



# OH\$O SOCIAL

Christmas  
2024

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# Two & Three Course Set Menu

## Starters

### Duck and Orange Pâté

Rich duck and orange pâté, apricot and ginger chutney, mixed leaves, sourdough

### Prawn Cocktail with Smoked Salmon

Icelandic prawns, Scottish smoked salmon, Marie Rose sauce, mixed leaf, lime, honey, ginger, paprika

### Stuffed Portobello Mushrooms

Portbello mushrooms, spinach, cranberries, garlic, rosemary, cream cheese

### Spiced Carrot & Lentil Soup

Carrot, lentils, cumin, crushed chillies, focaccia



## Mains

### Festive Roast

Roast turkey or British beef marinated in orange, maple, bourbon, and wholegrain mustard, roasted potatoes, seasoned carrots, petit pois, red cabbage and apple sauce, pigs in blankets, Yorkshire pudding, thyme

### Nut Roast

Walnuts, hazelnuts, chestnut mushrooms, panko breadcrumb, lentils, garlic, onions, paprika, roasted potatoes, red cabbage and apple sauce, seasoned carrots, petit pois

### Salmon En Croute

Scottish salmon fillet, asparagus, spinach, puff pasty, hollandaise, cream cheese, feta, pomegranate, mixed leaves



## Dessert

### Salted Caramel Cheesecake

Baked salted caramel cheesecake, red berry compote

### Chocolate Coulant

Chocolate coulant, raspberries, chocolate sauce, clotted cream vanilla ice cream

### Christmas Pudding

Christmas pudding, Madagascan bourbon vanilla ice cream

### Mini Cheese Board

Stilton, brie, cheddar, grapes, red onion chutney, cheese biscuits





# Festive Drink Packages

## Arrival Drinks

### Prosecco Reception

£6.25

### Cocktail Reception

£9.95

Passion Fruit Martini

Espresso Martini

Strawberry Daiquiri

Pink Gin Martini

## Wine by the Bottle

### Le Bosq Blanc, France | £24.50

A blend of Ugni Blanc, Colombard and Sauvignon Blanc. Unoaked and fermented at low temperatures, it shows delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.

### Marchesi Ervani Pinot Grigio, Italy | £26.50

Shows aromas of green apple, pear and melon. A pleasantly dry palate with citrus fruit and enticing feel.

### Le Bosq Rouge, France | £24.50

A blend of Carignan, Grenache and Syrah. Unoaked and fermented at relatively cool temperatures, it shows strawberry and cherry with a note of spice.

### Kleine Zalze Cabernet Sauvignon, South Africa | £28.50

From the Wellington vineyards, this deep-coloured, rich blackcurranty wine was made using a long skin maceration and matured in second and third-fill French oak.

### Marchesi Ervani Pinot Grigio Rosato, Italy | £25.50

Delicate pink in colour with copper highlights. A bouquet of wild flowers and vanilla on the nose followed by gentle summer fruit, especially strawberry on the moreish palate.

### Wicked Lady White Zinfandel, USA | £27.50

Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards. Salmon-pink in colour. Shows red-fruits on the rich, juicy palate.

## Beer Buckets

### Sol | £28.00

6 bottles of Sol Mexican lager

### Bulmers | £34.00

6 bottles of Bulmers Original Apple Cider

### Low & No | £30.00

6 bottles of low and no alcohol beers

Lucky Saint

Beavertown Lazer Crush IPA

Old Mout Pineapple & Raspberry Cider

Old Mout Berries & Cherries Cider

### Birra Moretti Sale Di Mare | £30.00

6 Bottles of Birra Moretti Sale Di Mare  
unfiltered premium lager with a hint of  
Italian sea salt

### Old Mout | £34.00

6 mixed bottles of Old Mout Cider

Kiwi & Lime

Strawberry & Apple

Berries & Cherries



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (from 5pm)	Sunday (from 5pm)
				<b>29th November</b> Two Course £30.00 Three Course £35.00	<b>30th November</b> Two Course £30.00 Three Course £35.00	<b>1st December</b> Two Course £26.95 Three Course £31.95
<b>2nd December</b> Two Course £26.95 Three Course £31.95	<b>3rd December</b> Two Course £26.95 Three Course £31.95	<b>4th December</b> Two Course £26.95 Three Course £31.95	<b>5th December</b> Two Course £30.00 Three Course £35.00	<b>6th December</b> Two Course £30.00 Three Course £35.00	<b>7th December</b> Two Course £30.00 Three Course £35.00	<b>8th December</b> Two Course £26.95 Three Course £31.95
<b>9th December</b> Two Course £26.95 Three Course £31.95	<b>10th December</b> Two Course £26.95 Three Course £31.95	<b>11th December</b> Two Course £26.95 Three Course £31.95	<b>12th December</b> Two Course £30.00 Three Course £35.00	<b>13th December</b> Two Course £30.00 Three Course £35.00	<b>14th December</b> Two Course £30.00 Three Course £35.00	<b>15th December</b> Two Course £26.95 Three Course £31.95
<b>16th December</b> Two Course £26.95 Three Course £31.95	<b>17th December</b> Two Course £26.95 Three Course £31.95	<b>18th December</b> Two Course £26.95 Three Course £31.95	<b>19th December</b> Two Course £30.00 Three Course £35.00	<b>20th December</b> Two Course £30.00 Three Course £35.00	<b>21st December</b> Two Course £30.00 Three Course £35.00	<b>22nd December</b> Two Course £26.95 Three Course £31.95
<b>23rd December</b> Two Course £30.00 Three Course £35.00	<b>24th December</b> Two Course £30.00 Three Course £35.00		<b>26th December</b> Two Course £30.00 Three Course £35.00	<b>27th December</b> Two Course £30.00 Three Course £35.00	<b>28th December</b> Two Course £30.00 Three Course £35.00	<b>29th December</b> Two Course £30.00 Three Course £35.00
<b>30th December</b> Two Course £30.00 Three Course £35.00						

### Christmas Lunch Offer

Book your Christmas Party at lunchtime  
to receive a complimentary glass of  
Prosecco or soft drink on arrival

Valid for bookings made before 4pm

### Evening Entertainment

To get the party started we're providing  
complimentary entertainment for all  
evening bookings, including some of  
Brighton's freshest and most talented  
musicians and DJs