



Christmas 2025



SUMMAT TO ATE

STEAK RESTAURANT & FUNCTION ROOMS

Christmas Saver Menu

Available Monday – Thursday: 5.30pm – 9pm
From 1st – 23rd December

1 COURSE £14 | 2 COURSES £17 | 3 COURSES £20

Starters

Roasted cauliflower soup, garlic & sage, buttered french bread [v] ^

Garlic ciabatta [add cheese +£1] [v] ^

Mains

6oz 50 day dry aged rump steak on our speciality hot rock with triple cooked chips, confit mushroom & tomato ^

12oz 50 day dry aged rump steak on our speciality hot rock with triple cooked chips, confit mushroom & tomato ^ [+£7]

Herb roasted chicken supreme, new potatoes, pancetta & pea fricassee, spinach, jus *

Crispy gnocchi with red peppers, cashew pesto, wilted spinach & vegan parmesan [vg] ^

Sides

Pigs in blankets, honey mustard mayo – £6

Panko halloumi, sweet chilli [v] – £5

King prawn & chorizo skewers * – £6

Beer battered onion rings [v] – £5

Truffle cauliflower cheese [v] * – £5

Hot honey & sesame chicken strips – £6

Sauteed sprouts, pancetta, veal jus * – £5

Garlic ciabatta [add cheese £1] [v] ^ – £5

Sauces

Cracked black peppercorn * – £3

Red wine jus * – £3

Blackstick blue cheese * – £3

Diane * – £3

Desserts

Duo of New Forest ice cream – vanilla bean & toffee crunch [v] ^

Chocolate orange cheesecake, white chocolate soil, chocolate sauce



Christmas Lunch Menu

Available Monday – Saturday: 12pm – 2pm
From 1st – 30th December
(excluding Christmas Eve & Christmas Day)

1 COURSE £15 | 2 COURSES £20 | 3 COURSES £25

Starters

Roasted cauliflower soup, garlic & sage, buttered french bread [v] ^

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

Pork shoulder & sage bon bons, spiced apple puree, sticky jus

Goats cheese & fig terrine, roasted walnuts, pear & honey compote, sourdough croutes [v] ^

Mains

Turkey breast, duck fat roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, pan gravy ^

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

12oz 50 day dry aged rump steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£7]

Herb roasted chicken supreme, new potatoes, pancetta & pea fricassee, spinach, jus *

Pork & leek sausages, tenderstem broccoli, whipped potato, crispy onions, pan gravy

Crispy gnocchi with red peppers, cashew pesto, wilted spinach & vegan parmesan [vg] ^

Sandwiches

All served on our signature sourdough & onion roll, with triple cooked chips & coleslaw

Panko brie, cranberry sauce & dressed rocket [v]
Add bacon for [+£2]

Maple syrup roasted pigs in blankets, melted pepper jack cheese

Dry aged rump steak, caramelised onions, peppercorn sauce

Roast turkey, sage & onion stuffing, cranberry sauce & jus

Desserts

Duo of New Forest ice cream – vanilla bean & toffee crunch [v] ^

Candy cane panna cotta, chantilly cream, winter berries *

Traditional Christmas pudding, brandy sauce, redcurrants [v]

Chocolate orange cheesecake, white chocolate soil, chocolate sauce

Apple & blueberry crumble, vanilla bean custard [v]

Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream [v]

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 £28 | 3 COURSES £34

Starters

- Roasted cauliflower soup, garlic & sage, buttered french bread ^ [v]
- Wild & button mushrooms, garlic & truffle cream, herb croutons [v] ^
- Chicken liver & whisky pate, baby leaf salad, sticky fig chutney, toasted focaccia ^
- Goats cheese, & fig terrine, roasted walnut salad, pear & honey compote, sourdough croutes [v] ^
- Pork shoulder & sage bon bons, spiced apple puree, sticky jus
- Prawn & crayfish cocktail, spiced marie rose, baby gem lettuce, toasted focaccia ^

Mains

- Turkey breast, duck fat roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, pan gravy ^
- Herb crusted salmon fillet, fondant potato, tenderstem broccoli, bearnaise sauce *
- Miso glazed pork belly, spiced apple puree, sauteed cavolo nero, crispy parmesan gnocchi ^
- Braised beef featherblade, truffle polenta, buttered kale, parsnip crisp, red wine jus*
- Saffron risotto, roasted butternut squash, buttered greens, crispy sage, herb oil [v] *

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and triple cooked 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	+£12

Sauces

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

Sides

Pigs in blankets, honey mustard mayo	£6	Truffle cauliflower cheese [v] *	£5
Panko halloumi, sweet chilli [v]	£5	Hot honey & sesame chicken strips	£6
King prawn & chorizo skewers *	£6	Sauteed sprouts, pancetta, veal jus *	£5
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

- Duo of New Forest ice cream – vanilla bean & toffee crunch [v] ^
- Candy cane panna cotta, chantilly cream, winter berries *
- Traditional Christmas pudding, brandy sauce, redcurrants [v]
- Chocolate orange cheesecake, white chocolate soil, chocolate sauce
- Apple & blueberry crumble, vanilla bean custard [v]
- Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream [v]



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.

