



SET MENU £44.95 PP

*Festive
Menu*

December 2026

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

★ **Add a Glass of Bubbly On Arrival (+£5)** ★

Starters

Sticky Asian Pork Belly

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

Sticky Pigs in Blankets

pork sausages wrapped in smoked bacon, glazed with maple and wholegrain mustard, served with creamy mashed potato and finished with a rich cranberry jus

Smoked Salmon & Prawn Cocktail

smoked salmon and prawns with avocado, baby gem lettuce and dill crème fraîche – GF

Goat's Cheese & Caramelised Onion Tartelette

warm goat's cheese and caramelised onion baked in crisp tart pastry -V

Roasted Garlic & Butternut Squash Soup

roasted butternut squash and garlic soup finished with herb oil and served with warm focaccia -V, VE, GFO

Mains

Ribeye Steak

32-day aged ribeye steak served with potato fondant, roasted cherry tomatoes and a choice of sauce – GF

★ *Upgrade to Fillet Steak 32-day aged fillet steak served with potato fondant, roasted cherry tomatoes and a choice of sauce +£9* ★

Braised Beef Cheeks

slow-braised beef cheeks served with creamy mashed potato, honey-roasted heritage carrots, seasonal greens and a rich red wine jus

Turkey Roulade

stuffed and rolled turkey breast served with pigs in blankets, crispy roast potatoes, seasonal vegetables and cranberry jus

Pan-Roasted Salmon

pan-roasted salmon served with potato fondant, buttered spinach, tenderstem broccoli and a lemon & dill beurre blanc - GF

Wild Mushroom & Truffle Risotto

creamy risotto with wild mushrooms and truffle, finished with crispy sage and vegan Parmesan - V, VE, GF

Desserts

Sticky Toffee Christmas Pudding

warm sticky toffee Christmas pudding served with rich toffee sauce and vanilla ice cream - V

Baileys & Chocolate Cheesecake

creamy Baileys and chocolate cheesecake on a biscuit base, finished with chocolate shaving - V

Christmas-Spiced Crème Brûlée

silky festive-spiced custard finished with a crisp caramelised sugar top -V, GF

Apple, Cranberry & Cinnamon Crumble

warm apple and cranberry crumble with cinnamon, served with your choice of vanilla ice cream or custard - V

Ice Cream Selection - V, GF

Sorbet Selection - V, VE, GF