

FESTIVE LUNCH MENU

AVAILABLE THURSDAY TO SUNDAY | 2 COURSES 18.95, 3 COURSES 23.95

STARTERS

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

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

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

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

MAINS

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

Roast pork belly with apples,
Box tree braised red cabbage,
sage and cider cream sauce

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)

DESSERTS

Apple & almond crumble, vanilla ice cream

Traditional plum pudding served with brandy sauce

Chef's selection of ice creams & sorbets
Speak to your server for today's flavours

Winter Fruits Poached in Sparkling Wine (ve)
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.