



ATE O'CLOCK
— RESTAURANT & BISTRO —

FESTIVE SET MENU



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RESTAURANT & BISTRO

2 COURSE 31.00 - 3 COURSE 35.00

Available Sunday - Thursday from 12:00pm & Friday - Saturday until 5:00pm

GF GLUTEN FREE - VG VEGETARIAN - V VEGAN

WHILST YOU CHOOSE

SELECTION OF BREAD with balsamic vinegar & olive oil	4.95	MARINATED OLIVES	4.50
SELECTION OF BREAD with red onion marmalade hummus <small>🍷 Pairs well with our "Bouvet Ladubay Saumur Cremant"</small>	4.95	GARLIC CIABATTA BREAD	4.95
		GARLIC & CHEESE CIABATTA BREAD	5.95

TO BEGIN

CREAM OF POTATO & THYME SOUP

(GF/VG)

with paprika potato crisps

WHITE TRUFFLE OIL & PARMESAN

RISOTTO (VG)

with sauteed wild mushrooms & mini garlic croutons

SEABASS PAKORA

with dressed leaves, a saffron chilli mayo & sugar snap peas
🍷 Pairs well with our "Henri Ehrhart Pinot Gris"

DUCK & ORANGE LIVER PATE

with roasted figs, dressed leaves & crisp bread

PULLED TURKEY, CRANBERRY &

CHEDDAR ARANCINI

with dressed leaves & smoked bacon mayo

TEMPURA PRAWNS

with a chilli & spring onion salad & sweet chilli sauce

THE MAIN EVENT

TRADITIONAL TURKEY DINNER

with pigs in blankets, homemade sage & onion stuffing, roast potatoes & seasonal vegetables

BRAISED BLADE OF BEEF (GF)

with parsnip puree, spinach, glazed carrots & parsnips, a red wine jus & vegetable crisps

🍷 Pairs well with our "Marcello Pelleriti Mendonza Malbec"

ATE O'CLOCK FESTIVE BURGER

Beef or Crispy Chicken burger, topped with brie, bacon & cranberry. Served in a homemade seeded bun with skinny fries, onion rings & dressed leaves

RUMP STEAK

with skinny fries & dressed leaves

PAN ROASTED HAKE FILLET (GF)

with pea risotto, kale & a warm pea & shallot vinaigrette

WHITE TRUFFLE OIL & PARMESAN

RISOTTO (VG)

with sauteed wild mushrooms & mini garlic croutons

VEGAN BUTTERNUT SQUASH, CHESTNUT & SPROUT

PITHIVIER (V)

with roasted vegetable ratatouille

🍷 Pairs well with our "Nicolas Rouzet, Coteaux d'aix en Provence (V)"

SAUCES 2.00 EACH

Peppercorn Sauce, Harrogate Blue Cheese Sauce
Red Wine Sauce, Confit Garlic Butter

TO CONCLUDE

BRIOCHE & ORANGE BREAD &

BUTTER PUDDING (GF/VG)

with honeycomb ice cream

TRADITIONAL CHRISTMAS

PUDDING (GF/VG)

with brandy sauce

VEGAN STRAWBERRY &

RASPBERRY MILLEFEUILLE (V)

with raspberry sorbet

DARK CHOCOLATE

ESPUMA (VG)

with a warm chocolate brownie & salted peanut brittle

A FESTIVE TIPPLE

MULLED WINE BELLINI Mulled wine reduction, topped with prosecco	8.00	CHOCOLATE ORANGE ESPRESSO MARTINI YORK GIN Chocolate Orange, Kahlua, Espresso, Sugar Syrup	10.00
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SIDE DISHES

Chunky Chips	Garlic New Potatoes
Skinny Fries	Honey Glazed Carrots
Onion Rings	Creamed Cabbage & Bacon
Rocket Parmesan Salad	Roast Potatoes
House Salad	Sprouts & Smoked Bacon
Cheesy Mash	

4.50 each or 3 for 12.00

SUNDAY ROAST

Choose from:

BEEF, CONFIT PORK BELLY OR CHICKEN SUPREME

served with Yorkshire pudding, gravy & all the trimmings

18.95

NOT INCLUDED IN SET MENU PRICE

(Available on Sundays from 12:00 whilst stock lasts)

An optional 10% service charge will be added to your final bill for up to 11 guests. A mandatory 10% service charge will be added to your final bill for 12+ guests. 100% of which will be distributed amongst the staff working.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed.

GF/V/VG noted as described dishes. Detailed allergen information is available upon request. Some dishes may be adapted to suit dietary requirements.

We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones

Not available on Bank Holidays or Special Occasion Days