

# Two & Three Course Set Menu

Glass of Prosecco or Soft Drink on Arrival

## 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, ainaer, 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, pefit pois

#### Salmon En Croute

Scottish salmon fillet, asparagus, spinach, puff pasty, hollandaise, cream cheese, feta, pomearanate, 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 Puddina

Christmas pudding, Madagascan bourbon vanilla ice cream

#### Mini Cheese Board

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

## Festive Drink Packages

## Wine by the Bottle

Le Bosq Blanc, France | £23.00

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 | £26.00

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

### Le Bosa Rouge, France | £23.00

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

Organic Tempranillo, Organic, Castillo de Mureva, Spain | £28.00

Smooth and balanced, deep cherry red in colour with aromas of strawberries and fruits of the forest.

### Marchesi Ervani Pinot Grigio Rosato, Italy | £24.00

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 more is palate...

#### Provence Rosé, Coteaux Varois, France | £32.00

Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body.

## **Beer Buckets**

Sol | £26.00

6 bottles of Sol Mexican lager

Bulmers | £32.00

6 bottles of Bulmers Original Apple Cider

Desperados | £24.00

6 Bottles of Desperados tequila flavoured lager

Old Mout | £32.00

6 bottles of Old Mout Kiwi & Lime Cide

Low & No | £27.00

6 bottles of low and no alcohol beers Heineken 0.0 Beavertown Lazer Crush IPA Old Mout Berries & Cherries Cider

## Four-Pint Beer Pitchers

Cruzcampo

£22.50

Birra Moretti Sale Di Mare

£25.50

Beavertown Neck Oil

£24.50

Brixton Brewery Reliance Pale Ale

£24.50

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

30th December Two Course £30.00 Three Course £35.00

Allergen information is available in our allergen guide which can be accessed by visiting www.ohsobrighton.co.uk/christmas2024, or scanning the QR code on your table using your device.

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptions do not include all ingredients.

If you have any questions, allergies, intolerances, or need help accessing our allergen information, please let a member of the team know prior to ordering.