

# FESTIVE DINNER MENU

2 COURSES 28.95, 3 COURSES 32.95

## STARTERS

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

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

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

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

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

## MAINS

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

Grilled rump steak  
with roasted piccolo tomatoes,  
Béarnaise sauce, chunky chips

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

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

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

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

## 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.