

DECEMBER 2025

Join us at Ale & Pate from 24th November to celebrate the Christmas season. This is our Christmas menu. It is only available to pre-order.

Please call 01383821599, or email info@aleandpate.co.uk to book your table and pre-order your meal

STARTER

- * Porcini & Red Wine Soup 🕅
- Smoked Salmon, King Prawn & Avocado Salad
- Antipasto a selection of cured meats, cheeses and vegetables

All starters served with freshly baked ciabatta

MAIN COURSE

- Turkey, stuffed with pork & apple sausage, and wrapped in bacon. Served with a selection of seasonal vegetables, roast potatoes and gravy
- Herb crusted haddock fillet with lemon & garlic butter. Served with a selection of seasonal vegetables and roast potatoes.
- Slow cooked Beef ragu with pappardelle pasta
- * Baked Aubergine, stuffed with chickpeas and vegetables. Served with roast potatoes and seasonal vegetables 🖦

DESSERT

- Classic Christmas pudding served with Brandy sauce
- Black Forest Gateaux
- Vegan Hazelnut & Orange tart

Available every day from 12pm to 3pm through December. B.Y.O.B. (free corkage). 2 courses £25, 3 courses £30. Some dishes can be adjusted to suit your dietary requirements when pre-ordering

⊕ - Gluten Free ♥ - Vegan ♥ - Vegetarian



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Join us at Ale & Pate from 24th November to celebrate the Christmas season. Looking for a relaxed, tasty way to celebrate with your team?

Host your Christmas night out with proper comfort food!!

STARTER

A sharing platter of chippy favourites

MAIN COURSE

A Delicious Dalgety Fish Bar main meal

DESSERT

- Black Forest Gateaux
- Or
- 2 Scoops of Ice cream

No fuss, just festive fun – What more do you need?

3 course meal for £30 per person. Spaces are limited, so book now to secure your spot lnfo@aleandpate.co.uk 01383 821599

Available every day from 4pm to 7pm through December. B.Y.O.B. (free corkage. Some dishes can be adjusted to suit your dietary requirements.

Please inform us of <u>all</u> dietary requirements when ordering)