

Warm Baked Sourdough (v)
Salted English butter
4.50 (482 kcal)

Christmas Day Menu

Martini Olives (ve)
Fresh lemon, thyme, extra virgin olive oil
4.75 (221 kcal)

Five-Courses 97.50 (per adult)

COCKTAILS

Porn Star Martini

Absolut Vanilla Vodka, Malibu
passionfruit, shot of Prosecco,
passionfruit
13.50

Strawberry Daiquiri

3-year-old Havana Rum,
strawberry purée, lime juice, sugar
syrup, strawberry
12.50

Mojito

3-year-old Havana Rum, lime juice,
sugar syrup, crushed mint topped
with soda, lime, mint
13.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup,
Franklin & Sons ginger beer,
orange wedge
8.95 (0.0%Ale)

FIRST-COURSE

Pea & Ham Soup (319 kcal)

Pea & Mint Soup (ve) (319 kcal)

SECOND-COURSE

Salt Roast Beetroot & Goat's Cheese Salad

Candied walnuts, merlot vinegar (v)
(Vegan alternative available) (355 kcal)

Marco's Game Scotch Egg

Colonel Mustard's sauce
(728 kcal)

Classic Prawn Cocktail

Sauce Marie Rose, brown bread & butter,
fresh lemon (476 kcal)

THIRD-COURSE

Fillet of Beef à La Forestière

Fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico,
toasted sourdough, buttered English leaf spinach (970 kcal)

Roast Free-Range Turkey


Served with all the trimmings, bread sauce,
cranberry, roasting juices (1056 kcal)

Escalope of Trout

Tomato vinaigrette, braised fennel,
new potatoes, soft herbs
(971 kcal)

Gnocchi Pomodoro

Fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ve)
Starter/Main (277 kcal)/(561 kcal)

 Bolognese 2.00 / 4.00

FOURTH-COURSE

70% Dark Chocolate Mousse

Crème Chantilly, hazelnut nougatine (v)
(679 kcal)

Mr. Coulson's Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce (v)
(704 kcal)

Apple & Almond Crumble

Vanilla ice cream (v)
(Vegan alternative available) (674 kcal)

A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits

Winners of supreme champions of the international cheese awards (583 kcal)

FIFTH-COURSE

Espresso affogato (v)

(Vegan alternative available) (429 kcal)

DIGESTIF*

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso
Martini

Irish
Coffee

*Additional charges apply, please speak to your server



MARCO PIERRE WHITE

ESTD 1961

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.