



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

CELEBRATE CHRISTMAS ON LEVEL TWENTY FIVE



THE GIFT OF TOGETHERNESS

ENJOY A FESTIVE FEAST AND UNRIVALLED CITY VIEWS



GET READY TO CELEBRATE

We are delighted you are considering Marco Pierre White Steakhouse Bar & Grill Birmingham for your festive celebration! We have prepared the best menus, drinks packages and entertainment that offer great quality value with choices that cover differing tastes.



BOOKINGS

If you would like to make a booking please do so online or contact the Reservations Team, a credit or debit card will be required to secure the booking.

For parties of 11 – 18 guests, please contact the Reservations Team. A £20.00 deposit per person will be required to secure the booking and this will be deducted from your final bill on the day.

For parties larger than 18 guests, we can only accommodate this in one of our private dining rooms, please contact the Events Team to discuss.



RESERVATIONS

0121 643 2010 (opt 3)
xmas@mpwsteakhousebirmingham.com
0121 616 6815
events@cubehotel.co.uk

MAKE IT A DECEMBER TO REMEMBER

Book before the 25th September 2025 and
receive a £10 voucher to use in 2026!
(T&Cs apply)



FESTIVE MENU

AVAILABLE 24TH NOVEMBER - 24TH DECEMBER | 12PM - 9PM

SUNDAY - WEDNESDAY | TWO-COURSE - £29.95 | THREE-COURSE - £34.95

THURSDAY - SATURDAY | TWO -COURSE - £34.95 | THREE-COURSE - £39.95

ADD A GLASS OF FIZZ | £5.00

STARTERS

BOX TREE CHICKEN LIVER PÂTÉ
Toasted sourdough, fig chutney

BUTTERNUT SQUASH VELOUTÉ (V)
Croutons, aged Italian hard cheese, fresh chives

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, Lilliput capers, soft herbs

SHALLOT & PEA RAVIOLI (VE)
Extra virgin olive oil, tarragon,
woodland mushrooms, soft herbs

MAINS

**BRITISH REARED
ROAST TURKEY**
Served with all the trimmings, bread sauce,
cranberry, roasting juices

**FILLET OF GRILLED
SEA BASS ALLA SICILIANA**
Caponata of vegetables,
tomato vinaigrette, soft herbs

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
Roasted Piccolo tomatoes, Koffmann chips, young watercress

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

POTATO GNOCCHI (VE)
Basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)
Semifreddo redcurrants, warm brandy sauce,
candied walnuts

ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours

DARK CHOCOLATE FONDANT (V)
Caramel sauce, vanilla ice cream, honeycomb

**JAMAICAN MESS
"THE PERFECT MISTAKE" (V)**
Banana & caramel sauce

CLAWSON
CHEESEMAKERS SINCE 1917

UNION JACK CHEESE PLATE
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar,
fig chutney, Peter's Yard biscuits | +9.00

INDULGE

**LUXURY WARM
MINCE PIES**
+4.00



CHILDREN'S FESTIVE MENU

AVAILABLE 24TH NOVEMBER - 24TH DECEMBER

TWO-COURSE - £15.00 | THREE-COURSE - £17.50

Available to guests aged 12 & under.

STARTERS

CHEESY GARLIC BREAD (V)

CRISPY CALAMARI
Lemon mayonnaise

TOASTED VINE TOMATO SOUP (VE)
Basil, croutons

MAINS

BRITISH REARED ROAST TURKEY
Served with all the trimmings, bread sauce, cranberry, roasting juices

POMODORO LINGUINE (VE)
Tomato sauce, piccolo tomatoes, fresh basil

MINUTE STEAK
Roasted piccolo tomatoes, Koffman fries, buttered garden peas

FISH GOUJON
Koffmann fries, buttered garden peas

PUDDINGS

WARM CHOCOLATE BROWNIE (V)
Chocolate ice cream, chocolate sauce

ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours

BANANA & CARAMEL MESS (V)
Vanilla ice cream, whipped cream

JAMAICAN MESS
"THE PERFECT MISTAKE" (V)
Banana & caramel sauce



CHRISTMAS DAY

FIVE-COURSE MEAL & LIVE MUSIC

AVAILABLE 25TH DECEMBER | BOOKINGS TAKEN FROM 12PM - 4.30PM

ADULT - £99.50 | YOUNG DINER (5-12) - £49.50 | CHILD (5 & UNDER) - £29.50

A £30.00 deposit per person is required upon booking to secure the reservation, full pre-payment is to be paid by 17th November 2025.

