

NEW YEAR'S EVE SET MENU

31st, December

Begin your evening in true style with a bottle of Moët & Chandon Brut Impérial, exclusively priced at £60 for your first bottle (normally £90). The perfect way to elevate your celebration.

Amuse Bouche

Jerusalem Artichoke Velouté

Smooth and earthy, finished with toasted hazelnuts and a hint of truffle oil. -VE, -GF

Starters

Beetroot Tartare

Diced salt-baked beetroot with capers, shallots and chives - topped with horseradish cream and crisp root vegetable chips. -VE, -V, -GF

Wagyu Beef Crostini

Seared Wagyu with caramelised shallots, rocket and horseradish cream on crisp sourdough.

Lobster Tail

Roasted lobster tail finished with herb butter, citrus and micro herbs. -GF

Palate Cleanser

Lemon & Prosecco Sorbet

Bright, crisp, refreshing - lemon and Prosecco sorbet served with Limoncello shot. -VE, -GF

Mains

Seafood Symphony

Pan-fried seabass, king prawn and salmon, served with saffron potatoes, samphire and finished over a lobster bisque. -GF

The Meat Atelier

Fillet steak, venison fillet, and lamb fillet - accompanied by roast sweet potato and served with a bone marrow jar. -GF

Stuffed Portobello Mushrooms

Filled with wild mushrooms, spinach, chestnuts, and diced potatoes, accompanied by parsnip purée and truffle jus. -VE, V, GF

Desserts

Pistachio Baklava & Vanilla Ice Cream

Decadent pistachio baklava, finished with smooth vanilla ice cream. -V

Champagne & Strawberry Cheesecake

Creamy cheesecake infused with champagne, topped with fresh strawberries and a drizzle of strawberry coulis. -V

Chocolate Mousse Dome with Hazelnut Crunch and Gold Accents

Silky dark chocolate mousse with a raspberry center and hazelnut crunch base, finished with gold leaf flakes and a glossy glaze. -GF, -V, -VE

Children aged 10 or under dine on half portions at half price.

one
STEAKHOUSE AND LOUNGE

★ ★ ★
HAPPY
New Year

★ ★ ★
SET MENU £110 PP

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 your 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