

one
STEAKHOUSE AND LOUNGE

HAPPY
New Year

SET MENU £110 PP

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

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

NEW YEAR'S EVE SET MENU

31st December 2025

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 – V, VE, GF

Starters

Wagyu Beef Crostini

seared wagyu with caramelised shallots, rocket and horseradish cream on crispy sourdough

Lobster Tail

roasted lobster tail finished with herb butter, citrus and micro herbs – GF

Beetroot Tartare

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

Palate Cleanser

Lemon & Prosecco Sorbet

refreshing lemon and Prosecco sorbet served with Limoncello shot – V, VE, GF

Mains

The Meat Atelier

a trio of beef, venison and lamb fillet - served with roast sweet potato, carrots, pea purée and a rich bone marrow jus – GF

Seafood Symphony

pan-fried seabass, king prawns and salmon served with saffron potatoes, samphire, finished over a lobster bisque – GF

Stuffed Portobello Mushrooms

filled with wild mushrooms, spinach, chestnuts, and diced potatoes, accompanied by parsnip purée and truffle jus – V, VE, 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 Dome with Hazelnut and Raspberries

silky dark chocolate mousse with a raspberry center and hazelnut crunch, finished with a gold glossy glaze – V, VE, GF