Window seats require an additional £10.00 per person supplement.
Last sitting 4.30pm, 3 hour dining period per booking.

AMUSE - BOUCHE

SOMERSET MATURE CHEDDAR SAUSAGE (V)
Leeks, tomato vinaigrette
(VE available - Tomato Bruschetta)

STARTERS

SCALLOPS
& BLACK PUDDING
Crisp bacon,
cauliflower purée, truffle oil

SALT BAKED
BEETROOT & GOAT'S
CHEESE SALAD (V)
Candied walnuts,
Merlot dressing (VE available)

CAPPUCCINO
OF MUSHROOM
VELOUTÉ (V)
Woodland mushrooms,
chervil, extra virgin olive oil

FINEST QUALITY
SMOKED SALMON
Properly garnished, lemon,
brown bread & butter

MAINS

BRITISH REARED
ROAST TURKEY
Served with all the trimmings,
bread sauce, cranberry, roasting juices

FILLET STEAK
TOURNEDOS ROSSINI
Buttered leaf spinach, sourdough croûte,
chicken liver pâté, Koffmann chips,
Madeira & truffle roasting juices

GRILLED SWORDFISH
STEAK À LA PROVENÇAL
Sauce vierge, buttered leaf spinach,
fresh basil, new potatoes

SHALLOT & PEA RAVIOLI (VE)
Extra virgin olive oil, tarragon,
woodland mushrooms, soft herbs

POTATO GNOCCHI (VE)
Basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

PUDDINGS

TRADITIONAL
CHRISTMAS
PUDDING (V)
Semifreddo redcurrants,
warm brandy sauce,
candied walnuts (VE available)

ALMOND
RICE PUDDING (VE)
Soaked apricots

70% DARK
CHOCOLATE
MOUSSE (V)
Crème Chantilly,
hazelnut nougatine

ICE CREAMS &
SORBETS (V/VE)
Speak to your server for
today's flavours

CLAWSON
CHEESEMAKERS SINCE 1917

UNION JACK CHEESE PLATE
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar,
fig chutney, Peter's Yard biscuits | +9.00

TO FINISH
COFFEE & LUXURY
WARM MINCE PIES
+4.00



BOXING DAY

AVAILABLE 26TH DECEMBER ALL DAY | FESTIVE MENU & À LA CARTE MENU

TWO-COURSE - £29.95 | THREE-COURSE - £34.95

STARTERS

BOX TREE CHICKEN LIVER PÂTÉ
Toasted sourdough, fig chutney

BUTTERNUT SQUASH VELOUTÉ (V)
Croutons, aged Italian hard cheese, fresh chives

FINEST QUALITY SMOKED SALMON
Celeriac remoulade, Lilliput capers, soft herbs

SHALLOT & PEA RAVIOLI (VE)
Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

MAINS

BRITISH REARED ROAST TURKEY
Served with all the trimmings, bread sauce, cranberry, roasting juices

FILLET OF GRILLED SEA BASS ALLA SICILIANA
Caponata of vegetables, tomato vinaigrette, soft herbs

BUTCHER'S STEAK WITH PEPPERCORN SAUCE
Roasted Piccolo tomatoes, Koffmann chips, young watercress

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

POTATO GNOCCHI (VE)
Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)
Semifreddo redcurrants, warm brandy sauce, candied walnuts

ICE CREAMS & SORBETS (V/VE)
Speak to your server for today's flavours

DARK CHOCOLATE FONDANT (V)
Caramel sauce, vanilla ice cream, honeycomb

JAMAICAN MESS "THE PERFECT MISTAKE" (V)
Banana & caramel sauce

CLAWSON
CHRISTMASMAKERS SINCE 1917

UNION JACK CHEESE PLATE
Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits | +9.00

INDULGE

LUXURY WARM MINCE PIES
+4.00



TWIXMAS PERIOD

CONTINUE THE CELEBRATIONS BETWEEN CHRISTMAS & NEW YEAR



Serving our à la carte menu, festive afternoon tea, & refreshing cocktails.

