

Ate O'clock Christmas Menu

2 COURSE

£19.95

3 COURSE

£24.95

STARTERS

Roasted Butternut Squash and Sweet Potato Soup

with creme fresh and artisan bread

Smoked Salmon and Prawn Cocktail

with gem lettuce, marie rose sauce and buttered brown bread

Creamy Garlic Mushrooms

with freshly baked bread and dressed with rocket leaves

Duck Liver Pate

with Yorkshire chutney and toasted sourdough

MAINS

Butter Roasted Turkey Breast

with pigs in blankets, roast potatoes, stuffing, cranberry sauce, seasonal vegetables and gravy

Pork Porchetta

pork loin stuffed with chicken liver and fennel served with roasted vegetables, potatoes, thyme jus

8oz Rump Steak

with skinny fries and green leaves

Baked Salmon Fillet

with wilted spinach, Brussels sprouts, Yorkshire chorizo, lemon butter sauce

Roast Mushroom, Spinach and Squash Wellington

with roasted seasonal vegetables, sweet potato mash and parsley sauce

DESSERTS

Christmas Pudding

with brandy sauce

Homemade Rice Pudding

with berry and plum compote

Selection of 3 Cheeses +£1.50

grapes, celery and chutney

Creme Brulee

with shortbread biscuits

Tea or Coffee

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. We cannot guarantee the total absence of allergens in our dishes. Fish products may contain bones, olives may contain stones. Gluten free options available.