème fraîche, and lemon oil, -GF

Sticky Asian Pork Belly

Crispy pork belly bites glazed with ginger, honey, soy and sesame seeds.

Roasted Garlic and Butternut Squash Soup

Golden squash and mellow roasted garlic, finished with herb oil and warm focaccia. -V, -VE

Mains

Beef Wellington

Tender beef Wellington wrapped in mushroom duxelles and puff pastry, served with mashed potatoes, seasonal greens, and a red wine jus.

★ Why not make it even more special? Upgrade your Wellington to a Christmas Surf & Turf ★ with a butter-basted half lobster tail on the side (+£20).

Traditional Roast Turkey

Served with pigs in blankets, roast potatoes, seasonal vegetables, and gravy. -GF

Mushroom Stroganoff

A creamy mushroom stroganoff with garlic, smoked paprika, English mustard, and fresh herbs, served with herb-roasted baby potatoes. -V, -VE

Desserts

Classic Christmas Pudding

Traditional dark fruit pudding with festive spices, served warm with brandy sauce and finished with flaming alcohol. -V. -VEO

Fruits of the Forest Cheeseeake

Creamy cheesecake on a syrup crumb base, topped with mixed berries. -GF

Trio of Chocolate Truffle

A rich layered dessert of white, milk, and dark chocolate mousse, finished with chocolate curls.

Kids 10 & under: half portions at £29.95.