



MPW Build up to Christmas

Reserve a table in our Marco Pierre White Steakhouse Bar and Grill and celebrate the Festive season with close family and friends, or with work colleagues at either lunch, or dinner.

Festive Menus are set to start from Monday 17th November and are available all day, every day, except on 25th, and 26th December, and dinner on 31st December.

**Two Course for £29.95 , or
Three Courses for £36.95
Monday to Sunday.**





FESTIVE MENU

Starters

Box Tree Chicken Liver Pâté

Toasted sourdough, fig chutney (592 kcal)

Finest Quality Smoked Salmon

Celeriac remoulade, Lilliput capers, soft herbs (397 kcal)

Butternut Squash Velouté (V)

Croutons, aged Italian hard cheese, fresh chives (250 kcal)

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs (197 kcal)

Mains

British Reared Roast Turkey

Served with all the trimmings, bread sauce, cranberry, roasting juices (1042 kcal)

Fillet of Grilled Sea Bass alla Sicilliana

Caponata of vegetables, tomato vinaigrette, soft herbs (400 kcal)

Butcher's Steak with Peppercorn Sauce

Roasted Piccolo tomatoes, Koffmann chips, young watercress (849 kcal)

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil, toasted pine nuts (584 kcal)

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce, candied walnuts (463 kcal)

Dark Chocolate Fondant (V)

Caramel sauce, vanilla ice cream, honeycomb (592 kcal)

Jamaican Mess "The Perfect Mistake" (V)

Banana & caramel sauce (622 kcal)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours (424 kcal)

Indulge

Luxury Warm Mince Pies

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard biscuits
Winners of supreme champions of the International Cheese Awards

(v) Vegetarian (ve) Vegan (GF) Gluten-Free

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not list all ingredients. All weights are uncooked.

A discretionary 10% service charge will be added. All prices include VAT at the current rate.

Adults need 2000kcal a day.



Christmas Day Five Course Lunch

Join us for Christmas Day Lunch at our Marco Pierre White Steakhouse or our brand new private function suite's and indulge in a superb five-course menu with an afternoon visit from Santa for the little ones.

£104.95 per person





CHRISTMAS DAY LUNCH MENU

Amuse - Bouche

Somerset Mature Cheddar Sausage (V)

Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Scallops & Black Pudding

Crisp bacon, cauliflower purée, truffle oil

Salt Baked Beetroot

& Goat's Cheese Salad (V) Candied walnuts,
Merlot dressing (VE available)

Cappuccino of Mushroom Velouté (V)

Woodland mushrooms, chervil, extra virgin olive oil

Finest Quality Smoked Salmon Properly garnished,
lemon, brown bread & butter

Mains

British Reared

Roast Turkey

Served with all the trimmings, bread sauce, cranberry,
roasting juices

Fillet Steak Tournedos Rossini Buttered leaf spinach,
sourdough croûte, chicken liver pâté, Koffmann chips,
Madeira & truffle roasting juices

Grilled Swordfish Steak à la Provençal Sauce vierge,
buttered leaf spinach, fresh basil, new potatoes

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft
herbs

Potato Gnocchi (VE)

Basil dressing, Piccolo tomatoes, extra virgin olive oil,
toasted pine nuts

Desserts

Traditional Christmas Pudding (V)

Semifreddo redcurrants, warm brandy sauce,
candied walnuts (VE available)

70% Dark Chocolate Mousse (V)

Crème Chantilly, hazelnut nougatine

Almond Rice Pudding (VE)

Soaked apricots

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

To Finish

Coffee & Luxury Warm Mince Pies

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Adults need 2000kcal a day.



Christmas Day Dinner

For those of you who could not make our famous Christmas Day Lunch, why not come and enjoy a special evening treat.

Choose from our three-course menu priced at **£64.95 per person**





CHRISTMAS DAY DINNER MENU

Starters

Cappuccino of Mushroom Velouté (v)

woodland mushrooms, chervil
extra virgin olive oil

Finest Quality Smoked Salmon

properly garnished, lemon,
brown bread and butter

Colonel Mustard's Scotch Egg

English mustard sauce

Scallops & Black Pudding

crisp bacon cauliflower purée,
truffle oil

Mains

Roast free-range Turkey

cranberry sauce, all the trimmings

Ribeye Steak

roasted Piccolo tomatoes,
Koffmann chips, peppercorn sauce

Grilled Swordfish Steak à la Provençal

sauce vierge, buttered spinach, fresh basil
new potatoes

Potato Gnocchi (v) (ve)

basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

Desserts

Traditional Christmas Pudding (v)

semi-freddo redcurrants, warm Brandy sauce
candied walnuts

Baked New York Cheesecake (v)

fruit compote

Union Jack Cheese Plate (v)

Rutland Red, White Stilton, Blue Stilton,
Vintage Cheddar, fig chutney,
Peter's Yard biscuits

Selection of Ice Creams (v)

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Boxing Day Lunch

Celebrate with the family
on Boxing Day and
enjoy a festive roast lunch
with all the trimmings at
Marco Pierre White
Steakhouse Bar and Grill with
'Roast Turkey' and 'Roast Pork'
on the menu.

