



MARCO PIERRE WHITE  
STEAKHOUSE BAR & GRILL

# Celebrate Christmas in the Height of Luxury on Level Twenty Five

ALL THE INGREDIENTS FOR THE PERFECT CHRISTMAS

# Enjoy a festive dining experience

WITH UNRIVALLED CITY VIEWS





WE ARE DELIGHTED YOU ARE CONSIDERING MARCO PIERRE WHITE'S AT THE CUBE FOR YOUR FESTIVE CELEBRATIONS WHERE 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 £10.00 deposit per person will be required to secure the booking. Our team will be in contact to arrange.

For parties of 11 or more, please contact the Events Team. A £10.00 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 the 21 guests we can only accommodate this in one of our private dining rooms, please contact the Events Team.



### RESERVATIONS:

0121 634 3433

[xmas@mpwsteakhousebirmingham.com](mailto:xmas@mpwsteakhousebirmingham.com)

### EVENTS:

0121 616 6815

[events@cubehotel.co.uk](mailto:events@cubehotel.co.uk)

### MAKE IT A DECEMBER TO REMEMBER

Have a Christmas cocktail on us this year!

Book before the 25th September and enjoy either a Johnnie Walker Winter Spice or Baileys Salted Caramel Swirl to toast the festive season.

JOHNNIE  WALKER





# Festive Lunch



AVAILABLE FROM  
22ND NOVEMBER TO 24TH DECEMBER  
12:00PM – 4:30PM



**SUNDAY – WEDNESDAY**

£29.95  
PER PERSON

**THURSDAY – SATURDAY**

£36.95  
PER PERSON

## STARTERS

### **Cream of Celery Soup**

Soft boiled egg, fresh chervil (v)

### **Salt Roast Beetroot & Goat's Cheese Salad**

Candied walnuts, merlot vinegar (v)  
(Vegan alternative available)

### **Endive Tarte Tatin**

Crumbled goat's cheese,  
soft herbs (v)

### **Marco's Game Scotch Egg**

Colonel Mustard's sauce

### **Classic Prawn Cocktail**

Sauce Marie Rose, brown bread & butter, fresh lemon

## MAINS

### **Roast Free-Range Turkey**

Served with all the trimmings,  
breadsauce, cranberry,  
roasting juices

### **Pan Fried Fillet of Trout à la Forestière**

Buttered English leaf spinach,  
grilled woodland mushrooms, extra  
virgin olive oil, vintage balsamic

### **Pan Roast Venison Fillet**

Box Tree braised red cabbage,  
English steamed dumplings,  
roasting juices

### **Grilled Butcher's Steak**

With roasted vine tomatoes,  
béarnaise sauce, Koffmann chips  
Upgrade to a 28-day aged 8oz  
Sirloin 6.00

### **Woodland Mushroom Risotto**

Italian hard cheese, fresh herbs (v)  
Starter/Main

### **Gnocchi Pomodoro**

Fresh piccolo tomatoes, extra  
virgin olive oil, fresh basil (ve)  
Starter/Main

## SIDES

Buttered Leaf Spinach (v) 4.75 / Koffmann Chips (ve) 4.50 / Green Salad, Truffle Dressing (ve) 4.75  
Koffmann Fries (ve) 4.50 / Crispy Onion Rings (ve) 4.50 / Buttered Garden Peas (v) 4.25 / Macaroni Cheese (v) 4.95

## DESSERTS

### **70% Dark Chocolate Mousse**

Crème Chantilly,  
hazelnut nougatine (v)

### **Traditional Plum Pudding**

Served with brandy  
sauce (v)

### **Apple & Almond Crumble**

Vanilla ice cream (v)

### **Chef 's Selection of Ice Creams & Sorbets**

Speak to your server for  
today's flavours (v/ve)

### **A Union Jack Cheese Plate by Long Clawson & Alex James Cheese**

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits (v)  
Winners of supreme champions of the international cheese awards