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Christmas Day Menu

£80 PER ADULT | £40 PER CHILD

A Little Something

Pork belly bon bon, apple gel

Starters

Carrot & orange soup, star anise, buttered french bread [v] ^

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

Chicken liver & whisky pate, baby leaf salad, sticky fig chutney, toasted focaccia ^

Smoked salmon & cream cheese mousse, pickled cucumber, beetroot relish, rye crackers ^

Mains

Turkey breast, duck fat roast potatoes, seasonal vegetables, sage & onion stuffing, pigs in blankets, pan gravy ^

Saffron risotto, roasted butternut squash, buttered greens, crispy sage, herb oil [v] *

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

10oz 50 day dry aged ribeye steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£5]

10oz 70 day dry aged marbled sirloin steak served on our speciality hot rock, triple cooked chips, confit mushroom, tomato ^ [+£5]

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

Sauces

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

Sides

Pigs in blankets, honey mustard mayo	£6	Truffle cauliflower cheese [v] *	£5
Panko halloumi, sweet chilli [v]	£5	Hot honey & sesame chicken strips	£6
King prawn & chorizo skewers *	£6	Sauteed sprouts, pancetta, veal jus *	£5
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

Duo of New Forest ice cream – vanilla bean & toffee crunch [v] ^

Candy cane panna cotta, chantilly cream, winter berries *

Traditional Christmas pudding, brandy sauce, redcurrants [v]

Chocolate orange cheesecake, white chocolate soil, chocolate sauce

Apple & blueberry crumble, vanilla bean custard [v]

Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream [v]



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

£45 PER ADULT | £20 PER CHILD

Your meal price includes complimentary entry to our exclusive New Year's Eve party in our upstairs function room! Celebrate the New Year with great music and an unforgettable atmosphere, all courtesy of our amazing DJ!

Starters

- Spiced parsnip soup, toasted almonds, curry oil, buttered french bread [v] ^
- Wild & button mushrooms, garlic & truffle cream reduction, toasted focaccia [v] ^
- Confit duck leg croquette, plum & star anise chutney, watercress
- Tandoori spiced crab cake, mango & chilli salsa, baby herb salad
- Ham hock & leek terrine, pickled shallots, tarragon aioli, toasted sourdough ^

Mains

- Chicken supreme, celeriac puree, crispy polenta, tenderstem broccoli, jus *
- Saffron risotto, roasted butternut squash, buttered greens, crispy sage, herb oil [v] *
- Roast lamb rump (served pink), carrot puree, dauphinoise potato, chantonay carrots, parsnip crisp, jus *
- Pan fried cod loin, tarragon herb crumb, fondant potato, saffron butter asparagus, champagne cream sauce *
- Crispy porchetta slices, chimichurri, tenderstem broccoli, whipped potato, jus *
- Tbone steak - sirloin & fillet steak on the bone, tomato, confit mushroom, pea shoots, triple cooked chips ^ (£10 supplement)
- 20oz chateaubriand - centre cut fillet steak, tomato, confit mushroom, pea shoots, triple cooked chips ^ (£15/per person supplement - based on 2 sharing)

Hot Rock Steaks

All our steaks are served with tomato, confit mushroom and triple cooked 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	+£12

Sauces

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

Sides

Pigs in blankets, honey mustard mayo	£6	Truffle cauliflower & cheese [v] *	£5
Panko halloumi, sweet chilli [v]	£5	Hot honey & sesame chicken strips	£6
King prawn & chorizo skewers *	£6	Sauteed sprouts, pancetta, veal jus *	£5
Beer battered onion rings [v]	£5	Garlic ciabatta [add cheese £1] [v] ^	£5

Desserts

- Duo of New Forest ice cream - vanilla bean & toffee crunch [v] *
- Salted caramel tart, mascarpone chantilly, almond praline [v]
- Chocolate orange cheesecake, white chocolate soil, chocolate sauce
- Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream [v]
- Caramelised peaches, almond crumble, vanilla syrup, raspberry sorbet [v]



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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Childrens Menu

Under 10's only

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

Starters

Soup of the day, buttered french bread [v] ^

Garlic ciabatta [v] ^

Garlic ciabatta with cheese [v] ^ [+£1]

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

Mains

Mini turkey dinner ^

Cumberland sausage, mash & gravy

6oz rump steak & triple cooked chips ^

Chicken tenders, triple cooked chips & coleslaw

Desserts

Duo of vanilla bean & toffee crunch ice cream [v] ^

Chocolate orange cheesecake, white chocolate soil, chocolate sauce

Sticky toffee pudding, butterscotch sauce, toffee crunch ice cream [v]

UPSTAIRS FUNCTION ROOM OPEN FROM 5PM ON NEW YEARS EVE

Live DJ until late

Party atmosphere

Confetti cannons at Midnight

Tickets: £10 / £5 before 1st December

Free if have dined in the restaurant on NYE



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STEAK RESTAURANT & FUNCTION ROOMS

FESTIVE PARTY NIGHTS

**FRIDAY 5TH
SATURDAY 6TH
FRIDAY 12TH
SATURDAY 13TH
FRIDAY 19TH
SATURDAY 20TH
DECEMBER**

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

INCLUDES:

DJ WITH SAXOPHONE

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
12.00AM**

(CARRIAGES AT 12.30AM)

**ONLY
£16.95
PER PERSON**



Book online at
www.summat-to-ate.co.uk