

FESTIVE DINNER MENU

3 COURSES £24.95 SUN-FRI

3 COURSES £29.95 SAT

STARTERS

Crispy calamari, lemon mayo
Minestrone soup, warm focaccia (v)

Crushed avocado bruschetta, roast vine
tomatoes, basil oil & rocket (ve)
Chicken crunch, mustard mayo dip

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 sauces

Grilled rump steak with roasted piccolo
tomatoes, peppercorn sauce, French
fries

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

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)

Turkey milanese,
pomodoro linguine, fresh basil

DESSERTS

Panettone bread and
butter pudding, thick cream (v)

Tiramisu

Winter Fruits Poached in Sparkling Wine (ve)

Dark chocolate brownie,
milk ice cream (v)

Traditional plum pudding served with brandy sauce (v)

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

marco's
NEW YORK ITALIAN
BY MARCO PIERRE WHITE

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.