



FESTIVE SET MENU

available from 12th November

TWO COURSE 32 - THREE COURSE 38

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

TO BEGIN

Chicken Liver Pate

Red onion marmalade, dressed leaves & toasted bread (Gfa)

Tomato, Chilli & Red Pepper Soup

Parmesan & herb mascarpone & bread with flavoured butter (Gfa)(V)(Vea)

Ham Hock Croquettes

Dressed leaves & confit garlic dijonnaise

Pan Seared King Scallops

Cauliflower puree, apple slices & crumbled hazelnuts (+4.00)

Smoked Haddock, Salmon & Applewood

Arancini

Pea puree & crispy kale

Sauteed Wild Mushrooms

In garlic, on sourdough bread (Gfa)(V)(Vea)

THE MAIN EVENT

Traditional Turkey Dinner

Pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & gravy (Gfa)

Confit Duck Leg

Dauphinoise potato, kale, tenderstem broccoli & an orange & cranberry red wine jus (Gfa)

Wild Mushroom & Pistachio Risotto

White truffle oil, pistachio crumb & a parmesan crisp (Gfa)(V)(Vea)

Herb Crusted Baked Cod

Potato cake, green beans, kale & a chive hollandaise sauce (Gfa)

Winter Nut Roast

Roast potatoes, seasonal vegetables & a red wine jus (Ve)

Rump Steak

Harrogate blue cheese & rosemary butter, skinny fries & dressed leaves (Gfa)

Festive Beef Burger

Brie, bacon & cranberry sauce, with skinny fries, onion rings & dressed leaves (Gfa)

Crispy Chicken & Stuffing Burger

Bacon, sage & onion stuffing & confit garlic dijonnaise, with skinny fries, onion rings & dressed leaves (Gfa)

TO CONCLUDE

Baileys Custard Tart

Sweet pastry, baileys whipped cream & candied walnuts

Ate O'Clock Three Cheese Board

Crackers, fruits & chutney (+3.00)

Cranberry Poached Pear

Caramelised puff pastry, raspberries & toasted almonds (Ve)

Traditional Christmas Pudding

In a rich brandy sauce

GF/V/Ve notes that a dish is suitable as standard or, A 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.