FESTIVE AFTERNOON TEA

MONDAY - THURSDAY | 12PM - 4PM

AVAILABLE BETWEEN 24TH NOVEMBER - 30TH DECEMBER



FESTIVE AFTERNOON TEA | £55.00 FOR TWO

FESTIVE WITH FIZZ | £65.00 FOR TWO

FESTIVE WITH CHAMPAGE | £75.00 FOR TWO



NEW YEAR'S EVE

PRE-CELEBRATION

12PM - 6PM | FOUR-COURSE

£70.00 PER PERSON

*Table will be allocated
for a 2 hour period

EVENING CELEBRATION

8PM - 10PM | FIVE-COURSE

£110.00 PER PERSON

Five-courses, a glass of fizz at midnight
& live entertainment

A £30.00 deposit is required upon booking, full pre-payment is needed by the 1st December 2025.
(Including pre-payment for any pre-ordered beverages).

Extend your celebrations, and pre-order bottles of wine for the table, with 10% discount on all
items ordered!* (All pre-ordered beverages to be pre-paid by the 1st December 2025).

AMUSE - BOUCHE

SOMERSET MATURE CHEDDAR SAUSAGE (V)

Leeks, tomato vinaigrette
(VE available - Tomato Bruschetta)

STARTERS

SALT BAKED BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, Merlot dressing
(VE available)

THE GOVERNOR'S FRENCH ONION SOUP

Croutons, Gruyère cheese

CEVICHE OF SEA SCALLOPS

Oriental style, red chilli,
ginger, coriander

CHAMPAGNE SORBET

MAINS

SIGNATURE
FILLET OF BEEF
Garlic butter king prawns,
béarnaise sauce,
Koffmann chips

CONFIT BELLY
OF PORK
"MARCO POLO"
Crackling, butter beans,
honey spiced roasting juices

SHALLOT & PEA
RAVIOLI (VE)
Extra virgin olive oil,
tarragon,
woodland mushrooms,
soft herbs

ESCALOPE OF
SALMON
"HELL'S KITCHEN"
Tomato vinaigrette,
fresh herbs,
buttered leaf spinach

PUDDINGS

MR COULSON'S
STICKY TOFFEE
PUDDING (V)
Vanilla ice cream,
toffee sauce

1879 CAMBRIDGE
BURNT CREAM (V)
"The original recipe",
fresh raspberries

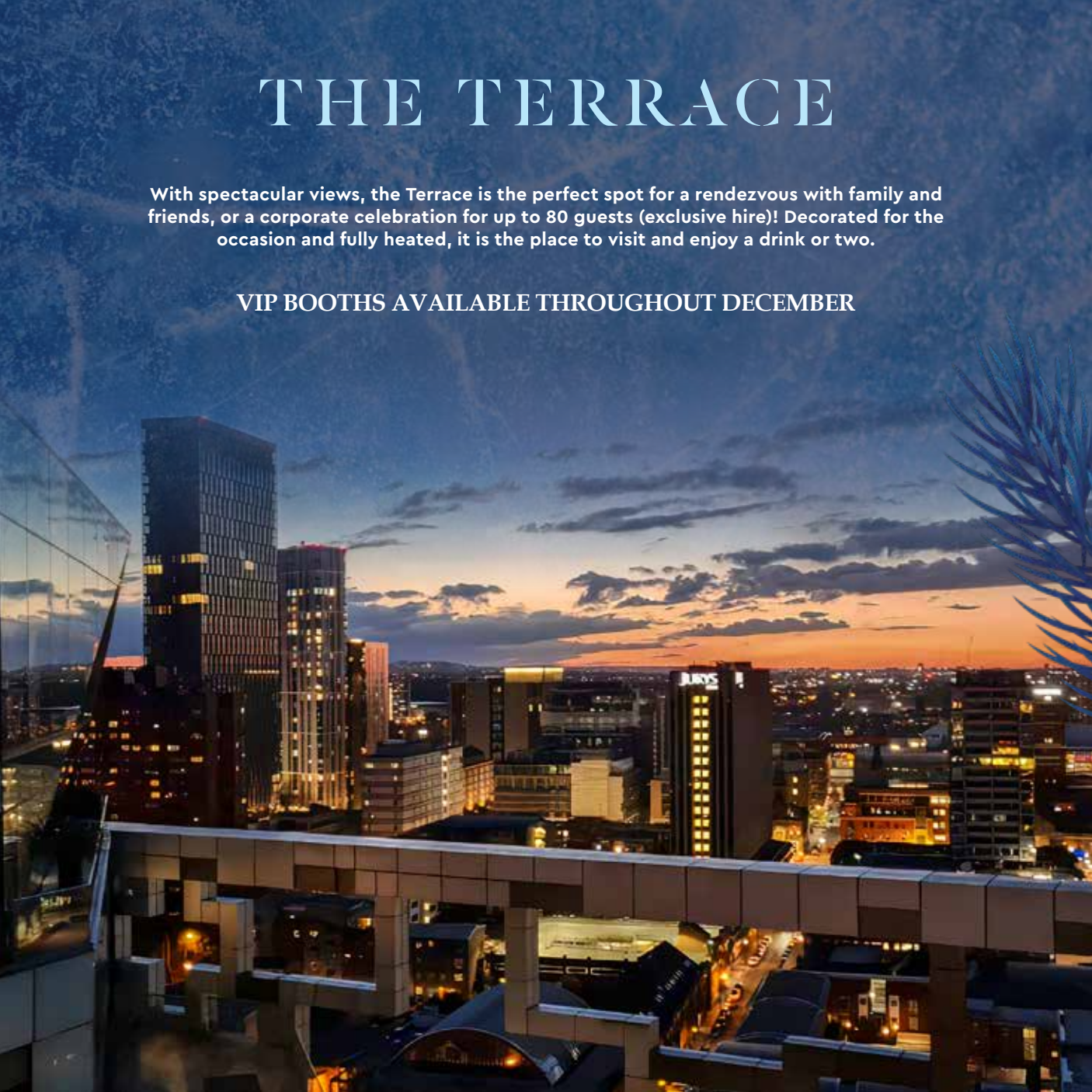
ICE CREAMS
& SORBETS (V/VE)
Speak to your server for
today's flavours

