



# OH\$O SOCIAL

Christmas 2025  
Private Hire

[bookings@ohsobrighton.co.uk](mailto:bookings@ohsobrighton.co.uk)

01273 818 527

[www.ohsobrighton.co.uk](http://www.ohsobrighton.co.uk)





# Canapé Menu

**£25 per Guest**



Crispy Chicken Sliders

Mushroom & Zucchini Skewers

Pigs in Blanket Skewers

Plant-Based Sliders

Breaded Brie and Cranberry Bites

Sussex Beef Sliders

Marinated Chicken Skewers



Mini Beef and Horseradish Yorkshire Pudding

Mini Vanilla Cheesecake

Mini Marmalade Flapjack

Mini Almond Bakewell



## Arrival Drink Offer

**£7 per Guest**

Add arrival Prosecco alongside your canapés  
for £7



Designated drivers? Swap out the arrival  
Prosecco for a soft drink station or Sea Change  
non-alcoholic sparkling wine



# Two & Three Course Set Menu

## Starters

### **Duck and Orange Pâté**

Rich duck and orange pâté, spiced plum chutney, mini brioche  
(Ask for GF)

### **Prawn Cocktail**

Icelandic prawns, Marie Rose sauce, little gem, avocado, lemon, paprika

### **Mushroom Bruschetta**

Mushrooms, cream, parsley, nutmeg, seasoning, toasted sourdough  
(Ask for VE | Ask for GF)

### **Parsnip & Apple Soup**

Parsnip, onion, apple, ground coriander, plant cream, chives, Parmesan

## Mains

### **Festive Roast**

Roast turkey or British beef, roasted potatoes, seasoned carrots, swede,  
red cabbage, pigs in blankets, Yorkshire pudding, thyme

### **Vegan Red Thai Potato & Butternut Pie**

Sweet potato, butternut squash, coconut, coriander, basil, red thai curry,  
kale, roasted potatoes, red cabbage  
(VE)

### **Stuffed Aubergine**

Aubergine, spiced couscous, chickpeas, tomato, mixed herbs,  
roasted potatoes, sautéed kale  
(VE)

### **Oven-Roasted Sea Bass**

Sea bass fillet, spiced potato, sautéed winter greens, lemon-dill dressing

## Dessert

### **Sticky Toffee Pudding**

With madagascan ice cream and toffee sauce  
(VE | GF)

### **Millionaire's Dark Chocolate Hazelnut Brownie Tart**

With vanilla ice cream

### **Apple Crumble**

With crème anglaise



# Festive Drink Packages

## Arrival Drinks

**Prosecco Reception**  
£7.25

**Cocktail Reception**  
£10.25  
Passion Fruit Martini  
Espresso Martini  
Strawberry Daiquiri

## Wine by the Bottle

**Chenin Blanc, Writer's Block, South Africa | £26.50**

A medley of ripe fruits, pear, peach, and honeydew melon with zesty, citrus finish

**Pinot Grigio, Bello Tramonto, Italy | £28.50**

Straw yellow in appearance, this well-balanced Pinot Grigio has a rich fruity aroma

**Sauvignon Blanc, Te Aka, New Zealand | £36.50**

Aromas of guava and melon interlaced with tomato leaf and ripe nettle greens

**Tempranillo, Tinto Viña Palomeras, Spain | £27.50**

Aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a hint of vanilla

**Malbec, Club de Campo, Argentina | £32.50**

Beautiful ruby colour with aromas of redcurrants, cherries, plums, and a hint of spice

**White Zinfandel, Charlie Zin, USA | £28.50**

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste

**Pinot Grigio Rosé, Bello Tramonto, Italy | £29.50**

Fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate

**Prosecco, Casa Vinicola, Botter DOC, Italy | £34.50**

Delicate bready aromas with harmonious flavours of mature apple and fresh fruit

## Beer Buckets

**Sol | £33.50**

6 bottles of Sol Mexican lager

**Bulmers | £36.50**

6 bottles of Bulmers Original Apple Cider

**Low & No | £31.00**

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

**Birra Moretti Sale Di Mare | £33.50**

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

**Old Mout | £37.50**

6 mixed bottles of Old Mout Cider  
Kiwi & Lime  
Mango & Passion Fruit  
Berries & Cherries