



MARCO PIERRE WHITE

ESTD 1961

VALENTINE'S

THREE-COURSES: 60.00

TO START

BAKED CAMEMBERT TO SHARE (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs

WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon

TARTLETTE OF MUSHROOM MAINTENON (V)

Soft boiled hen's egg, hollandaise

COLONEL MUSTARD'S SCOTCH EGG

Colman's English mustard sauce

POACHED PEAR & WALNUT SALAD (VE)

Candied walnuts, merlot dressing, endive

MAIN COURSE

MARCO'S CLASSIC BEEF WELLINGTON FOR TWO

Fillet of beef, wrapped in mushroom duxelles, Parma ham, butter puff pastry, buttered leaf spinach, watercress, Madeira roasting juices

SURF & TURF FOR TWO

Fillet of beef, peppercorn sauce, jumbo black tiger prawns, garlic butter, Koffmann fries, roasted Piccolo tomatoes, soft herbs

PORK RIBEYE STEAK

Roasted Piccolo tomatoes, Koffmann chips, watercress

Choice of Chimichurri or peppercorn sauce

ESCALOPE OF SALMON

"HELL'S KITCHEN"

Tomato vinaigrette, buttered leaf spinach, fresh herbs

STUFFED SAVOY CABBAGE

À L'ANCIENNE (VE)

Leaf spinach, rich pomodoro sauce, extra virgin olive oil, soft herbs

CREAMY POLENTA,

AGED ITALIAN CHEESE (V)

Fricassée of woodland mushrooms, buttered leaf spinach, extra virgin olive oil, vintage balsamic

BUTCHER'S STEAK

SERVED PINK OR WELL DONE

Roasted Piccolo tomatoes, Koffmann chips, watercress

Choice of Béarnaise or peppercorn sauce

DESSERTS

TRIO OF DESSERTS (V)

Perfect for sharing

WARM CHOCOLATE

BROWNIE

Vanilla ice cream, warm chocolate sauce

MR. WHITE'S CLASSIC

CHEESECAKE

Compote of seasonal berries

CARAMELISED APPLE

& PEAR TART

Vanilla ice cream

DARK CHOCOLATE FONDANT (V)

Caramel sauce, vanilla ice cream, honeycomb

CARAMELISED APPLE & PEAR TART (V)

Vanilla ice cream

MR. WHITE'S CLASSIC CHEESECAKE (V)

Compote of seasonal berries

SELECTION OF ICE CREAMS & SORBETS (V/VE)

Speak to your server for today's flavours