DARK CHOCOLATE
FONDANT (V)
Caramel sauce, honeycomb,
vanilla ice cream

CLAWSON
CHEESEMAKERS SINCE 1912

UNION JACK CHEESE PLATE

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits | +9.00



THE TERRACE

VIP BOOTHS AVAILABLE THROUGHOUT DECEMBER

ENTRY, A GLASS OF FIZZ & LIVE MUSIC | FROM 8PM

***Limited availability, must be pre-booked & pre-paid in advance.**

PRIVATE DINING ROOMS

ADD A SPECIAL TOUCH TO YOUR FESTIVE CELEBRATION
& HIRE ONE OF OUR THREE PRIVATE ROOMS

Whether you're looking for an intimate gathering or
a larger affair, we have something for everyone.

Seating up to 50 guests for a private meal &
up to 100 guests for a drinks reception

FOR FURTHER INFORMATION PLEASE CONTACT THE EVENTS TEAM:

0121 616 6815 | events@cubehotel.com

DRINKS PACKAGES

BEER PACKAGE

£50 PER BUCKET
A selection of ten bottles of beer:
Peroni, Corona, Budweiser

DRIVERS PACKAGE

£35 PER BUCKET
A selection of 10 bottles of soft drinks including
Coca-Cola, Franklin & Sons and Red Bull

DINNER PACKAGE

£25 PER PERSON
Reception drinks of prosecco, Peroni or fruit juice followed by
half a bottle of either red, white or rosé wine per person

COCKTAIL PACKAGE

5 FOR £60, OR 10 FOR £115

Pornstar martini, espresso martini or
strawberry daquiri cocktails

MOCKTAIL PACKAGE
AVAILABLE UPON REQUEST

BUBBLE PACKAGE

£75 PER BUCKET
Two bottles of Bottega prosecco

£150 PER BUCKET
Two bottles of Laurent Perrier

BESPOKE PACKAGES CAN BE CREATED UPON REQUEST,
PLEASE CONTACT THE RESERVATIONS TEAM TO DISCUSS.





**MARCO
PIERRE
WHITE**

ESTD 1961

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

TEL

0121 642 2010 (Option 3)

EMAIL

xmas@mpwsteakhousebirmingham.com

WEBSITE



Menu Subject To Change

V = vegetarian | Ve = Vegan

If marked with * the dish can be adapted to be suitable for vegetarian (v*) or vegan (Ve*)

Note - Some dishes may include alcohol

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. Please ask a team member for further details.