



25/12/2026

CHRISTMAS
MENU

Kids 10 & under: half portions at £44.95

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

£99.95 PP

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



STARTERS



Wagyu Beef Tartare & Roasted Bone Marrow

hand-cut Wagyu beef tartare served with roasted bone marrow, truffle, pickled shallots, capers and Dijon, accompanied by toasted brioche

King Scallops in the Shell

seared king scallops presented in the shell with silky cauliflower purée, crispy pancetta and brown butter -GF

Baked Camembert

warm baked Camembert served with caramelised onion chutney, rosemary and toasted sourdough -V, GFO

Jerusalem Artichoke & Truffle Velouté

a silky Jerusalem artichoke velouté finished with truffle for a rich, earthy and elegant winter starter -V, VE, GF

MAINS

Beef Wellington

tender beef wellington wrapped in mushroom duxelles and puff pastry, served with chive mashed potatoes, seasonal greens, heritage carrots, 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 & All the Trimmings

roast turkey served with traditional Christmas trimmings, seasonal vegetables, potatoes, stuffing, pigs in blankets and rich gravy -GFO

Miso-Glazed Chilean Sea Bass

miso-glazed Chilean sea bass, gently roasted and served with chive mashed potatoes, seasonal greens and heritage carrots

Beetroot Wellington

chive mashed potatoes, heritage carrots, seasonal greens & cranberry gravy – V, VE

DESSERTS

Traditional Christmas Pudding

a rich traditional Christmas pudding packed with festive fruits and spices, served warm with brandy sauce and a festive garnish -V

Chocolate & Orange Dome

rich chocolate mousse, zesty orange, chocolate biscuit & orange garnish -V

Winter Berry & Champagne Panna Cotta

silky Champagne panna cotta served with winter berries and refreshing raspberry sorbet -V,GF

British Cheese Board

a selection of British cheeses served with crackers, grapes and festive Christmas chutney -V,GFO