

MARCO PIERRE WHITE

STEAKHOUSE BAR & GRILL

Festive Dinner

• 2 COURSES £30 PER PERSON | 3 COURSES £35.00 PER PERSON •

Available from 23rd November - 24th December

5.30 pm - 10pm Monday - Saturday

5.30pm - 9pm Sunday

TO START

COCKTAIL OF ATLANTIC PRAWNS

Brown bread and butter, sauce marie-rose

POACHED PEAR AND ALEX JAMES BLUE MONDAY SALAD

Walnuts, extra virgin olive oil (V)

ROASTED VINE TOMATO AND SWEET RED PEPPER VELOUTE

Ciabatta, croutons (V)

MARCO'S GAME PIE

Baby spinach, red wine jus

HAM HOCK TERRINE

Piccalilli, mixed dressed leaves, sourdough

MAIN COURSES

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Cranberry sauce and roasting juices

CLASSIC STEAK AND FRITES

With brandy and peppercorn sauce

SAFFRON AND PEA RISOTTO

With fricassee of wild mushrooms (V)

FRESH SALMON AND LEMON FISHCAKE

Wilted spinach, poached egg, sauce bearnaise

FILLET OF SEABASS

Pomme fondant, ratatouille, fresh basil

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

CLASSIC DARK CHOCOLATE MOUSSE

Praline, crème chantilly

VINTAGE STILTON CHEESE

Sherry soaked fruitcake

THE BOX TREE ETON MESS

Strawberries and raspberries

MR WHITE'S RICE PUDDING

With Armagnac and prunes

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (V) suitable for vegetarians.

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients.