ONYX
RESTAURANT & BAR

Festive Menu

PEAK PRICE

FRIDAY - SATURDAY DINNER

2 COURSES FOR £50

3 COURSES FOR £55

OFF-PEAK PRICES

SUNDAY TO THURSDAY - ALL DAY

FRIDAY 12:00-4:00 PM

2 COURSES FOR £35

3 COURSES FOR £40

BOTTOMLESS OPTIONS CAN BE ADDED TO THE FESTIVE MENU

XMAS EVE, BOXING DAY AND NYE - PEAK PRICES

STARTERS

VEGETABLE SOUP

Served with a Bread Roll on the Side

GF*

PULLED TURKEY BRUSCHETTA

Pulled Turkey, Bacon and Mushrooms Cooked with Herbs and Garlic, Served on Toasted Ciabatta

GF*

TOMATO, ONION & BASIL BRUSCHETTA

Tomato, Onion and Basil on Toasted Bread

Saturday | GF* · V · VE

HALLOUMI FRIES

Deep-Fried Halloumi Fries
Served with Sweet Chilli Sauce

V · GF*

PRAWN AND SMOKED SALMON COCKTAIL

Smoked Salmon and Baby Prawns with Baby Spinach, Cos Lettuce, Marie Rose Sauce and Toasted Ciabatta

GF*

GARLIC MUSHROOMS

Pan-Fried Champignon Mushrooms Cooked with Garlic, Butter, Chilli and Parsley

GF · V · VE*

CHICKEN WINGS

Crispy Sweet Chilli Chicken Wings, Served with Yogurt and Coriander Dip

BOTTOMLESS

DRINK PACKAGES AVAILABLE TO ADD ON WITH THIS MENU

Prosecco	£30
Wine/Beer	£40
Cocktails	£55
Spirits & mixers	£55
Mocktails	£30
Soft Drinks	£20

FULL PAYMENT AND PRE-ORDERS ARE DUE ONE WEEK BEFORE YOUR BOOKING DATE

A £20 PER PERSON DEPOSIT IS REQUIRED TO SECURE YOUR BOOKING

A 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL

Please request any dietary options, including vegetarian, vegan and gluten-free, in advance.
Please tell us about any food allergies when you book.

MAINS

RAVIOLI
Ricotta and Spinach Ravioli Cooked with a Creamy Pink Garlic and Tomato Sauce
V · GF*

ROAST TURKEY / PORK BELLY / ROAST BEEF / MIXED ROAST
Hand-Carved Turkey, Topside of Beef or Pork Belly, with Roast Potatoes Cooked in Goose Fat and Herbs, Roasted Vegetables, Pigs in Blankets, Yorkshire Pudding and Gravy
Mixed roast +£5 | GF*

MEAT OR VEGGIE LASAGNE
Pasta Layered with Bolognese, Béchamel and Mozzarella, or with Vegetables and Mozzarella. Served with a Side Salad.
Veggie lasagne | V · VE*

ARRABBIATA
Penne Pasta in a Rich Chilli Tomato Sauce, Served with Garlic Bread
GF* · V · VE*

BAD BOY VEGGIE BURGER
Spicy Oriental-Style Vegan Patty with Mixed Vegetables, Coriander, Black Onion Crumb and Seeds. Served with Melted Cheese, Mayo, Marinated Cabbage and Carrots.
V · VE* · SP

LAMB SHANK
Served with Mash and Fried Onions
GF*

VEGAN ROAST
Vegetable Tart Served with Roast Potatoes, Green Beans, Carrot Sticks, Parsnip, Broccoli and Vegan Stuffing
V · VE · GF*

TUSCAN SALMON
Baked Salmon in a Creamy Garlic and Onion Sauce with Sun-Dried Tomatoes and Spinach. Served with Asparagus.
GF*

GRILLED FILLET STEAK | EXTRA £7
Served with Steak Chips and Peppercorn Sauce
GF*

CAULIFLOWER BITES | £12
Garlic and Paprika Cauliflower Steak Cooked in Harissa Paste, Served with a Blue Cheese Mayo Dip
GF* · VE* · SP

DESSERTS

BISCOFF CHEESECAKE OR VEGAN VANILLA CHEESECAKE
Served with Vanilla Ice Cream or Vegan Vanilla Ice Cream
Vanilla cheesecake | VE · GF*

STICKY TOFFEE PUDDING
Soft and Spongy Sticky Toffee Pudding Made with Chopped Dates, Coated in a Hot Toffee Walnut Sauce and Served with Vanilla Ice Cream

CHOCOLATE BROWNIE
Served with Rum and Raisin Ice Cream
VE* · GF*

CHRISTMAS PUDDING
A Traditional British Dessert Dressed with Warm Brandy Sauce

GF Gluten-free · V Vegetarian · VE Vegan · SP Spicy · * Available on request