# Festive Dinner



AVAILABLE FROM

22ND NOVEMBER TO 24TH DECEMBER

5:00PM – 10:00PM



SUNDAY – WEDNESDAY

£39.95  
PER PERSON

THURSDAY – SATURDAY

£46.95  
PER PERSON



## STARTERS

### **Cream of Celery Soup**

Soft boiled egg, fresh chervil (v)

### **Salt Roast Beetroot & Goat's Cheese Salad**

Candied walnuts, merlot vinegar (v)  
(Vegan alternative available)

### **Endive Tarte Tatin**

Crumbled goat's cheese,  
soft herbs (v)

### **Marco's Game Scotch Egg**

Colonel Mustard's sauce

### **Classic Prawn Cocktail**

Sauce Marie Rose, brown bread & butter, fresh lemon

## MAINS

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roasting juices

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Buttered English leaf spinach,  
grilled woodland mushrooms, extra  
virgin olive oil, vintage balsamic

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Box Tree braised red cabbage,  
English steamed dumplings,  
roasting juices

### **Grilled Butcher's Steak**

With roasted vine tomatoes,  
béarnaise sauce, Koffmann chips  
Upgrade to a 28-day aged 8oz  
Sirloin 6.00

### **Woodland Mushroom Risotto**

Italian hard cheese, fresh herbs (v)  
Starter/Main

### **Gnocchi Pomodoro**

Fresh piccolo tomatoes, extra  
virgin olive oil, fresh basil (ve)  
Starter/Main

## SIDES

Buttered Leaf Spinach (v) 4.75 / Koffmann Chips (ve) 4.50 / Green Salad, Truffle Dressing (ve) 4.75  
Koffmann Fries (ve) 4.50 / Crispy Onion Rings (ve) 4.50 / Buttered Garden Peas (v) 4.25 / Macaroni Cheese (v) 4.95

## DESSERTS

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Crème Chantilly,  
hazelnut nougatine (v)

### **Traditional Plum Pudding**

Served with brandy  
sauce (v)

### **Apple & Almond Crumble**

Vanilla ice cream (v)

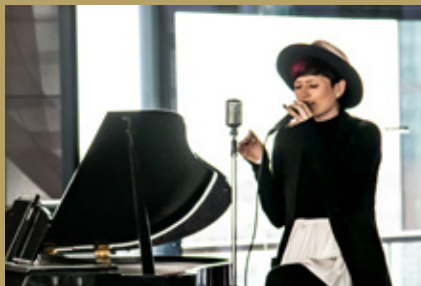
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# Christmas Day



AVAILABLE

**25TH DECEMBER**

BOOKINGS TAKEN FROM 12 NOON UNTIL 5.00PM

**Five course menu**

**Live music from our resident musicians 'Luxury Live Music'**



**ADULT**

£97.50  
PER PERSON

**CHILD (UNDER 12)**

£48.00  
PER PERSON

**A £20.00 deposit per person is required upon booking to secure the reservation,  
full pre-payment is needed by the 1st November 2022.**

\*Window seats are an additional £10.00 per person supplement. Last sitting 5pm, 3 hour dining period per booking



## FIRST COURSE

Pea & Ham Soup

Pea & Mint Soup (v)

## SECOND COURSE

### Salt Roast Beetroot & Goat's Cheese Salad

Candied walnuts, merlot vinegar (v)  
(Vegan alternative available)

### Marco's Game Scotch Egg

Colonel Mustard's sauce

### Classic Prawn Cocktail

Sauce Marie Rose, brown bread &  
butter, fresh lemon

## THIRD COURSE

### Fillet of Beef À La Forestière

Fricassée of woodland mushrooms, extra virgin olive  
oil, vintage balsamico, toasted sourdough, buttered  
English leaf spinach

### Escalope of Trout

Tomato vinaigrette, braised fennel, new potatoes,  
soft herbs

### Roast Free-Range Turkey

Served with all the trimmings, bread sauce,  
cranberry, roasting juices

### Gnocchi Pomodoro

Fresh piccolo tomatoes, extra virgin olive oil,  
fresh basil (ve)  
Starter/Main

