



Christmas 2024



SUMMAT TO ATE
STEAK RESTAURANT & FUNCTION ROOMS

Christmas Saver Menu

Available Monday - Thursday: 5.30pm - 9pm
From 2nd - 19th December

1 COURSE £12 | 2 COURSES £15 | 3 COURSES £18

Starters

Truffle white onion & potato soup, chunky bread [^] [v]

Garlic ciabatta [add cheese +£1] [v]

Mains

6oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato [^]

12oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato [^] [+£7.50]

Chicken supreme, new potatoes, silver skin onions, peas, pancetta, jus *

Pappardelle pasta, portobello mushroom ragu, spinach, thyme & lemon cream reduction [VG]

Sides

Pigs in blankets, honey mustard mayo - £5

Panko halloumi, sweet chilli [v] - £5

Panko prawns, citrus aioli - £5

Beer battered onion rings [v] - £4

Truffle cauliflower cheese * [v] - £5

Salt and pepper chicken strips - £5

Sauteed sprouts, pancetta, veal jus * - £3

Garlic ciabatta [add cheese £1] [v] - £5

Sauces

Cracked black peppercorn * - £3

Red wine * - £3

Blackstick blue cheese * - £3

Diane * - £3

Desserts

Duo of New Forest ice cream - vanilla bean & toffee crunch

Biscoffee cheesecake, lotus biscuit, toffee sauce

Christmas Lunch Menu

Available Wednesday - Saturday: 12pm - 2pm
From 1st - 28th December

1 COURSE £12 | 2 COURSES £16 | 3 COURSES £20

Starters

Truffle white onion & potato soup, chunky bread [^] [v]

Wild & button mushrooms, garlic & truffle cream, herb croutons [^] [v]

Duck & orange pate, baby leaf salad, blackcurrant jam, toasted focaccia [^]

Goats cheese & red onion tart, baby leaf salad, cranberry dressing [v]

Mains

Turkey breast, duck fat roast potatoes, honey roast root vegetables, sticky red cabbage, tenderstem broccoli, sage & onion stuffing, pigs in blankets, pan gravy [^]

6oz 50 day dry aged rump steak served on our speciality hot rock, chunky chips, confit mushroom, tomato [^]

12oz 50 day dry aged rump steak served on our speciality hot rock, chunky chips, confit mushroom, tomato [^] [+£7.50]

Pan fried chicken breast, new potatoes, silver skin onions, peas, pancetta, jus *

Award winning cumberland sausage, whipped potato, buttered cabbage, red wine jus, crispy onions

Pappardelle pasta, portobello mushroom ragu, spinach, thyme & lemon cream reduction [VG]

Sandwiches

All served with a bowl of chunky chips

Grilled brie & cranberry [v] [add bacon - £2]

Pigs in blankets, fried onions, jus

Rump steak, peppercorn sauce

Turkey, cranberry

Desserts

Duo of New Forest ice cream - vanilla bean & toffee crunch

Gingerbread & cranberry tartlets, chantilly cream

Traditional Christmas pudding, brandy sauce, redcurrants

Biscoffee cheesecake, lotus biscuit, toffee sauce

Apple & cinnamon crumble, vanilla bean custard

Children's Menu

Starters

Garlic bread - £5

Garlic bread with cheese - £6

Wild & button mushrooms with a garlic cream sauce * - £5

Mains

Mini turkey dinner - £10

Sausage, mash & gravy - £8

Chicken goujons & chips - £8

Fish goujons & chips - £8

Desserts

Vanilla Ice Cream - £4.50

Christmas pudding - £4.50

Biscoffee Cheesecake - £4.50

A £10 per person deposit plus a pre-order is required for parties of 6 or more. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances.

* Gluten Free [^] Gluten Free Upon Request [v] Vegetarian [VG] Vegan

Christmas Menu

Available 1st December to 1st January including Christmas Eve, Boxing Day and New Year's Day

2 COURSES £26 | 3 COURSES £30

Starters

- Truffle white onion & potato soup, chunky bread ^ [v]
- Wild & button mushrooms, garlic & truffle cream, herb croutons ^ [v]
- Duck & orange pate, baby leaf salad, blackcurrant jam, toasted focaccia ^
- Goats cheese & red onion tart, baby leaf salad, cranberry dressing [v]
- Ham hock terrine, piccalilli, herb salad, caper berries, herb croute ^
- Prawn cocktail, Atlantic prawns, marie rose, baby gem lettuce, crisp breads

Mains

- Turkey breast, duck fat roast potatoes, seasonal vegetables, rosemary & sage stuffing, pigs in blankets, pan gravy ^
- Pesto crusted salmon fillet, potato rosti, tenderstem broccoli, hollandaise *
- Honey glazed confit duck leg, sticky red cabbage, cavolo nero, parmesan polenta *
- Braised shin of beef, fondant potato, chantenay carrots, parsnip crisp, red wine jus *
- Sundried tomato & mascarpone risotto, wilted spinach, basil crisp, toasted pine nuts * [v]

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and chunky chips ^

12oz 50 day dry aged rump steak	10oz 50 day dry aged rib eye steak	+£6
10oz 70 day dry aged marbled sirloin steak +£6	8oz Centre cut fillet steak	+£10

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£5	Truffle cauliflower cheese * [v]	£5
Panko halloumi, sweet chilli [v]	£5	Salt and pepper chicken strips	£5
Panko prawns, citrus aioli	£4	Sauteed sprouts, pancetta, veal jus *	£3
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v]	£5

Desserts

- Duo of New Forest ice cream – vanilla bean & toffee crunch
- Gingerbread & cranberry tartlets, chantilly cream
- Traditional Christmas pudding, brandy sauce, redcurrants
- Biscoffee cheesecake, lotus biscuit, toffee sauce
- Apple & cinnamon crumble, vanilla bean custard
- Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream



A £10 per person deposit plus a pre-order is required for parties of 6 or more. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances. On Christmas Eve, Boxing Day & New Year's Day a £10 per person deposit and full pre-order is required from all guests.

