

FESTIVE LUNCH MENU

2 COURSES £24.95 | 3 COURSES £ 29.95
Available Thursday & Friday 12PM to 2:30PM

PRE-STARTER

Ceviche of scallops, oriental style, red chilli, fine herbs
£18.95 between two sharing

STARTERS

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

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

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

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

The Governor's French onion soup,
sourdough croutons, Gruyère cheese

MAINS

Roast free-range turkey, served with all the trimmings,
bread sauce, cranberry, roasting juices

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

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,
Béarnaise sauce, chunky chips

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

DESSERTS

70% dark chocolate mousse, crème Chantilly,
hazelnut nougatine

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

Chef's selection of ice creams & sorbets
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.