**Three-courses for
£49.95 per person**





BOXING DAY LUNCH MENU

Starters

Butternut Squash Velouté (v)
croutons, aged Italian hard cheese, fresh chives

Classic Prawn Cocktail
Marie-Rose sauce, boiled egg,
brown bread and butter, fresh lemon

Crispy Whitebait
tartare sauce, fresh lemon

Potato Gnocchi (v) (ve)
basil dressing, Piccolo tomatoes,
extra virgin olive oil, toasted pine nuts

Mains

Roast free-range Turkey Roast
cranberry sauce

Loin of Pork
apple sauce

served with all the trimmings
roast potatoes, pigs in blankets, Box-Tree braised
red cabbage, buttered spinach, sage and onion
stuffing, roasting juices

Escalope of Salmon 'Hell's Kitchen'
tomato vinaigrette, buttered spinach, fresh herbs

Chimichurri Glazed Cauliflower (ve)
roasted Piccolo tomatoes,
Koffmann chips, extra virgin olive oil

Desserts

1879 Cambridge Burnt Cream (v)
fresh raspberries

Classic Rice Pudding (v)
seasonal fruit compote, honey

Apple & Almond Crumble (v)
vanilla ice cream

Selection of Ice Creams (v) (ve)

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Boxing Day Dinner

As an alternative celebration,
bring the family to enjoy
Boxing Day dinner at
Marco Pierre White
Steakhouse Bar and Grill
with classic dishes such as
'Box Tree Chicken Liver Pate',
or
'Pan-roasted Venison Fillet'.

**Three-courses for
£49.95 per person**





BOXING DAY DINNER MENU

Starters

The Governor's French Onion Soup
a la Normande
croutons, Gruyère cheese

Box Tree Chicken Liver Pate
toasted sourdough, fig chutney

Classic Caesar Salad
Anchovies, Parmesan, avocado,
Hen's egg

Beetroot & Goat's Cheese Salad (v)
candied walnuts, Merlot vinegar
(ve option available)

Mains

Butcher's Steak with Peppercorn Sauce
roasted Piccolo tomatoes, Koffmann chips,
young watercress

Pan-roast Venison Fillet
Box Tree braised red cabbage,
roasting juices

Fillet of Grilled Seabass alla 'Siciliana'
caponata of vegetables, tomato vinaigrette
soft herbs

Pea & Shallot Ravioli (ve)
Pomodoro sauce, Piccolo tomatoes,
fresh basil, toasted pine nuts

Desserts

Sticky Toffee Pudding (v)
toffee sauce, vanilla ice cream

Dark Chocolate Fondant (v)
caramel sauce, vanilla ice cream,
honeycomb

Jamaican Mess 'the perfect mistake' (v)
banana and caramel sauce

Selection of Ice Creams (v)(ve)

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New Year's Eve

A night not to be missed!

Join us for arrival drinks and canapés followed by a sumptuous five-course dinner celebration in our Marco Pierre White Steakhouse and Grill, or our private Playdell and Garden Room suite's.

After dinner, spend the rest of your evening dancing to our in-house DJ and Disco until 1 am, pausing briefly to see in the New Year at midnight.

Remember to pre-order your Champagne for that special occasion! NYE is priced at **£94.95 per person.**





NEW YEAR'S EVE MENU

Amuse - Bouche

Somerset Mature Cheddar Sausage (V)

Leeks, tomato vinaigrette (VE available - Tomato Bruschetta)

Starters

Salt Baked Beetroot & Goat's Cheese Salad (V)

Candied walnuts, Merlot vinegar (VE available)

Ceviche of Sea Scallops

Oriental style, red chilli, ginger, coriander

The Governor's French Onion Soup

Croutons, Gruyère cheese

Mains

Signature Fillet of Beef

Garlic butter king prawns, béarnaise sauce, Koffmann chips

Confit Belly of Pork "Marco Polo"

Crackling, butter beans, honey spiced roasting juices

Shallot & Pea Ravioli (VE)

Extra virgin olive oil, tarragon, woodland mushrooms, soft herbs

Escalope of Salmon "Hell's Kitchen"

Tomato vinaigrette, fresh herbs, buttered leaf spinach

Desserts

Mr Coulson's Sticky Toffee Pudding (V)

Vanilla ice cream, toffee sauce

1879 Cambridge

Burnt Cream (V)

"The original recipe", fresh raspberries

Ice Creams

& Sorbets (V/VE) Speak to your server for today's flavours

Dark Chocolate Fondant (V)

Caramel sauce, honeycomb, vanilla ice cream

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CHEESEMAKERS SINCE 1912

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