

NEW YEARS DAY MENU

£25 per person | Available 12pm – 9pm

STARTERS

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

Finest quality smoked salmon, properly garnished,
brown bread & butter, fresh lemon

Salt roast beetroot and goat's cheese salad
(ve available)

Perinelli & Mr White's Charcuterie from Marco's hand
reared pigs from the Rudloe estate

Soup of the day

MAINS

Roast whole free-range chicken à la
forestière, woodland mushrooms,
Madeira roasting juices

Roast pork belly with apples,
sage and cider cream sauce

Fillet of salmon, tomato vinaigrette,
young fennel, fresh herbs

Roast rump of lamb à la Dijonnaise

Roast sirloin of beef à la forestière,
woodland mushrooms, extra virgin
olive oil, balsamic vinegar

*Vegetarian & plant-based option
available, ask your server for details*

DESSERTS

70% dark chocolate mousse, crème Chantilly,
hazelnut nougatine

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

Apple & almond crumble, vanilla ice cream

Traditional plum pudding served with brandy sauce

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.