

*Festive
Set
Menu*

ATE O'CLOCK

RESTAURANT & BISTRO

2 COURSES 29.00 3 COURSES 33.50

Sunday to Thursday 12:00 - Close Friday & Saturday 12:00 - 16:45

Christmas Drinks

**HENRI EHRHART CREMANT
DE ALSACE 'HARMONIE' BRUT**
*smooth, peach, pear, apple,
floral, honeysuckle*

125 ml
7.25
Bottle
36

**DOMAINE DU SABOT
BEAUJOLAIS-VILLAGES**
*elegant, strawberry, light
raspberry, juicy*

175 ml
10.75
250 ml
12.75

**CHOCOLATE ORANGE
ESPRESSO MARTINI** 10.50
*YORK GIN chocolate orange,
NORSE CODE Hel Above, espresso,
orange syrup & creme de cacao*

MULLED WINE MARTINI 10.25
*mulled wine reduction, gin, apple
juice, cranberry juice & egg white*

FESTIVE BELLINI 7.75
*prosecco topped with a mulled
wine reduction*

Whilst you choose

SELECTION OF WARM BREAD 6.50
with balsamic vinegar & olive oil

SELECTION OF WARM BREAD 6.50
with hummus & red onion marmalade

MARINATED OLIVES 4.50

GARLIC BREAD 5

CHEESE & GARLIC BREAD 6

Side Dishes

Hand Cut Chunky Chips 5
Skinny Fries 4.50
Beer Battered Onion Rings 5
House Salad 4.50
Rocket & Parmesan Salad 4.50
Cheddar & Herb Mash 5
Garlic & Rosemary Roast Potatoes 5
Maple Roasted Carrots & Parsnips 5.50
Cauliflower & Blue Cheese Gratin 6
Pan Roasted Sprouts & Crispy Bacon 5.50

Sunday Roast

Choose From:

**CHICKEN SUPREME
CONFIT PORK BELLY
ROAST BEEF**

Served with yorkshire pudding,
roast potatoes, seasonal vegetables
& gravy

20.50

Only available on Sundays.
From 12:00 whilst stock lasts

NOT INCLUDED IN THE SET MENU

To Begin

CHICKEN LIVER PATE (GFA)

with red onion marmalade, dressed leaves & toasted bread

BUTTERNUT SQUASH SOUP (GFA)(V/VeA)

with amaretto cream & croutons

TURKEY SPRING ROLLS

with a spiced cranberry chutney & a radish, sugar snap pea salad

 **PAIRS WITH** Lyrarakis Assyrtiko

PAN SEARED SCALLOPS (GFA)

with a pea puree, smoked bacon & crispy kale (+4.00)

WILD MUSHROOM ARANCINI (V)

with truffle oil & a tarragon cream

SMOKED SALMON & CRAYFISH TIAN (GFA)

with avocado, tomato, cucumber & parmesan cheese straws

 **PAIRS WITH** Nicolas Rouzet Provence

The Main Event

TRADITIONAL TURKEY DINNER (GFA)

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

PORK FILLET (GFA)

stuffed with duck liver pate, garlic & thyme and wrapped in prosciutto crudo. Served with fondant potato, kale, pork crackling, parsnip puree & a red wine jus

 **PAIRS WITH** Ghost in the Machine Shiraz

PAN ROASTED SEA BASS FILLET (GFA)

with mashed potato, pak choi, sugar snap peas, brown shrimp & a tarragon butter

VEGAN BEETROOT, SQUASH & CHESTNUT WELLINGTON (V/Ve)

with carrot & swede, roasted sprouts, kale & a vegan french dressing

CARAMELISED ONION RISOTTO (GFA) (V/VeA)

with a cheddar & herb crust

RUMP STEAK (GFA)

with a red wine & shallot butter, skinny fries & dressed leaves

ATE O'CLOCK FESTIVE BEEF BURGER (GFA)

topped with brie, bacon & cranberry sauce. Served with skinny fries, onion rings & dressed leaves

ATE O'CLOCK FESTIVE CRISPY CHICKEN BURGER (GFA)

topped with brie, bacon & cranberry sauce. Served with skinny fries, onion rings & dressed leaves

 **PAIRS WITH** Marcello Pellereti Mendoza

To Conclude

BAILEYS & CHOCOLATE TART

with Baileys mascarpone & popcorn brittle

ATE O'CLOCK 3 CHEESES

with crackers & chutney (+1.50)

 **PAIRS WITH** Taylors Quinta de Vargellas

FRESH FRUIT SORBET

with a sesame & poppy seed tuile

CHRISTMAS PUDDING

with brandy sauce

 **PAIRS WITH** Elysium Black Muscat

GFA/V/VeA notes that a dish is either suitable as standard or, may be suitable with some amendments.

Allergen information is available upon request.

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

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

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