## FOURTH COURSE

### 70% Dark Chocolate Mousse

Crème Chantilly,  
hazelnut nougatine (v)

### Mr. Coulson's Sticky Toffee Pudding

Vanilla ice cream,  
butterscotch sauce (v)

### Apple & Almond Crumble

Vanilla ice cream (v)  
(Vegan alternative available)

### A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits  
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## FIFTH COURSE

### Espresso affogato (v)

(Vegan alternative available)

Please note all menus are samples and subject to change

# Boxing Day



AVAILABLE

**26TH DECEMBER**

BOOKINGS TAKEN FROM 12 NOON UNTIL 9.00PM

**A glass of prosecco included**



**2 COURSES**

£27.95  
PER PERSON

**3 COURSES**

£32.50  
PER PERSON

**\*A la Carté menu available from 6pm**

## STARTERS

**Crispy Devilled Whitebait**  
Sauce tartare, fresh lemon

**Beetroot & Hen's Egg Salad (V)**  
Candied walnuts, mustard dressing  
(Vegan alternative available)

**Potted Wiltshire Pig Persille**  
Vinaigrette Dijonnaise, cornichons,  
sourdough French toast

**Welsh Rarebit**  
Grilled Cheddar, English mustard, dark ale,  
toasted sourdough, green salad, truffle

## MAINS

**Escalope of Pork alla Milanese**  
Fresh rocket, piccolo tomatoes, shaved percorino,  
fresh lemon

**Grilled Butcher's Steak**  
With roasted vine tomatoes, peppercorn sauce,  
Koffmann chips  
Upgrade to a 28-day aged 8oz Sirloin 6.00

**Aubergine Parmigiana (V)**  
Fresh tomato sauce,  
fresh basil aged Italian cheese

**Wheeler's Fishcake**  
Sauce tartare, soft boiled egg, buttered leaf spinach

**The British Burger**  
Cured bacon, mayonnaise. Served on a brioche bun with a BBQ glaze and Koffmann chips.

## SIDES

Buttered Leaf Spinach (v) 4.75 / Koffmann Chips (ve) 4.50 / Green Salad, Truffle Dressing (ve) 4.75  
Koffmann Fries (ve) 4.50 / Crispy Onion Rings (ve) 4.50 / Buttered Garden Peas (v) 4.25 / Macaroni Cheese (v) 4.95

## DESSERTS

**Traditional Rice Pudding (V)**  
Armagnac drunken prunes

**Nutella Doughnuts (V)**  
Vanilla ice cream

**Cambridge Burnt Cream**  
Fresh raspberries

**Chef 's Selection  
of Ice Creams & Sorbets**  
Speak to your server for today's flavours (v/ve)



# Twixmas Period

CONTINUE THE CELEBRATIONS  
BETWEEN CHRISTMAS AND NEW YEAR.





## RELAX WITH FRIENDS AND FAMILY



As the festive season comes to an end take the time to relax and spend it with your friends and family here at Marco Pierre White at The Cube.

We have created a selection of winter specials for you to indulge or you can dine from our a la carte menu.

**£22.50 PER PERSON FOR A 2-COURSE MEAL**

**£27.50 PER PERSON FOR A 3-COURSE MEAL**

# New Year's Eve Dinner



## FOUR COURSE MEAL AND ENTERTAINMENT

LUNCH & AFTERNOON TEA WILL BE SERVED 12PM – 4PM



**5PM – 7PM**

**£65.00 PER PERSON**

\*Table will be allocated for a 2 hour period

**8PM – 10PM**

**£95.00 PER PERSON**

\*Table will be allocated for the evening

**A £20.00 deposit is required upon booking to secure the reservation,  
full pre-payment is needed by the 1st November 2022.**

\*Bookings are taken at 15 minute intervals during the above time periods.



