

NEW YEAR'S EVE MENU

5 COURSES

ADULT 65 | 32.50

Available 6:30PM – 9:30PM

FIRST COURSE

Choose either: Pea & ham soup or Pea & mint soup (ve)

SECOND COURSE

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

Quail's egg maintenon, maxim's mushroom duxelle,
puff pastry, hollandaise

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

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

THIRD COURSE

Fillet of beef à la forestière, fricassée of woodland
mushrooms, extra virgin olive oil, vintage balsamico,
toasted sourdough, buttered English leaf spinach

Fillet of chicken maxim's, breaded chicken breast,
black truffle brie, fricassée of woodland mushrooms,
buttered English leaf spinach

Escalope of salmon, tomato vinaigrette, braised fennel,
new potatoes, soft herbs

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

FOURTH COURSE

Mr. Coulson's sticky toffee pudding,
Glace beurre café de Paris, Butterscotch sauce

70% dark chocolate mousse,
crème Chantilly, hazelnut nougatine

Apple & almond crumble, vanilla ice cream

Winter Fruits Poached in Sparkling Wine (ve)
Speak to your server for today's flavours

FIFTH COURSE

Espresso affogato

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.