

FESTIVE DINNER MENU

Sunday – Wednesday £35 | Thursday – Saturday £45
Available: 5pm – 10pm

STARTERS

Marco's game Scotch egg, Colonel Mustard's sauce

The Governor's French onion soup,
sourdough croutons, Emmental gratinee

Quail's egg Maintenon, Maxim's mushroom duxelles, puff
pastry, hollandaise

Salt roast beetroot salad,
candied walnuts, merlot vinegar,
seasonal leaves (ve)

Classic prawn and avocado cocktail à la Russe,
sauce Marie rose, brown bread & butter, fresh lemon

MAINS

Roast free-range turkey,
served with all the trimmings,
bread sauce, cranberry,
roasting juices

Grilled rump steak
with roasted piccolo tomatoes,
Béarnaise sauce, chunky chips

Pan fried fillet of salmon,
tomato vinaigrette, braised fennel, new
potatoes, soft herbs

Creamy polenta aged Italian cheese,
grilled woodland mushrooms,
buttered leaf spinach (v)

Pan roast venison fillet,
Box Tree braised red cabbage,
English steamed dumplings,
roasting juices

Gnocchi pomodoro,
fresh piccolo tomatoes,
extra virgin olive oil, fresh basil (ve)

DESSERTS

70% dark chocolate mousse, crème Chantilly,
hazelnut nougatine

Apple & almond crumble, vanilla ice cream

Traditional plum pudding served with brandy sauce

Chef's selection of ice creams & sorbets
Speak to your server for today's flavours

Winter Fruits Poached in Sparkling Wine (ve)
Speak to your server for today's flavours

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) does not contain meat, (ve) does not contain any animal products. *Some of our dishes contain alcohol - please ask a team member for further details.