## FIRST COURSE

Pea & Ham Soup

Pea & Mint Soup (ve)

## SECOND COURSE

### Salt Roast Beetroot & Goat's Cheese Salad

Candied walnuts, merlot vinegar (v)  
(Vegan alternative available)

### Marco's Game Scotch Egg

Colonel Mustard's sauce

### Classic Prawn Cocktail

Sauce Marie Rose, brown bread &  
butter, fresh lemon

## THIRD COURSE

### Roast Rump of Lamb With Cockles

Buttered English leaf spinach,  
fondant potato

### Beef Wellington

Maxim's mushroom duxelle,  
puff-pastry, buttered English leaf  
spinach, fresh watercress,  
Madiera roasting juices

### Escalope of Trout

Tomato vinaigrette, braised  
fennel, new potatoes, soft herbs

### Gammon Steak "Marco Polo"

Fondant potato, green beans,  
aromatic roasting juices

### Gnocchi Pomodoro

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

## FOURTH COURSE

### 70% Dark Chocolate Mousse

Crème Chantilly, hazelnut  
nougatine (v)

### Mr. Coulson's Sticky Toffee Pudding

Vanilla ice cream,  
butterscotch sauce (v)

### Apple & Almond Crumble

Vanilla ice cream (v)  
(Vegan alternative available)

### A Union Jack Cheese Plate by Long Clawson & Alex James Cheese

Rutland Red, White Stilton, Blue Stilton, Vintage Mature Cheddar, Fig chutney, Peter's Yard biscuits  
Winners of supreme champions of the international cheese awards

## FIFTH COURSE

### Espresso affogato (v)

(Vegan alternative available)

please note all menus are samples and subject to change

# New Year's Eve - Bar



**BAR TICKETS AVAILABLE FROM  
£40.00 PER PERSON (ENTRY ONLY)**

WRISTBANDS WILL BE PROVIDED FOR BOTH  
EVENTS PRIOR TO THE DATE.

## VIP BOOTHS



Reserve a booth on our Terrace for up to 10 guests to see in the new year and enjoy watch the fireworks with the best view in town!  
Booths are available to reserve from 8pm and are £500 for the evening.

VIP booth reservations include a Bottle of Champagne, a bucket of beer & a bottle of spirits with mixers per reservation.

\*Limited availability, must be pre-booked in advance



## THE TERRACE



With spectacular views, the winter terrace is the perfect spot for a rendezvous with family and friends, or a corporate celebration for up to 80 guests (exclusive hire)! Themed for the occasion and fully heated, it is the place to visit and enjoy a drink or two.

**VIP BOOTHS AVAILABLE**





## PRIVATE DINING ROOMS



Add the special touch to your festive celebration and 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 and up to 100 guests for a drinks reception.

For further information please contact the Events team.  
tel: 0121 616 6815 email: [events@cubehotel.co.uk](mailto:events@cubehotel.co.uk)



# DRINKS PACKAGES



## PACKAGE ONE

**£40.00 PER BUCKET**

Buckets of Beer  
(10 Bottles of Beer)

## PACKAGE TWO

**£25.00 PER BUCKET**

Driver's Bucket (Selection of Soft  
Drinks – 10 Bottles)

## PACKAGE THREE

**£22.50 PER PERSON**

Reception drinks of Prosecco, Peroni  
or Fruit Juice followed by half a bottle  
of wine per person.

\*A full drink & wine menu is available upon request



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STEAKHOUSE BAR & GRILL

TEL 0121 634 3433  
EMAIL [xmas@mpwsteakhousebirmingham.com](mailto:xmas@mpwsteakhousebirmingham.com)

[MPWRESTAURANTS.CO.UK/BIRMINGHAM](http://MPWRESTAURANTS.CO.UK/BIRMINGHAM)

Menus subject to change.

V – Vegetarian | Ve – Vegan

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

To note some dishes may include alcohol.

A discretionary 10% service will be added to your bill. 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. Some of our dishes contain alcohol – please ask a team member for further details.