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Celebrate Christmas

AT MARCO PIERRE WHITE STEAKHOUSE BAR & GRILL

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

STADIUM●MK



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If we are unable to host your event due to Government guidance you will receive a full refund of your deposit

This year Christmas may be a little different

but one thing remains the same; our desire to bring friends and family together around the table, a table no bigger than six mind!

Join us throughout the Festive period and enjoy a truly special welcome, delicious food, and splendid wines. Along with the menus listed an al la carte menu will be available with the exception of Christmas Day and New Year's Eve (from 6pm).

To book a table or for more information do get in touch.

T: 01908 622919

E: info@mpwsteakhousemk.com

W: mpwsteakhousemk.com

Book now at mpwsteakhousemk.com



‘Lovely
dinner for
a special
occasion’



Festive Lunch or Dinner

Availability

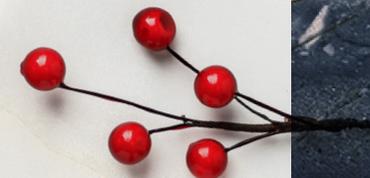
Thursday 3rd December to Thursday 24th December 2020

Timings

From 12pm

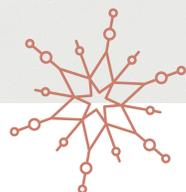
The detail

A delicious set menu that will please differing tastes.
Select either the two or three course option.



‘Another excellent
meal at Marcos’

Lunch	Two courses	Three courses
	£24.95	£29.95
Dinner	Two courses	Three courses
	£30.95	£35.95



Festive Menu

Ceviche of scallops, oriental style, red chilli,
fine herbs (£5.50 supplement)

Starters

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

The governor's French onion soup, sourdough eroutons,
Gruyere cheese

Quail's egg maintenon, maxim's mushroom duxelle,
puff pastry, hollandaise

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

Classic prawn and avocado cocktail a 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

Pan fried fillet of trout a la forestiere, buttered English leaf
spinach, grilled woodland mushrooms, extra virgin olive oil,
vintage balsamic

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

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

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

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

Dessert

Traditional plum pudding served with brandy sauce

70% dark chocolate mousse, crème Chantilly, hazelnut
nougatine

Apple & almond crumble, Vanilla ice cream

Winter Fruits Poached in Sparkling Wine (ve)

Chef's selection of ice creams & sorbets



'Never
disappointed'

Christmas Day

Availability

Friday 25th December 2020

Timings

From 12.30pm

The detail

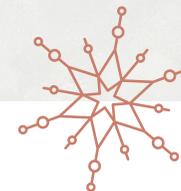
Treat yourself and make Christmas Day extra special. Three fabulous courses ranging from the traditional... to the not so traditional.

£75.95
per person

£39.50
per under 12

50% deposit required at time of booking, the balance is due 14 days prior

‘Very nice -
felt special’





Christmas Day Menu



Festive Cocktail on arrival

Starters

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

Cream of celery soup, soft boiled egg, fresh chervil (v)

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

Classic prawn and avocado cocktail a 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

Roast sirloin of beef, served with all the trimmings, bread sauce, horseradish, roasting juices

Pan fried fillet of trout a la forestiere, buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

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

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

Pan roast pheasant, Box tree braised red cabbage, English steamed dumplings, roasting juices

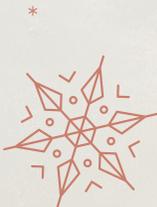
Dessert

Traditional plum pudding served with brandy sauce

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Mont Blanc mess Winter Fruits Poached in Sparkling Wine (ve)

Chef's selection of ice creams & sorbets





‘Great Food
and service’



Twixtmas



Availability

Saturday 26th December –
Wednesday 30th December 2020

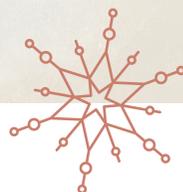
Timings

From 12pm

The detail

Continue in the Christmas spirit between Boxing Day and New Year’s Eve – Eve. Select either the two or three course option.

Lunch	Two courses	Three courses
	£24.95	£29.95
Dinner	Two courses	Three courses
	£30.95	£35.95





Twixtmas Menu

Starters

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

The governor's French onion soup, sourdough croutons, Gruyere cheese

Quail's egg maintenon, maxim's mushroom duxelle, puff pastry, hollandaise

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

Classic prawn and avocado cocktail a 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

Pan fried fillet of trout a la forestiere, buttered English leaf spinach, grilled woodland mushrooms, extra virgin olive oil, vintage balsamic

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

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

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

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

Dessert

Traditional plum pudding served with brandy sauce

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Apple & almond crumble, Vanilla ice cream

Winter Fruits Poached in Sparkling Wine (ve)

Chef's selection of ice creams & sorbets





New Year's Eve

Availability

Thursday 31st December 2020

Timings

From 6pm

The detail

It's been a strange year, but we are determined to see it out in style with amazing food, great service, and of course a little champers!

Five course dinner

£75 per person

Make a night of it!

Book a bedroom at the onsite DoubleTree by Hilton Milton Keynes, for more information call our friendly Reservations Team on [01908 364174](tel:01908364174) or email reservations@hotelmk.co.uk



50% deposit required at time of booking, the balance is due 14 days prior



New Year's Eve Menu

Champagne on arrival

Course One

Pea & ham soup

Pea and mint soup (ve)

Course Two

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

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

Quail's egg maintenon, maxim's mushroom duxelle, puff pastry, hollandaise

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



Course Three

Fillet of beef a la forestiere, fricassee of woodland mushrooms, extra virgin olive oil, vintage balsamico, toasted sourdough, buttered English leaf spinach

Escalope of salmon, tomato vinaigrette, braised fennel, new potatoes, soft herbs

Fillet of chicken Maxim's, breaded chicken breast, black truffle brie, fricassee of woodland mushrooms, buttered English leaf spinach

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

Course Four

70% dark chocolate mousse, crème Chantilly, hazelnut nougatine

Apple & almond crumble, vanilla ice cream

Mr. Coulson's sticky toffee pudding, glace beurre café de Paris, butterscotch sauce

Winter Fruits Poached in Sparkling Wine (ve)

Course Five

Espresso affogato



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'Everything
from start
to finish
was fantastic'
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2020



WISHING YOU A SAFE
AND HAPPY CHRISTMAS

We look forward to welcoming you soon

MARCO PIERRE WHITE
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