



25/12/2025

CHRISTMAS
MENU

Kids 10 & under: half portions at £29.95

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



CHRISTMAS DAY MENU

£89.95 PP

★ *Start your celebration with a welcome bottle of Allocedro Old Vine Reserve Malbec or Domaine Raffaitin-Planchon Sancerre for only £50 (normally £65) – first bottle only* ★

Starters

Smoked Salmon & Prawn Cocktail

with avocado, baby gem lettuce, dill, crème fraîche and lemon oil – GF

Sticky Asian Pork Belly

crispy pork belly bites glazed with ginger, honey, soy and sesame seeds – GF

Roasted Garlic and Butternut Squash Soup

golden squash and mellow roasted garlic, finished with herb oil and warm focaccia – V, VE, GFO

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-based 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 Cheesecake

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

