

ONYX
RESTAURANT & BAR

Christmas DAY MENU

5 COURSES £140

KIDS UNDER 12 £90 | KIDS UNDER 2 FREE

LIVE MUSIC FROM 1:30PM-3PM | 4PM-6PM

~ CHOOSE YOUR BRUSCHETTA TO START~

MELTY CHEESE, BEEF CHUNKS AND FRIED ONIONS ON
TOASTED CIABATTA BREAD

OR

MELTY CHEESE, PRAWNS AND HERBS TOASTED
CIABATTA BREAD

OR

(VEGETARIANS) GOAT CHEESE, AVOCADO AND GARLIC HERB
CREAM ON TOASTED CIABATTA BREAD
(VEGANS CAN OPT FOR VEGAN CHEESE)

~ ANTIPASTI ~

(VEGETARIAN) TRICOLORE: CHERRY TOMATO, AVOCADO, BUFFALO
WITH HINTS OF BASIL AND PESTO

OR

SEAFOOD COCKTAIL: SALAD, LOBSTER AND CRAB MARIE
SAUCE, BABY PRAWNS AND SMOKED SALMON

OR

GARLIC GRILLED CHICKEN SKEWERS TOPPED WITH A
MUSHROOM CREAMY SAUCE

OR

(VEGAN) HOMEMADE CHICKPEA HUMMUS, VEGAN CHEESE,
RED-PEPPER AND BEANS DIP

~ PALATE CLEANSER ~

CHAMPAGNE AND LEMON SORBET

~ MAIN COURSES ~

ROAST DINNER

TURKEY, SIRLOIN OF BEEF OR ROASTED PORK BELLY ALL SERVED
WITH ROAST POTATOES, ROAST VEGETABLES GREENS, GRAVY,
PIGS IN BLANKETS, STUFFING, BLACK PUDDING AND
YORKSHIRE PUDDING

VEGAN ROAST

CHICKPEAS, CAULIFLOWER, ROASTED PEPPERS ROLLED ON A
FILO PASTRY AND ROASTED. SERVED AS A ROAST DINNER
WITH ROAST POTATOES, ROAST VEGETABLES, GREENS AND
VEGETABLE SAUSAGES

PAN SERVED SEA BASS AND PRAWNS

PAN SEARED SEA BASS SERVED WITH ASPARAGUS, BABY
SPINACH, DAUPHINOIS POTATOES AND A SIDE OF BABY PRAWNS
COOKED WITH A CREAMY WHITE WINE, AND SEAFOOD SAUCE

~ DESSERTS ~

CHRISTMAS PUDDING

A TRADITIONAL BRITISH DESSERT DRESSED WITH A WARM
BRANDY SAUCE

CHEESE BOARD

AN ITALIAN PLATTER SERVED WITH CHEESE, BISCUITS
AND CHUTNEY

CHOCOLATE FONDANT

A SOFT, DARK CHOCOLATE CAKE WITH WARM CHOCOLATE
INSIDE SERVED WITH VANILLA ICE CREAM

VEGAN CHEESECAKE

VEGAN VANILLA CHEESECAKE SERVED WITH VEGAN ICE CREAM