Christmas Day Menu

£75 PER ADULT | £40 PER CHILD

A Little Something

Lamb leg bon bon, mint pea puree

Starters

Roasted sweet potato, chilli & coconut soup, chunky bread ^ [v]

Wild & button mushrooms, garlic & truffle cream reduction, toasted focaccia ^ [v]

Duck & orange pate, baby leaf salad, blackcurrant jam, toasted focaccia ^

Smoked salmon, Radish cream, cress salad, toasted crackers, lemon zest ^

Mains

Turkey breast, duck fat roast potatoes, honey roast root vegetables, tenderstem broccoli, rosemary & sage stuffing, pigs in blankets, pan gravy, sauteed sprouts ^

Sundried tomato & mascarpone risotto, wilted spinach, basil crisp, toasted pine nuts * [v]

12oz 50 day dry aged rump steak served on our speciality hot rock, chunky chips, confit mushroom, tomato ^

10oz 50 day dry aged ribeye steak served on our speciality hot rock, chunky chips, confit mushroom, tomato ^ [+£3]

10oz 70 day dry aged marbled sirloin steak served on our speciality hot rock, chunky chips, confit mushroom, tomato ^ [+£3]

8oz centre cut fillet steak served on our speciality hot rock, chunky chips, confit mushroom, tomato ^ [+£6]

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£5	Truffle cauliflower cheese * [v]	£5
Panko halloumi, sweet chilli [v]	£5	Salt and pepper chicken strips	£5
Panko prawns, citrus aioli	£4	Sauteed sprouts, pancetta, veal jus *	£3
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v]	£5

Desserts

Duo of New Forest ice cream – vanilla bean & toffee crunch

Gingerbread & cranberry tartlets, Chantilly cream

Traditional Christmas pudding, brandy sauce, redcurrants

Biscoffee cheesecake, lotus biscuit, toffee sauce

Apple & cinnamon crumble, vanilla bean custard

Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream



A £20 per person deposit is required from all guests. In the event of cancellation, £20 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances. Full payment and pre-order is due before the day.

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New Years Eve Menu

3 COURSES £40

Starters

- Cauliflower & chestnut soup, parmesan croutons ^ [v]
- Wild & button mushrooms, garlic cream reduction, toasted focaccia ^ [v]
- Serrano ham & Manchego cheese croquettes, garlic & chive mayonnaise, dressed rocket salad
- Thai salmon & coconut fishcake, sweet chilli, endive salad, lime wedge
- Pressed ham hock, celeriac remoulade, pickled apple, garlic chives *

Mains

- Pancetta wrapped chicken breast, parsnip puree, crispy gnocchi, lovage, bok choy, jus
- Sundried tomato & mascarpone risotto, wilted spinach, basil crisp, toasted pine nuts * [v]
- Roast pork belly, parsnip puree, pork shoulder bon bon, tenderstem broccoli, crackling, jus
- Salmon & spinach en croute, parma ham wrapped asparagus, buttered savoy cabbage, hollandaise
- Roast lamb rump, baby carrots, salsify, artichoke puree, parsnip crisp, jus *
- 20oz chateaubriand - centre cut fillet steak ^ [£10/per person supplement - based on 2 sharing]

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and chunky chips ^

12oz 50 day dry aged rump steak	10oz 50 day dry aged rib eye steak	+£6
10oz 70 day dry aged marbled sirloin steak +£6	8oz Centre cut fillet steak	+£10

Sauces

Cracked black peppercorn *	£3	Blackstick blue cheese *	£3
Red wine *	£3	Diane *	£3

Sides

Pigs in blankets, honey mustard mayo	£5	Truffle cauliflower cheese * [v]	£5
Panko halloumi, sweet chilli [v]	£5	Salt and pepper chicken strips	£5
Panko prawns, citrus aioli	£4	Sauteed sprouts, pancetta, veal jus *	£3
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v]	£5

Desserts

- Duo of New Forest ice cream - vanilla bean & toffee crunch
- Treacle tart, clotted cream, hazelnut brittle
- Biscoffee cheesecake, lotus biscuit, toffee sauce
- Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream
- Pavlova, winter berry compote, Chantilly cream *



A £10 per person deposit plus a pre-order is required for all guests. In the event of cancellation, £10 for each person that cannot attend will be forfeited. This deposit is non-refundable under any circumstances.

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FESTIVE PARTY NIGHTS

**SATURDAY 7TH
FRIDAY 13TH
SATURDAY 14TH
FRIDAY 20TH
SATURDAY 21ST
DECEMBER**

*Perfect for work Christmas parties
or get togethers with friends!*

INCLUDES:

DJ WITH SAXOPHONE OR BONGOS

FESTIVE DÉCOR & CRACKERS

FESTIVE BUFFET

*A range of festive sandwiches,
pigs in blankets, sausage rolls,
pork pies, crisps & dips, quiche*

DONUT WALL



**7.30PM
UNTIL
12.30AM**

**£16.95
PER
PERSON**



To book call **01942 255150** or email:
info@summat-to-ate.co.uk