



Christmas Day Menu

Starters

Platter of 6 Tempura Oysters with Chilli Mayonnaise
Northumberland Game Terrine, with Homemade Chutney and Toasted Brioche
King Prawn Broth with Coconut Milk & Lemongrass
Poached Duck Egg with Watercress Mousse, Parma Ham and Truffle Dressing

Mains

28 Day Aged Northumbrian Beef Fillet with Braised Ox Cheek,
Roasted Parsnip, Winter Greens and Pommes Purée
Pan-Fried Seabass with Shellfish Chowder of Lobster, Crayfish and Mussels
Roast Turkey Breast with Cranberry Stuffing and all the Trimmings
Gressingham Duck Breast with Sarladaise Potatoes, Creamed Cabbage,
Wild Mushrooms and Cherries
Twice-Baked Onion and Thyme Soufflé with
Green Vegetables and Parmesan Cream (v)

Desserts

Christmas Chocolate Buche
St. Honore with Puff Pastry, Crème Patisserie, Choux Pastry,
Raspberries and Chantilly Cream
Traditional Christmas Pudding with Brandy Sauce
Selection of Cheeses

Served between 12 noon – 3.00pm | Three courses £95.00 per person
Children under 12 dine for half price

Boxing Day Menu

Starters

Lyonnaise Salad of Toulouse Sausage with French Beans,
New Potatoes and Poached Free Range Egg
Cream of Onion and Thyme Soup (v)
Ham Hock Terrine with Homemade Pease Pudding and Pickles
King Prawn Tempura with Asian Style Salad

Mains

Roast Sirloin of Beef with Yorkshire Pudding, Vegetables,
Roast Potatoes and Red Wine Jus
Roast Loin of Pork with Crackling, Stuffing and Black Pudding
Roasted Turkey Breast with Cranberry Stuffing,
Roast Potatoes, Vegetables and Turkey Gravy
Pan-Fried Salmon with Sauté Potatoes, Chorizo, Sweetcorn and Spinach
Twice Baked Onion and Thyme Soufflé with Vegetables and Parmesan Cream (v)

Desserts

Rum Baba with Rum Syrup, Candied Cherries and Chantilly Cream (v)
Strawberry Soup with Lemon Curd and Langues De Chat (v)
Gâteau Opéra (v)
Selection of Cheeses (v)

Served between 12.30pm – 5.00pm | Three courses £27.50 per person
Children under 12 dine for half price

New Year's Eve Menu

Starters

Seared Scallops with Cured Ham, Black Pudding and Pea Purée
Celeriac Velouté with Lobster and Wild Mushroom
Pressed Roulade of Confit Duck with Baby Vegetables,
Broth of Cinnamon and Spices
Assiette of local Crab

Mains

Roast Saddle of Northumbrian Venison with Puy Lentils,
Squash Purée, Creamed Kale and Blackberries
Pan-Fried Supreme of Seabass with Fricassée of Cauliflower,
Raisins, Spinach, Cauliflower and Truffle Purée
28 Day Aged Beef Fillet with Bone Marrow Crust, Wild Mushrooms,
Roasted Onions, Spinach and Pommes Mouseline
Wild Mushrooms with Homemade Toasted Brioche,
Free Range Poached Egg and Truffle Hollandaise (v)

Desserts

Sticky Toffee Pudding with Caramel Sauce and Vanilla Ice-Cream (v)
Classic Carrot Cake with Maple and Walnut Ice-Cream (v)
Chocolate Brownie with Mango and Passion Fruit Sauce (v)
Selection of Cheeses (v)

Served between 5.30pm – 9.30pm | Three courses £57.50 per person
Children under 12 dine for half price

Festive Afternoon Tea

Available 1st to 24th December 2017

Why not indulge in our Festive Afternoon Tea?

To include:

Selection of Sandwiches with
Turkey and Stuffing, Egg Mayonnaise,
and Tuna Mayonnaise fillings
Quiches
Macaroons
Spiced Carrot Cake
Pistachio and Blackberry Mini Trifle
Cranberry and Cinnamon Scones
Plain Scones with Jam and Cream

Served between 2:30pm – 4pm | £21.95 per person

Get in touch

For all Christmas party bookings, enquiries
or questions contact **0191 300 9222** or
events@mpwsteakhousenewcastle.com

Alternatively, pop in and have a chat:
2-8 Fenkle Street, Newcastle upon Tyne, NE1 5XU

 **@mpw_newcastle**

 **Marco Pierre White Newcastle**



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

'tis the season...

MARCO PIERRE WHITE CHRISTMAS

Whether you're looking to add a touch of glamour to your Christmas party or just a festive evening out, you're guaranteed to experience a White Christmas at Marco Pierre White Steakhouse Bar & Grill.

Terms and conditions apply. Please view website for details.



Festive Lunch & Dinner

Available 1st to 24th December 2017

Lunch

Served between 12.00pm - 2.30pm
Three courses £27.50 per person
Children under 12 dine for half price

Dinner

Served between 5.30pm - 9.30pm
Three courses £33.00 per person
Children under 12 dine for half price

Festive Menu

Starters

Marco's Game Pie, Young Spinach and Red Wine Jus
Salad of Chicory, Candied Hazelnuts, fresh Pear and Vintage Stilton (v)
Velouté of Carrot and Pumpkin with Parmesan Croutons (v)
Mushroom Tartlet with Poached Hens' Eggs and Sauce Hollandaise (v)
Cocktail of Atlantic Prawns, Brown Bread and Butter and Sauce Marie Rose

Mains

Traditional Turkey Roast with all the trimmings,
Bread Sauce, Cranberry and Roasting Juices
Classic Steak and Frites with Brandy and Peppercorn Sauce (5.50 supplement)
Wheeler's Classic Fish Pie with buttered Garden Peas
Rosemary and Potato Risotto with Fricassée of Wild Mushrooms (v)
Severn and Wye smoked Haddock and Leek Fish Cake,
with Poached Egg and Sauce Tartare

Desserts

Traditional Christmas Pudding with Brandy Sauce (v)
Black Cherry and Sherry Trifle Wally Ladd (v)
Mr White's Rice Pudding with Armagnac and Prunes (v)
Classic Fruit Cake and Vintage Stilton (v)
Fresh Banana, Meringue and Caramel Mess and Vanilla Ice-Cream (v)
Mini Mince Pies (v)



MARCO PIERRE WHITE

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