

# Valentine's

SET MENU | Five-Courses 42.50



**MARCO PIERRE WHITE**

EST<sup>d</sup> 1961

WARM BAKED SOURDOUGH (V)

*Salted English butter 4.50*

MARTINI OLIVES (VE)

*Cerignola 4.75*

## TO START

MUG OF SOUP (V)

*Cream of celeriac & celery, white truffle*

## FIRST-COURSE

CLASSIC PRAWN COCKTAIL

*Marie Rose sauce, brown bread and butter*

COLONEL MUSTARD'S

SCOTCH EGG  
*English Mustard sauce*

POACHED PEAR

& WALNUT SALAD (VE)  
*Candied walnuts, merlot dressing, endive*

CRISPY CALAMARI

*Sauce tartare, fresh lemon*

## MAIN COURSES

BEEF WELLINGTON FOR TWO

*Campbell Brothers' finest quality 28-day aged fillet of beef, wrapped in mushroom duxelle, Parma ham, butter puff pastry served with roasted Piccolo tomatoes, Koffmann chips & Madeira roasting juices (+11.50 per person)*

MOULES MARINIÈRE

*Herb butter, garlic sourdough*

BUTCHER'S STEAK & CHIPS

*Béarnaise sauce, Koffmann chips, Piccolo tomatoes (Upgrade to a 28-day aged 8oz Sirloin +6.00)*

ESCALOPE OF CHICKEN MILANESE

*Parmesan, wild rocket, Piccolo tomatoes*

CREAMY POLENTA,  
AGED ITALIAN CHEESE (V)

*Fricassée of woodland mushrooms, extra virgin olive oil*

WHEELER'S FISHCAKE

*Sauce tartare, soft boiled egg, buttered leaf spinach*

GNOCCHI, FRESH TOMATO SAUCE (VE)

*Fricassée of woodland mushrooms, cherry tomatoes, fresh basil*

## SIDES

KOFFMANN CHIPS (VE) 4.50 / KOFFMANN FRIES (VE) 4.50 / CRISPY ONION RINGS (VE) 4.50

GARLIC & RED CHILLI BUTTERED SPINACH (V) 4.75 / GRATIN DAUPHINOISE 4.75 / GREEN SALAD, TRUFFLE DRESSING (VE) 4.75

CREAMED CABBAGE & BACON 4.75 / BOXTREE RED CABBAGE (V) 4.25 / BUTTERED GARDEN PEAS (V) 4.75

MACARONI CHEESE (V) 4.75 / BUTTERED GREEN BEANS, TOASTED ALMONDS (V) 4.75 / MINTED NEW POTATOES (V) 4.25

## DESSERTS

WARM CHOCOLATE BROWNIE (V)

*Chocolate ice cream and warm chocolate sauce*

BOX TREE MESS FOR TWO (V)

*"The perfect mistake"*

BAKED NEW YORK CHEESECAKE (V)

*Blueberries*

SEASONAL FRUITS (VE)

*Poached in sparkling wine*

ICE CREAMS & SORBETS (V/VE)

*Speak to your server for today's flavour*

TRIO OF DESSERTS (V)

*Warm chocolate brownie with chocolate ice cream and warm chocolate sauce / Box Tree Mess with fresh berries / Baked New York Cheesecake with blueberries. Perfect for sharing between two (+2.00 per person)*

## TO FINISH

MUSETTI COFFEE & PETIT FOURS

*A selection of Teapigs tea also available*

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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. \*Contains alcohol. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.